

## IMPROVEMENT IN BRAZIL COFFEE

### A Description of the Aims and Purposes of the DNC and What Is Being Accomplished Thus Far

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*Producing the best quality possible of the various types of Brazil coffee is the aim of the Departamento Nacional do Café (DNC). Making this product available when and as desired to the various consuming countries is another aim of the same organization. To accomplish the former, a vast plan of improvement has been set in operation, with connections in every branch of the industry from plantation to shipside, all with the purpose of providing a product of the highest quality for discriminating consumers. Important among the facilities provided are model treatment plants whose output is a clean, wholesome berry. Mr. da Fonseca, occupying a prominent post in the Departamento, describes these and the ideals and results for which they stand.*

"CONCERNING the industrial preparation of the coffee, the actuation of the Official Institutions, and particularly the National Coffee Department have proved most efficient. Their propaganda in favour of the production of fine coffees has shown splendid results; in fact, all those who are engaged in any way with Brazilian Coffees can easily discern, from crop to crop, the marked improvement of our product, such as perfect drying, firm color, good grading, better style, in fact the elevating of the quality of Brazilian coffee in every way in which it can be desired, not forgetting those two crucial points, the fine aspect of the roasted coffee, and the excellent flavor found in the cup of brew. . . .

"The coffees prepared in the plants of the National Coffee Department were a revelation, and at the same time were an agreeable surprise to the consumers of coffee from districts, which up to then had not gathered fame. These plants with their thoroughly modern equipment, installed with all the newest scientific processes, many of which, by the way, being entirely new and resulting from exclusively Brazilian research, convinced the most skeptical people. The 'Model-Plants' are being installed in great numbers. The first to benefit from them were those States whose low grade production exposed them to severe criticism from the dealers. In the State of Rio, for example, thanks to the installation and working of these plants, the coffee, after careful preparation, is being bought at the rate of 22\$000 to 23\$000 per 10 kilos.

"In the coffee producing district of the State of Rio, twenty-three plants have been installed, fol-

lowing the instructions of the Technical Service of Coffee, and paid for by the National Coffee Department. There are at present eleven plants working on the wet method of treating coffee, which gives an exceedingly fine product, of a smooth drink, and uses to the best advantage the majority of the ripe berries of the crop, the 'cherry' which, as is well known, is the raw product necessary to produce 'washed coffees.'

### QUALITY

"The creation of these plants for the industrial treatment of coffee represents a convergence of efforts directed toward a central point, a species of axle around which the National Coffee production will revolve. This axle is Quality. This new orientation constitutes a perfect association of the view points between the growers and the buyers, the benefits going to the improvement of the product, a highly significant fact demonstrating the new mentality already referred to, and which is very auspicious for the National Economy. Now that we have twenty-three of these industrial plants working in the State of Rio and fourteen more in the State of Espirito Santo, we may look forward to the influx to the Rio market of nearly half a million bags of extra-fine, cleaned coffees. We are informed that the Technical Service for Coffee's about to commence the installation of more plants in other States, at least six in Sao Paulo and three in Minas Geraes. The number of these industrial plants could and should be increased now that their utility has been completely proven, because they are now considered indispensable to the perfection of the product, and today, beyond a doubt, they are a prime necessity in those districts where the producers do not possess the necessary mechanical apparatus to attain perfection of product.

"The coffee prepared by the plants of the National Coffee Department possess the following characteristics, the excellency of which has merited the most unrestricted eulogies of all the experts to whom they have been submitted for test.

### COLOR

"Uniformity and permanence of the color. The fine color of the cleaned coffees or even of the ground dried grades when rationally treated in the mechanical dryers, or on the grounds if treated by the 'slow drying and watching process' (a predominant phase in the preparation of the berries in view of their nature), is due to total preservation of the glucose chrystals. These chrystals are formed by the combination of the sucrose of the coffee and its normal acids such as are found in 'frutose' or 'levulose' and contained in the berries themselves, as indeed they are found in the greater part of sugared fruits, side by side with aldehyde sugar which is glucose. This fine firm color can not be obtained by sun-drying as the violent action of the sun's rays fades the color and is in other ways prejudicial to the product, nor by the mechanical process, if the temperature is too high, as the blue-green color comes from (in properly treated coffee) the combination of the argentean color of the meat of the bean, with the polished yellow of the glucose chrystals, as seen through the texture of the outer covering of the berry.