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Coffee Science Foundation Announces New Cold Brew Extraction Research

November 16, 2022— The Coffee Science Foundation (CSF), announced in January of 2020 that it would be embarking on a new research project, "Towards a Deeper Understanding of Cold Brew Coffee" aimed at exploring the parameters of the cold brewing method, including chemical and sensory analysis.

The research plan included, among other cold brew related explorations, a thorough exploration of cold-brewed extraction techniques including temperature during brewing, brewing time, extraction percentage, and concentration, documenting their impact on sensory and chemical attributes using various specialty coffees and roasts.

Today, the Coffee Science Foundation is excited to announce a milestone study from the Cold Brew Extraction research project, the publication entitled, "Sensory Analysis of Full Immersion Coffee: Cold Brew Is More Floral, and Less Bitter, Sour, and Rubbery Than Hot Brew" published in the journal, *Food*. This project is underwritten by Toddy, LLC and the research related to this publication was performed by a research team led by Dr. Mackenzie Batali at the University of California, Davis.

"We're intrigued to see some of our long-held beliefs confirmed by rigorous experimentation, especially the conclusion that brew temperature plays a significant role in determining what flavors are expressed from the coffee beans," says Toddy President and SCA Board of Directors member, Julia Leach. "Historically, there hasn't been much research dedicated to cold brew, so it's great to see scientific data that will further our understanding about how cold brew differs from traditional heat-brewed coffee."

Although it is widely recognized that the flavor profile of cold-brewed coffee is appreciably different from hot-brewed coffee, cold brew in particular has anecdotally been associated with less acidic and 'smoother' flavor profiles. Scientific corroboration of this behavior, however, has been lacking. This project aimed to comprehensively understand cold-brewed coffee extraction, preparation, and consumer value. This research shed light on how different techniques affect physical and sensory attributes in cold-brewed coffee, and how these are perceived and valued by consumers.

William D. Ristenpart, Director of the UC Davis Coffee Center says, "We were motivated to do this research because there are so many passionate debates in the coffee industry about hot brew versus cold brew coffee, but there really has been very little data to inform the debate. I'm proud that the Coffee Center team is generating hard data under very rigorous conditions that reveals the true impact of brew temperature on the sensory qualities of coffee."

[Read the full academic paper in *Food*](#), an international, scientific, peer-reviewed, open access journal of food science.

The project, "Towards a Deeper Understanding of Cold Brew Coffee," and other Coffee Science Foundation research projects will be presented at upcoming SCA events, webinars, and publications. To learn more about the Coffee Science Foundation, visit coffeesciencefoundation.org.

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About Toddy

Since the 1964 release of the Toddy® Cold Brew System, Toddy has been at the forefront of the cold brew segment in the U.S. and internationally. Today the privately held company provides cold brew solutions for both commercial and home use. Toddy, LLC is based in Loveland, Colorado. To learn more, visit ToddyCafe.com/business.

About University of California Davis Coffee Center

The UC Davis Coffee Center is the first multidisciplinary university research center to address the challenges and needs of the coffee industry through a holistic approach to coffee science and education. The center will leverage our university's global reputation for excellence, aligning expertise across campus, in both applied and basic research.

About Coffee Science Foundation

The Coffee Science Foundation (CSF) is the research arm of the Specialty Coffee Association (SCA), since April 2019. It is a non-profit organization dedicated to advancing the understanding of coffee and secure its future through research, knowledge-building, and outreach. The CSF is a unifying force that drives collaborative, pre-competitive, and scientifically rigorous research that benefits the entire coffee community, including the coffee consuming public. The results of CSF-managed projects are then disseminated to the global coffee community at events, through publications, and coffee education programs.

About the Specialty Coffee Association

The Specialty Coffee Association (SCA) is a trade association built on foundations of openness, inclusivity, and the power of shared knowledge. The SCA's purpose is to foster global coffee communities to support activities to make coffee a more sustainable, equitable and thriving activity for the whole value chain. From coffee farmers to baristas and roasters, our membership spans the globe, encompassing every element of the coffee value chain. The SCA acts as a unifying force within the specialty coffee industry and works to make coffee better by raising standards worldwide through a collaborative and progressive approach. Dedicated to building an industry that is fair, sustainable, and nurturing for all, the SCA draws on years of insights and inspiration from the specialty coffee community. Learn more at sca.coffee.

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