Coffee is grown in the Southern region of <a href="India">India</a>. <a href="Karnataka">Karnataka</a> state grows 73% (22,595 MT) of coffee followed by <a href="Kerala">Kerala</a> 26% (8,200 MT) and non traditional areas 5% (1680 MT). .

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Robusta is more tolerant to warm conditions than arabica and constitutes about 65% of India's coffee output. The country produces only 4% of the world's coffee, but exports 70-80% of its output. Robusta beans are used in

instant coffee

and

espresso

**Roasting coffee** transforms the chemical and physical properties of <u>green coffee beans</u> into roasted

coffee

products. The roasting process is what produces the characteristic flavor of coffee by causing the green coffee beans to expand and to change in color, taste, smell, and density. Unroasted beans contain similar

acids

protein

, and

caffeine

as those that have been roasted, but lack the taste. It takes heat to speed up the Maillard

and other chemical reactions that develop and enhance the flavor.

