

Abstract

# Introduction into the Flavor World of Cascara †

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**Abstract:** Derived from the residues of coffee processing, cascara has been consumed traditionally in Yemen, Ethiopia, and Bolivia as a herbal or tea-like infusion due, in part, to its pleasant flavor and nutritional properties. The aim of this work was to investigate the volatile fraction of eight cascara from different origins and different processes, the pulp and husk of the *Coffea arabica* L. fruit from Congo, Brazil, Guatemala, Bolivia, Honduras, Colombia and two from Peru. In this study, the volatile compositions of these eight cascara were characterized to understand their sensorial properties. Using SPME (Solid Phase Micro Extraction), more than one hundred volatile compounds were identified via gas chromatography–mass spectrometry. The assessment of these analyses in parallel with classical sensory analysis provides an idea of the potential use of cascara as an interesting ingredient for the food and beverage sector. Finally, a cascara flavor wheel has been proposed based on a sensory evaluation of all the investigated cascara.

**Keywords:** coffee cherry pulp; coffee cherry husk; coffee arabica; cascara; coffee by-product; GC-MS

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