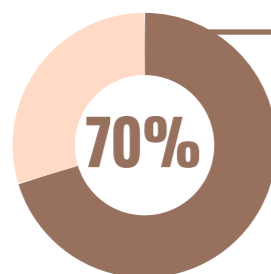
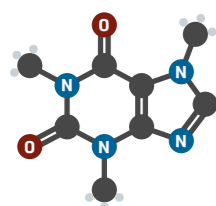


Coffee Chemistry: Arabica vs. Robusta

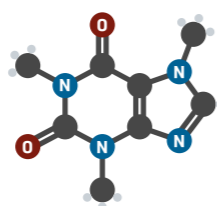
Arabica coffee beans



World production



CAFFEINE CONTENT
1.2–1.5%



Chlorogenic acid content

5.5–8.0%

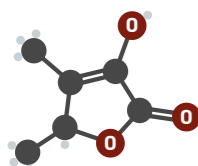
Lipid (fat) content

15–17%

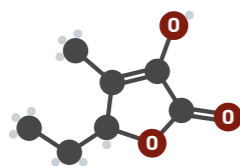
Sugar (sucrose) content

6.0–9.0%

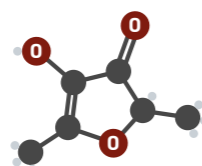
Key flavour compounds



Sotolon



Abhexon



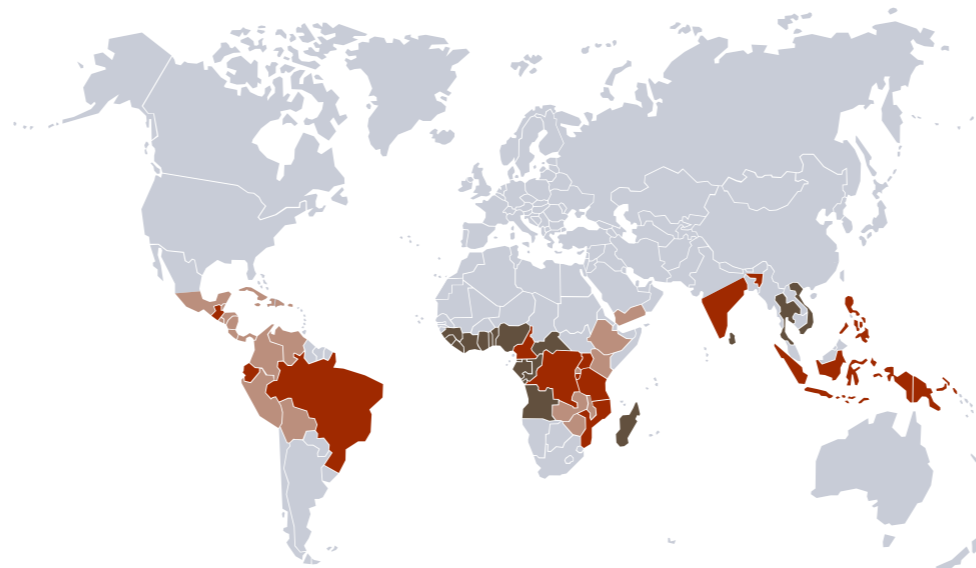
Furaneol

These compounds give the coffee sweet caramel notes

Arabica produces less coffee per hectare than robusta, and is consequently more expensive. It is also more susceptible to disease.



KEY: ● Carbon ○ Oxygen ● Nitrogen ● Hydrogen



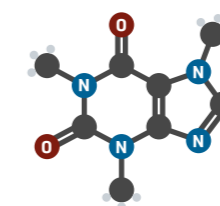
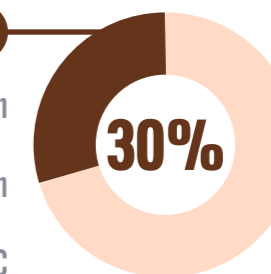
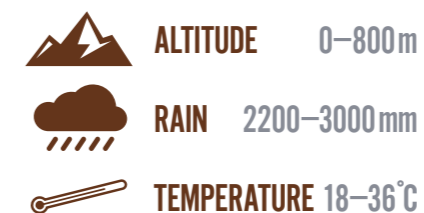
Regions in which arabica is primarily grown

Regions in which robusta is primarily grown

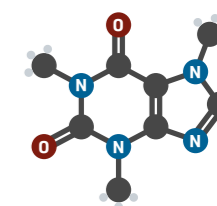
Regions in which arabica and robusta are grown

Robusta coffee beans

World production



CAFFEINE CONTENT
2.2–2.7%



Chlorogenic acid content

7.0–10.0%

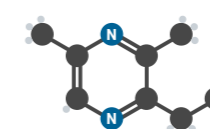
Lipid (fat) content

10.5–11.0%

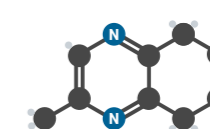
Sugar (sucrose) content

3.0–7.0%

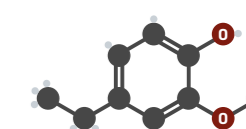
Key flavour compounds



3,5-dimethyl-2-ethylpyrazine



2,3-diethyl-5-methylpyrazine



4-ethylguaiacol

These compounds give the coffee spicy, earthy notes

Robusta is considered to have a harsher, more bitter flavour compared to the smoother flavour of arabica. It is often used in blends.