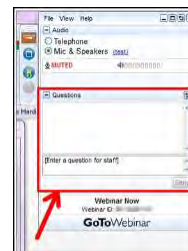
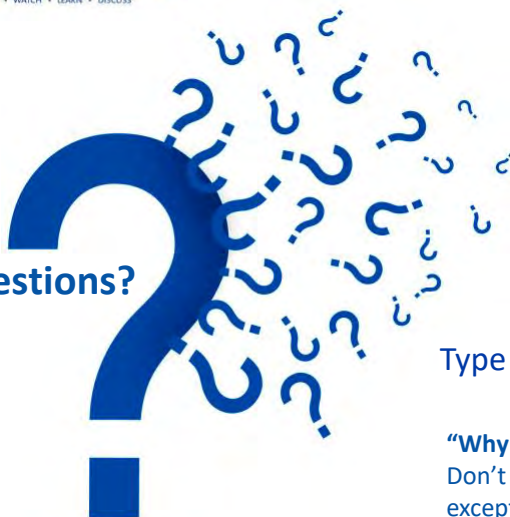




Have Questions?



Type them into questions box!

**“Why am I muted?”**

Don't worry. Everyone is muted except the presenter and host. Thank you and enjoy the show.

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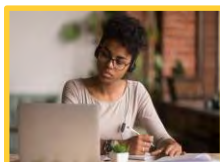
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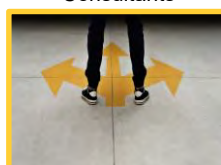
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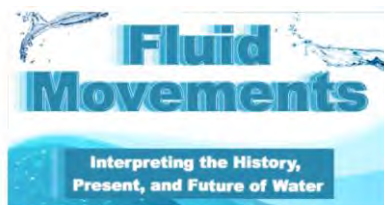
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ACS Scholars Endowment Founder Joe Vacca, retired Vice President of Chemistry, Merck & Co., meets with his 2018 ACS Scholar Johanna Masterson, now a grad student at Princeton University.

“Chemistry has been good to me...so I wanted to make a significant gift to provide that opportunity to others.”

9



Date: Thursday, January 21, 2021 @ 2-3pm ET

Speakers: Jahnvi Phalkey, Science Gallery Bengaluru and Jesse Smith, Science History Institute

Moderator: Daryl Boudreaux, Principal, Boudreaux & Associates LLC

[Register for Free!](#)

#### What You Will Learn:

- The history of water quality analysis and the various scales of water protection that have emerged in the United States over the past 200 years
- The challenges, limitations, and opportunities of more ontological approaches to the interpretation of water for public audiences
- Why museums and galleries should interpret water not as a singular material that preexists its understanding by scientific or indigenous knowledge, but rather as a multiplicity made by and bound up in systems of bodies, practice, power, and places

Co-produced with: Science History Institute and *Chemical & Engineering News*



Date: Thursday, January 28, 2021 @ 2-3:30pm ET

Speakers: Katrina Knauer, BioCollection Inc. and Philippe Reutenauer, Léa Nature

Moderator: Peter Boul, Aramco Americas

[Register for Free!](#)

#### What You Will Learn:

- Challenges in recycling of plastics and scaling new depolymerization technologies
- Chemical pathways for breaking down single-use plastics with an emphasis on polyethylene
- Synthesis of new polymers from chemically recycled monomers
- How food companies can modify their relationship towards plastics to face the public concerns linked to plastic packaging
- Mechanical recycling and its limitations and the emerging solutions for chemical recycling

Co-produced with: ACS Division of Polymer Chemistry



Date: Thursday, February 4, 2021 @ 2-3pm ET

Speaker: Jayshree Seth, 3M

Moderator: Glenn Ruskin, American Chemical Society

[Register for Free!](#)

#### What You Will Learn:

- What the world thinks of science during the global pandemic and if skepticism gone up or down
- What the global public cares about the most as it relates to science
- What specific actions can we all take to advocate for science

Co-produced with: ACS External Affairs & Communications

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AGFD Application for Membership: <https://agfd.sites.acs.org/agfdapplication.htm>

11

ACS Technical Division  
Agricultural & Food Chemistry (AGFD)

# Espresso Chemistry

From First Principles  
to Current Challenges

ACS  
Chemistry Institute

THIS ACS WEBINAR WILL BEGIN SHORTLY...

12



## Espresso Chemistry: From First Principles to Current Challenges



**Christopher Hendon**  
Assistant Professor, Department of Chemistry  
and Biochemistry, University of Oregon



**Brian Guthrie**  
Corporate Research Fellow,  
Cargill

*Presentation slides are available now! The edited recording will be made available as soon as possible.*

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13

**O** Hendon  
Materials  
Simulation

## Espresso Chemistry

From First Principles to Current Challenges

Prof. Christopher H. Hendon  
Department of Chemistry and Biochemistry  
University of Oregon

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@ chendon — t

# Bath, United Kingdom

Founded in 3



# The Roman Baths

16





## Hendon Materials Simulation — 2020



GS  
**Jenna Mancuso**  
Photoactive MOFs and  
chemical kinetics



GS  
**Austin Mroz**  
Machine learning and  
materials theory



GS  
**Khoa Le**  
Conductive MOFs



GS  
**Josh Davis**  
Water dissociation and  
solid/liquid interfaces



**XSEDE**  
Extreme Science and Engineering  
Discovery Environment



UG  
**Jack Yang**  
Molecular redox and  
inorganic complexes



UG  
**Lillian Payne**  
Large scale MOF  
screening



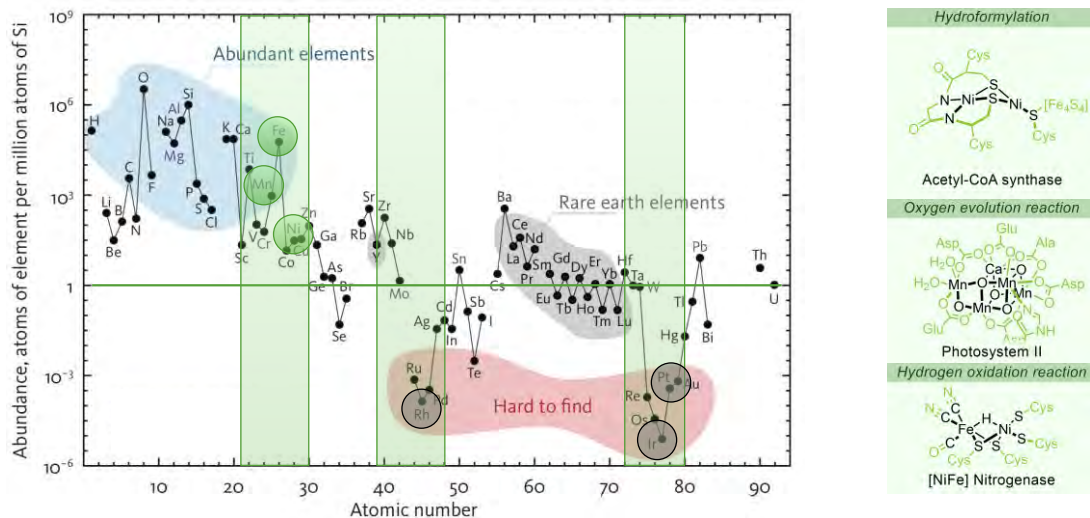
UG  
**Sarah Peabody**  
Molecular pKa and  
solvation entropy



UG  
**Natalie  
Fontillas**  
Structure-function  
relationships



## Nature catalyzes “industrial” reactions using metalloenzymes

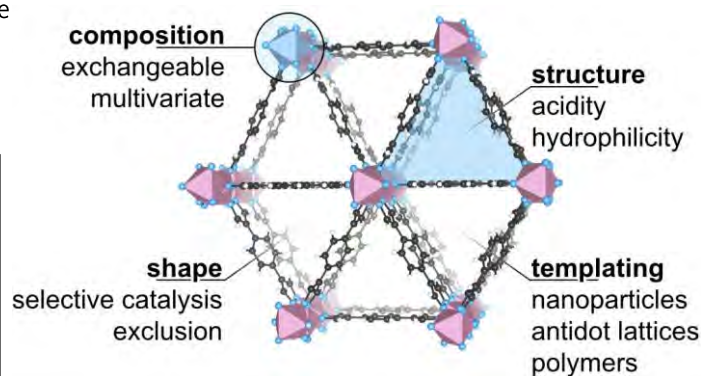
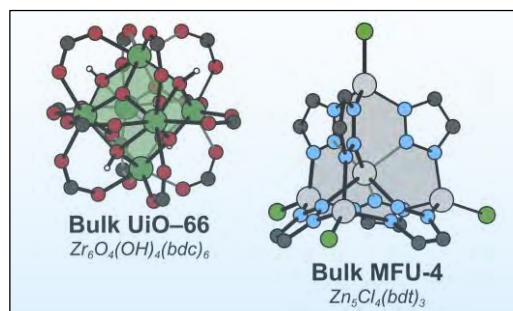


21

## Metal-organic frameworks: static structures or dynamic crystals?

A useful family of materials. But they seem to vibrate and feature more local disorder than we first assumed.

Implications for catalysis and material stability



*J. Am. Chem. Soc.*, 2020, 142, 19291

22

## Apologies if there is a topic we don't have time for

### American Chemical Society overview talk on coffee

ACS Webinar, "Coffee: A Chemical and Physical Perspective"

This is a ["general-overview-of-coffee"](#) talk, please check it out!

Re:Co talk on cooling coffee (green and roasted) came online

SCAA Symposium YouTube Channel, "Cryogenics: Facts and Fiction"

Tamper Tantrum on the physics of particle migrations

Tamper Tantrum, "A Taste of Physics" — *The Brazil Nut Effect*

Water For Coffee 2.0

Establish Media, "Physical and Chemical Considerations in the Production of Coffee"



Coffee plants make nice house plants.  
Here is mine, Jean-Paul

23

## Apologies if there is a topic we don't have time for

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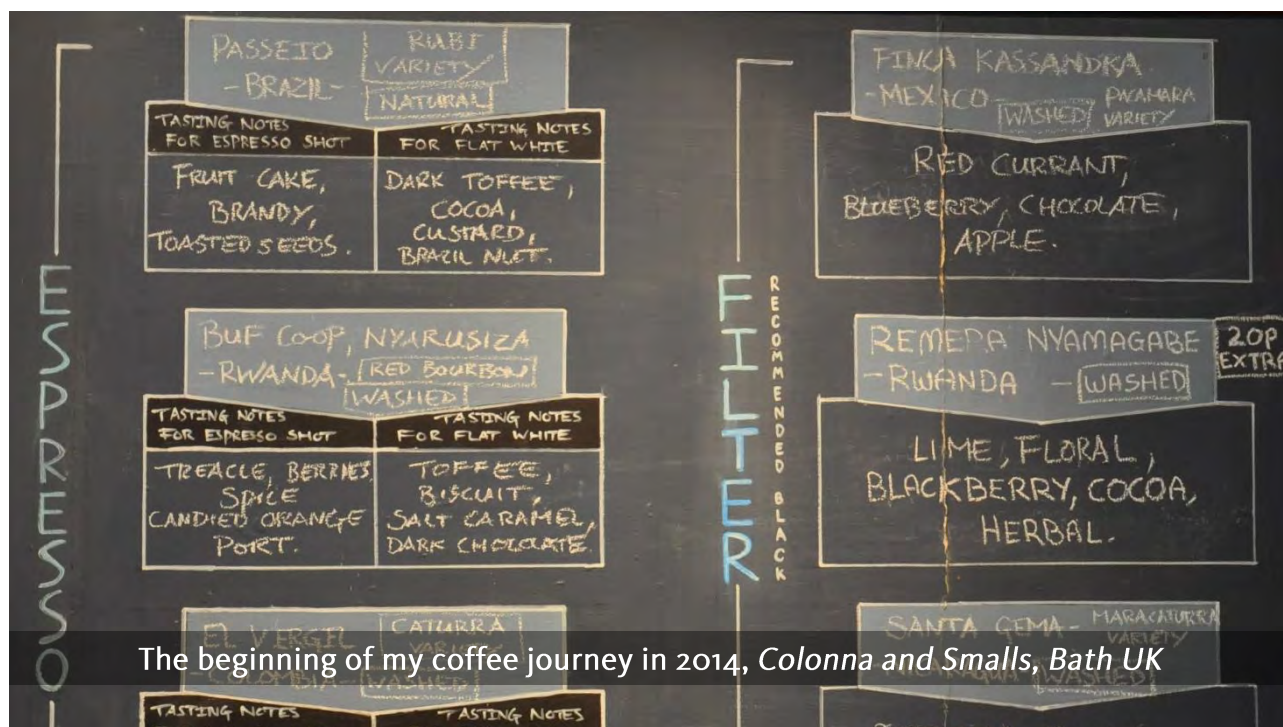


Trader Joes sells coffee  
Note that there are not one plant...~10!

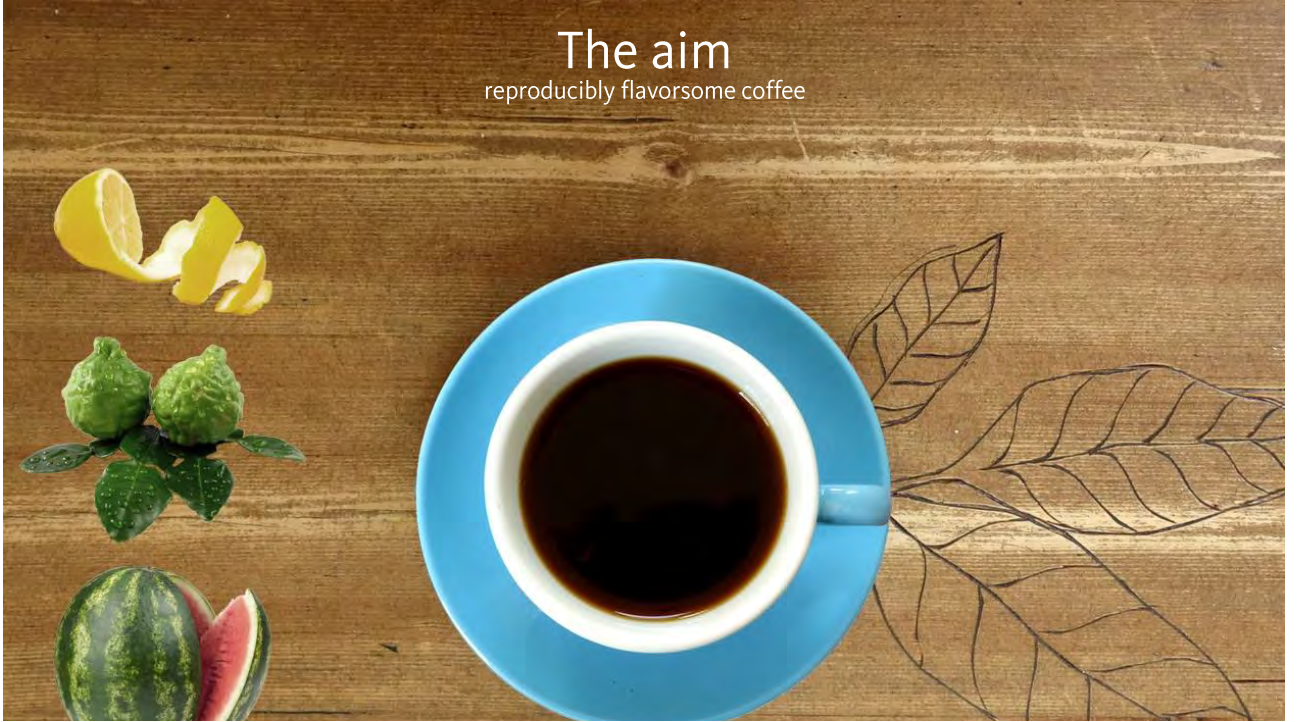
24

Coffee literature folder now hosted on  
pages . uoregon . edu / chendon / coffee\_literature

 <a href="#">1963 Tetrahedron, Diketone synthesis -- smokey flavors.pdf</a>	23-Dec-2019 11:27 933K
 <a href="#">1964 Tetrahedron, Volatiles in coffee.pdf</a>	23-Dec-2019 11:27 1.0M
 <a href="#">1968 Chem. Rev., Chemicals in tobacco and smoke.pdf</a>	23-Dec-2019 18:07 6.3M
 <a href="#">1979 Chem. Sens. Flavour, The misuse of "sour" and "bitter".pdf</a>	23-Dec-2019 11:27 1.0M
 <a href="#">1987 J. Appl. Bact., Effect of salt on growing bacteria.pdf</a>	23-Dec-2019 19:12 777K
 <a href="#">1988 Food Chem., Chemicals in blackberry juice.pdf</a>	23-Dec-2019 11:27 321K
 <a href="#">1990 J. Agric. Food Chem., Rio defect.pdf</a>	23-Dec-2019 18:07 918K
 <a href="#">1991 J. Sens. Stud., Chemistry of maple syrup.pdf</a>	23-Dec-2019 11:27 848K
 <a href="#">1992 Z. Lebensm. Unters. Forsch., Headspace freshness of roasted coffee.pdf</a>	07-Jan-2020 22:10 597K
 <a href="#">1995 Sens. Act. B, Sensors to sniff meat freshness.pdf</a>	07-Jan-2020 22:10 446K



The beginning of my coffee journey in 2014, Colonna and Smalls, Bath UK



## Audience Survey Question

ANSWER THE QUESTION ON BLUE SCREEN IN ONE MOMENT



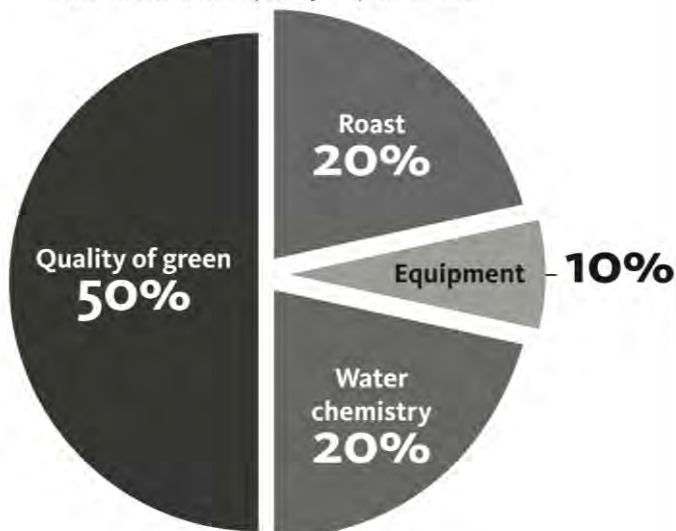
### Which is the largest contributor to a quality cup of coffee?

- Roast
- Water chemistry
- Equipment
- Quality of the green
- Country of Origen



29

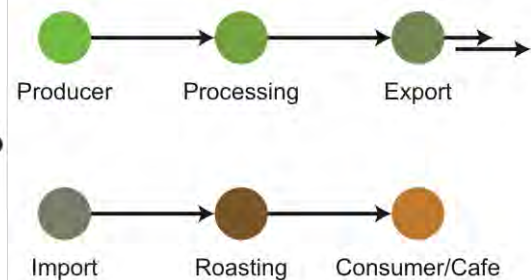
Contributors to a quality cup of coffee\*



\* Of course something could go wrong at every stage of brewing.

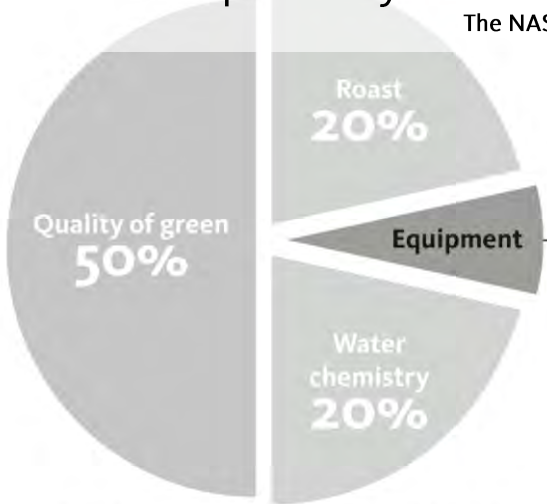
### The coffee supply chain

An extremely simplified version



# You can spend any amount of money of coffee equipment

The NASA \$1.6M space cup

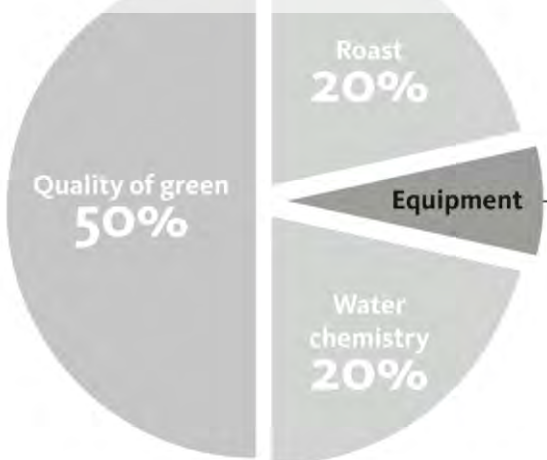


\* Of course something could go wrong at every stage of brewing.



# Coffee is graded on the cupping table

No equipment, just water, coffee coarsely ground, and a spoon + 4 min brew time



\* Of course something could go wrong at every stage of brewing.



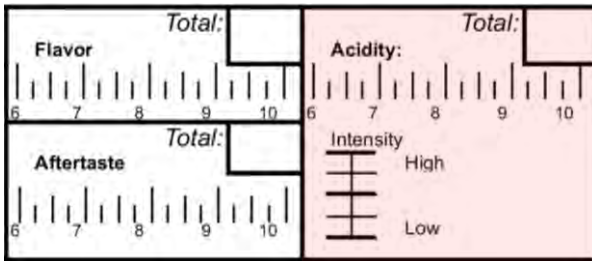


Specialty Coffee Association of America Cupping Form

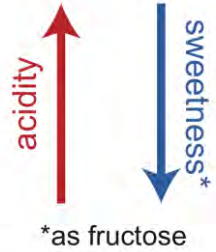
Classification:			
6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Name: \_\_\_\_\_  
 Date: \_\_\_\_\_ Table: \_\_\_\_\_ Session: \_\_\_\_\_

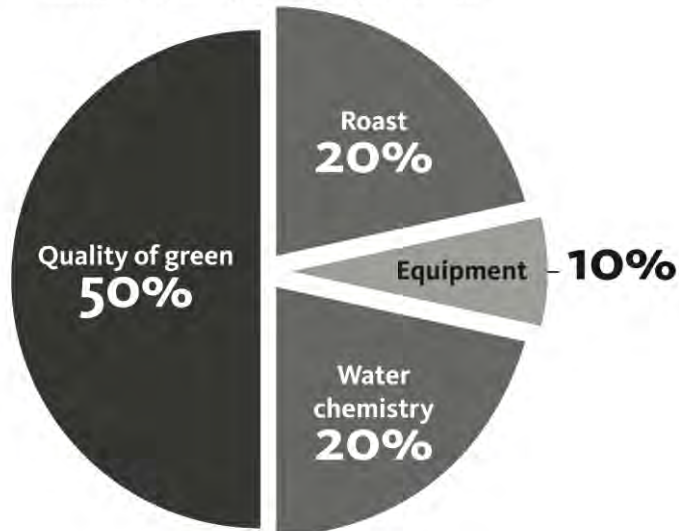
Sample #	Roast	Grind	Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score
			Total: <input type="text"/> 6 7 8 9 10 Dry Quality Crust	Total: <input type="text"/> 6 7 8 9 10 Aftertaste	Total: <input type="text"/> 6 7 8 9 10 Intensity High Low	Total: <input type="text"/> 6 7 8 9 10 Intensity High Low	Total: <input type="text"/> 6 7 8 9 10 Balance	Total: <input type="text"/> 6 7 8 9 10 Sweetness	Total: <input type="text"/> 6 7 8 9 10 Defects (subtract) Taint=2 # of cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="text"/>	
Notes: _____										Final Score



The cited papers suggest that:



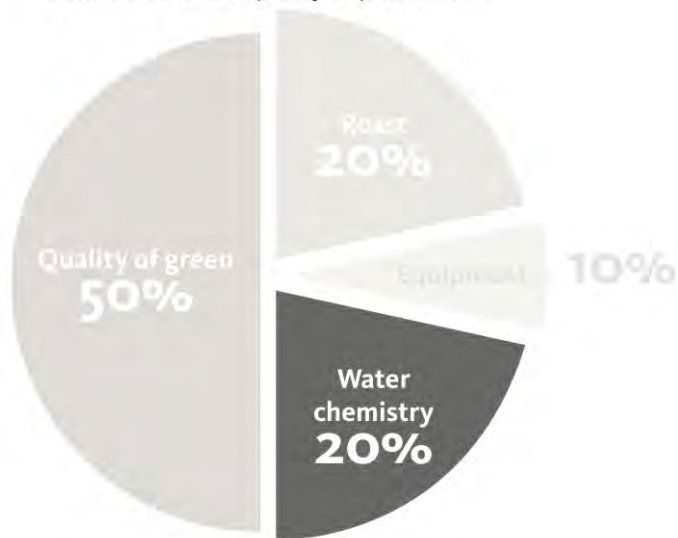
Contributors to a quality cup of coffee\*



\* Of course something could go wrong at every stage of brewing.



Contributors to a quality cup of coffee\*

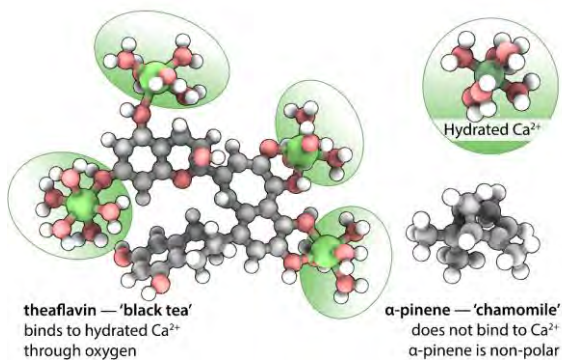


\* Of course something could go wrong at every stage of brewing.

## Water For Coffee Espresso?

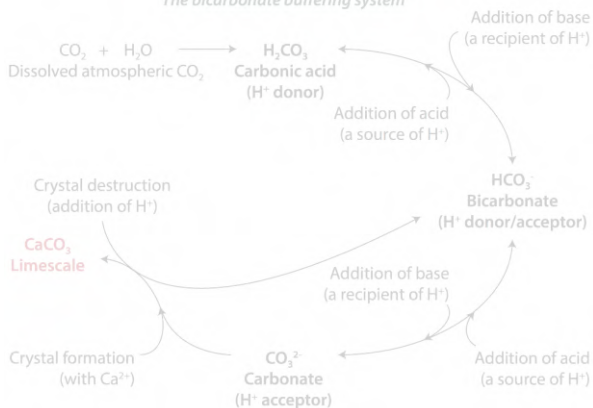
Cations increase ionic strength of water

Cations (+) extract flavor



Anions (-) structure flavor

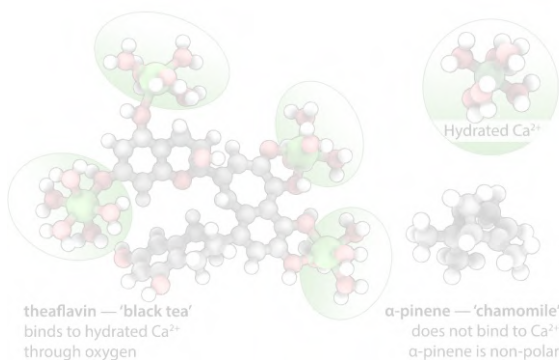
The bicarbonate buffering system



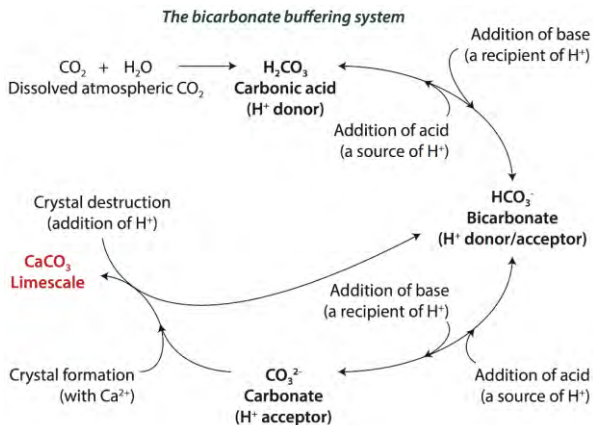
# Water For Coffee Espresso?

## Buffers structure the perceived acids in coffee drinks

Cations (+) extract flavor



Anions (-) structure flavor

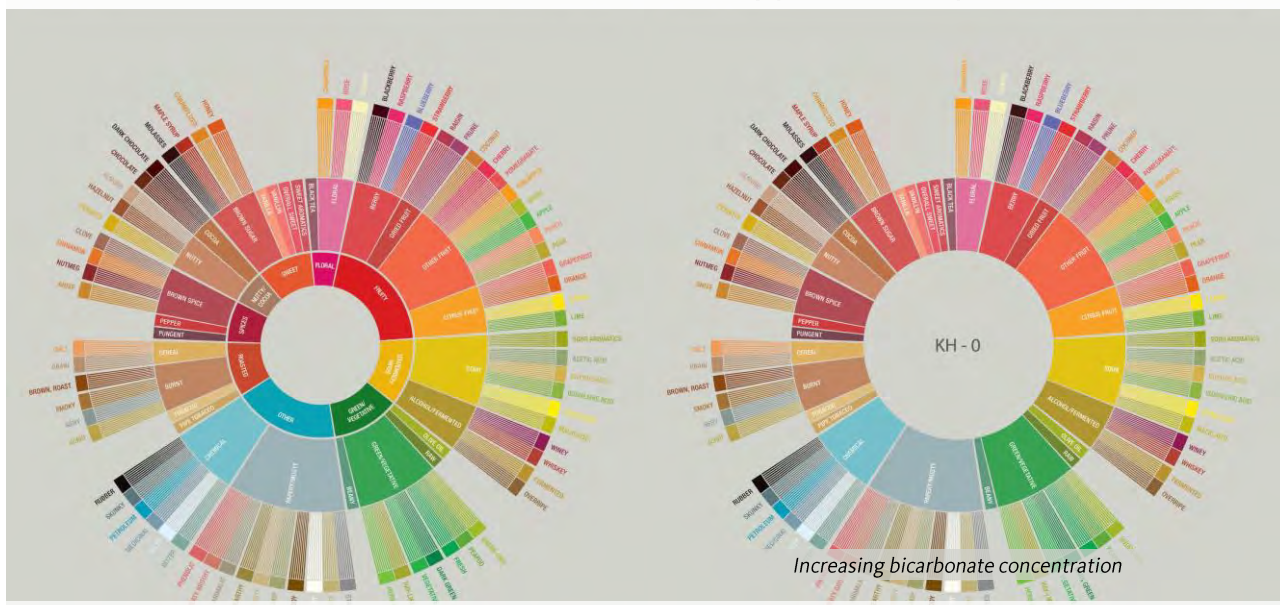


J. Agric. Food Chem., 2014, 62, 4947      Water For Coffee, 2021

SCAA

## (Positive) flavors in coffee are strongly affected by buffers

© 2014 SCAA

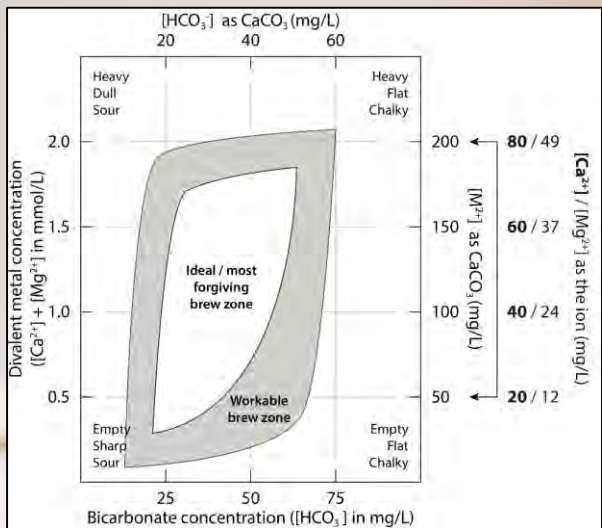


<https://worldcoffeeresearch.org/work/sensory-lexicon/>

J. Food Sci., 2016, 81, S2997

## “Ideal” brew water

An empirical water chemistry chart developed in collaboration with Colonna Coffee, UK

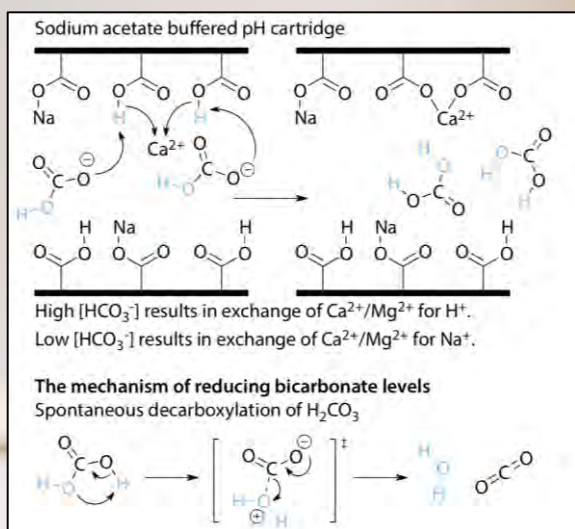


Ion exchange resin cartridges  
 Products like Peak Water, the Brita Filter, Soma, etc.

But ion exchange resins are complicated.

## Ion exchange resins

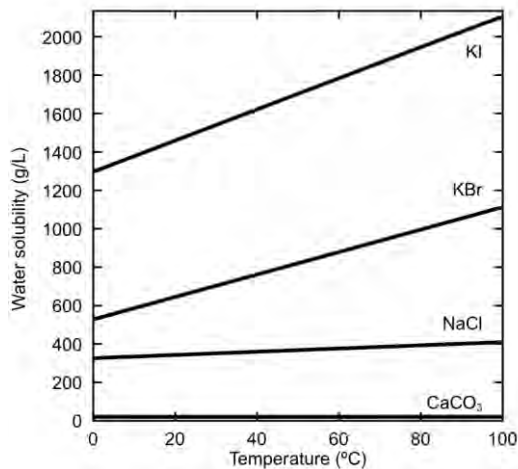
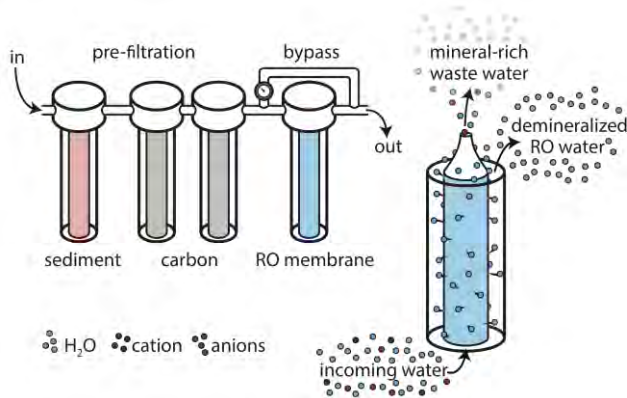
A complicated landscape



Ion exchange resin cartridges  
 Products like Peak Water, the Brita Filter, Soma, etc.

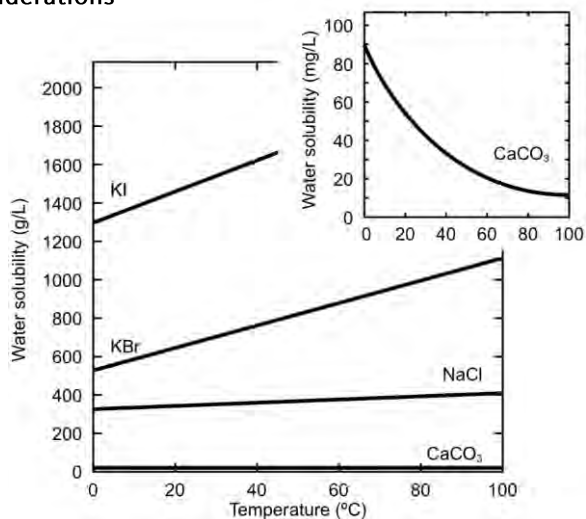
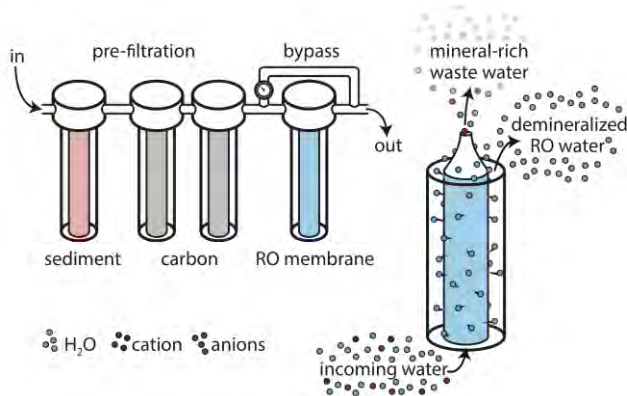
But ion exchange resins are complicated.

## A comment on remineralization cartridges solubility considerations



41

## A comment on remineralization cartridges solubility considerations



42

## A thought on espresso vs. filter water

let's consider water containing  $50 \text{ mg/L HCO}_3^-$   
 20% extraction from 20 g of coffee  
**4 g of solvated coffee stuff**

**Espresso**

40 mL water

**Filter**

400 mL water

**VS.**

43

## A thought on espresso vs. filter water

let's consider water containing  $50 \text{ mg/L HCO}_3^-$   
 20% extraction from 20 g of coffee  
**4 g of solvated coffee stuff**

**Espresso**

40 mL water

$\text{HCO}_3^-$  mass =

$0.04 \text{ L} * 50 \text{ mg}$

**2 mg of  $\text{HCO}_3^-$**

**Filter**

400 mL water

**VS.**

44

## A thought on espresso vs. filter water

let's consider water containing 50 mg/L  $\text{HCO}_3^-$   
 20% extraction from 20 g of coffee  
 4 g of solvated coffee stuff

### Espresso

40 mL water  
 $\text{HCO}_3^-$  mass =  
 0.04 L \* 50 mg  
 2 mg of  $\text{HCO}_3^-$

**VS.**

### Filter

400 mL water  
 $\text{HCO}_3^-$  mass =  
 0.4 L \* 50 mg  
 20 mg of  $\text{HCO}_3^-$

45

## A thought on espresso vs. filter water

let's consider water containing 50 mg/L  $\text{HCO}_3^-$   
 20% extraction from 20 g of coffee  
 4 g of solvated coffee stuff

### Espresso

40 mL water  
 $\text{HCO}_3^-$  mass =  
 0.04 L \* 50 mg  
 2 mg of  $\text{HCO}_3^-$

**VS.**

### Filter

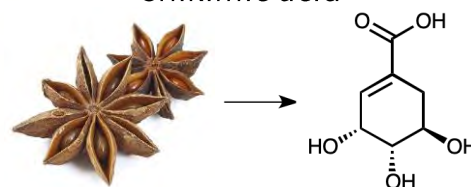
400 mL water  
 $\text{HCO}_3^-$  mass =  
 0.4 L \* 50 mg  
 20 mg of  $\text{HCO}_3^-$

**If you have hard water you should make smaller drinks**  
**ESPRESSO!**

46



*Extremely high  
(quantitative)  
extraction yield of  
shikimic acid*



*Shikimic acid is a precursor  
to some anti-cancer drugs*

**Figure S1:** Extraction of star anise using an espresso machine.

## The definition of espresso

according to the Specialty Coffee Association

An espresso is a **25–35 mL** (ca. 20–30 g) beverage **prepared from 7–9 g of ground coffee** made with **water heated to 92 – 95 °C**, forced through the granular bed under **9–10 bar of static water pressure** and a total flow **time of 20–30 s**.

- Nobody really makes espresso any more
  - Examples:
    - The Double Rizzi Banga – Upwards of 26 g of coffee, producing a < 30 mL beverage
    - The Single Espresso — **Half of a shot** prepared on an 18 – 20 g dose of coffee.

## Espresso is more than just a *ratio*



7 g basket

Traditional “espresso” basket  
Stepped.



15, 18, 20, 22 g baskets

Modern “espresso” basket  
Cylindrical.

49



# Roasting

50



## Espresso roasts are typically “darker”

higher pressure, short extraction times, a need to get more out of the coffee than just organic acids.

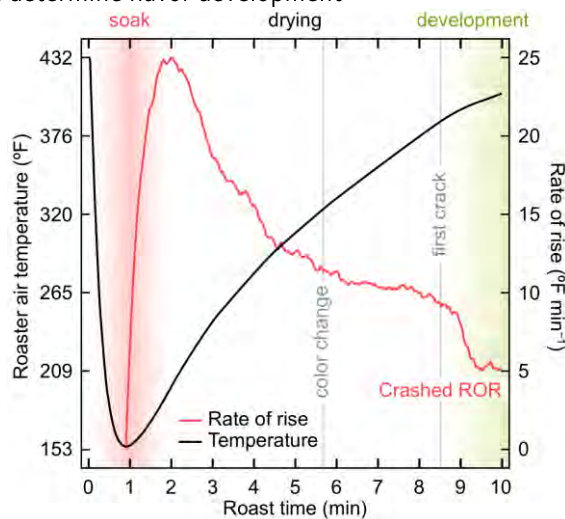
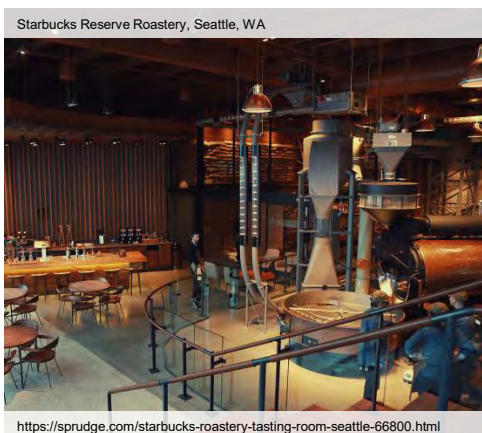


Typical filter coffee developments

Typical espresso coffee developments

## The roast profile

Kinetics: Gradient and time determine flavor development



Sci. Rep., 2016, 6, 24483

# Dark\* roasted coffee is a good O<sub>2</sub> reduction catalyst

\*dark = 800 °C, ZnCl<sub>2</sub>, Ar

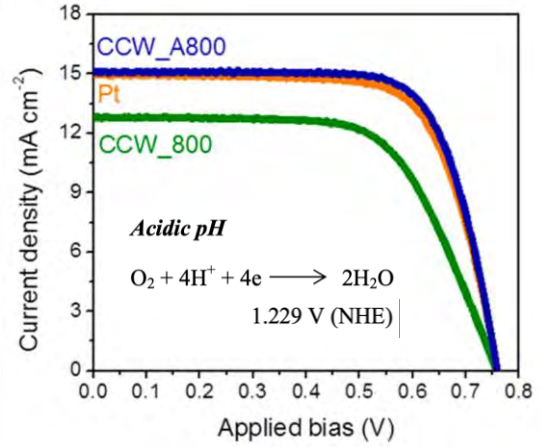
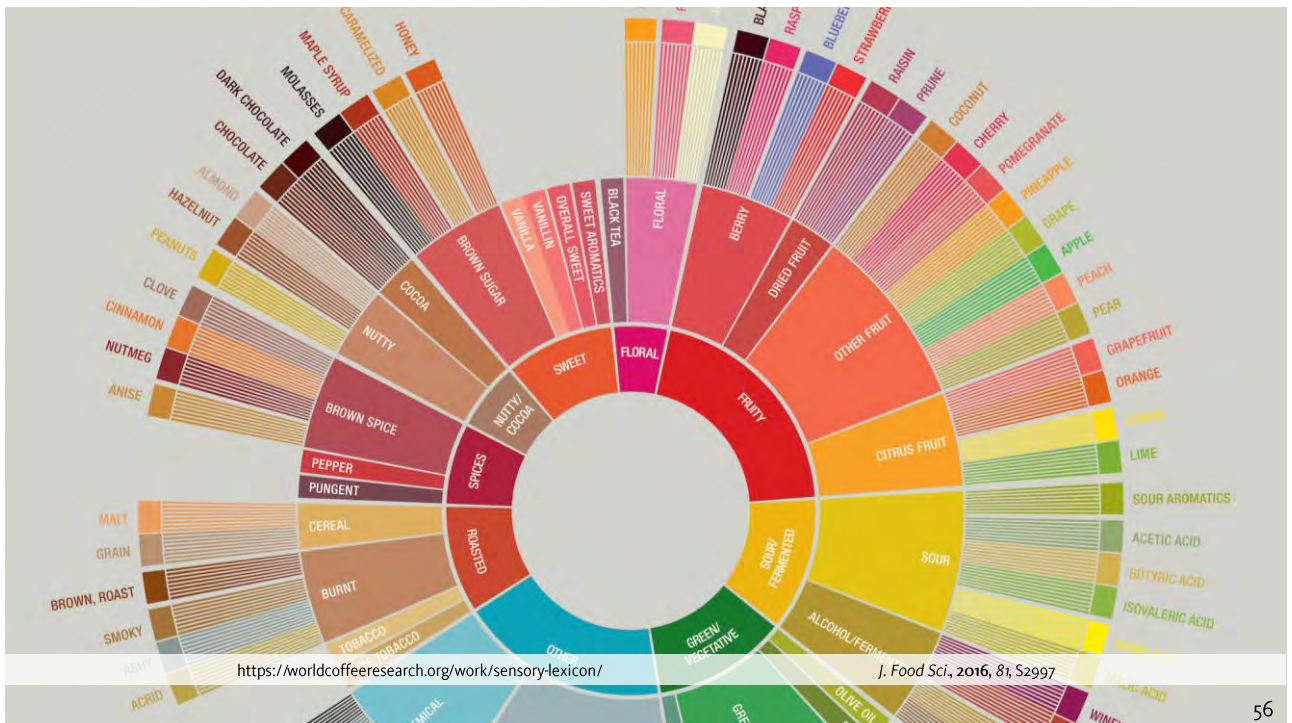


Figure 1. Scheme of coffee waste-derived hierarchical nitrogen-doped porous carbon synthesis.

ACS. Appl. Mater. Interfaces, 2017, 9, 41303



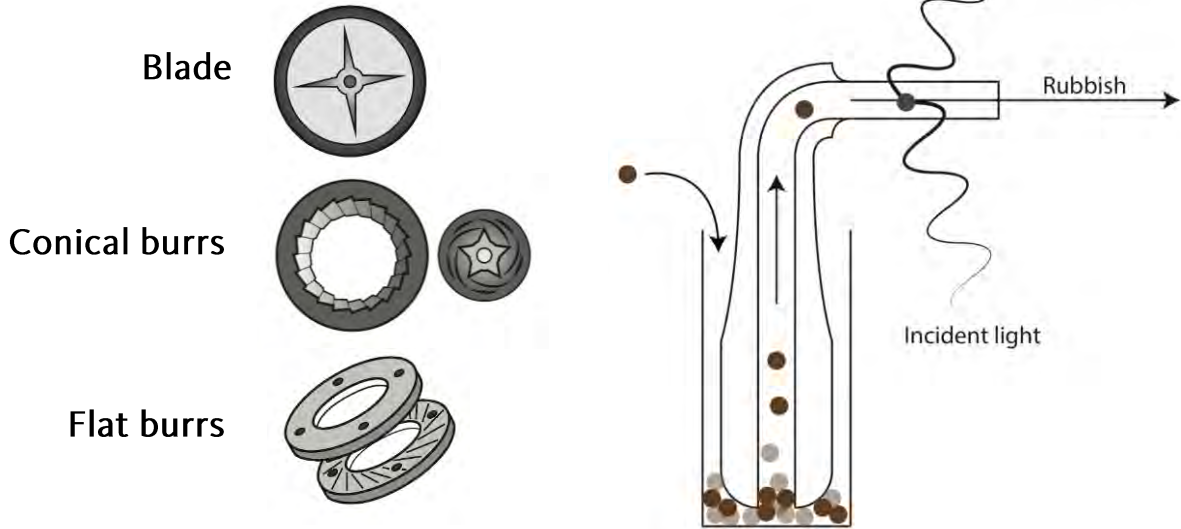
# Grinding

57



# Laser diffraction particle size analysis

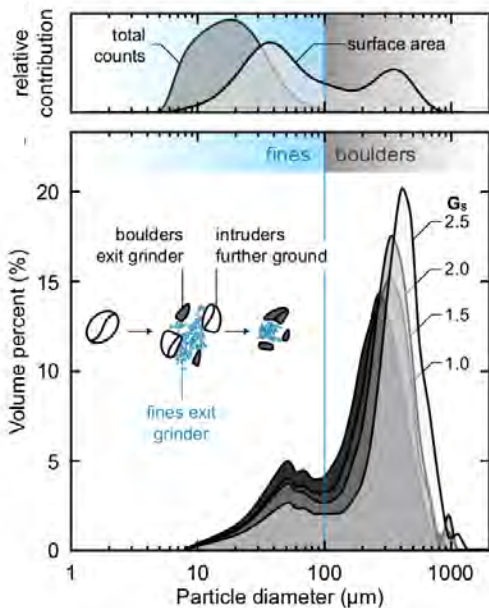
A process to determine particle size



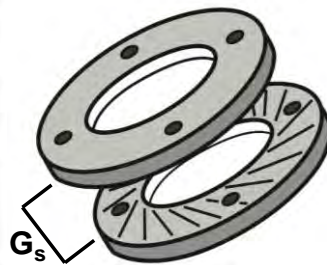
# Laser Diffraction in Colonna and Smalls

Beckman Coulter lent us an instrument (and a guy to operate it) for a day



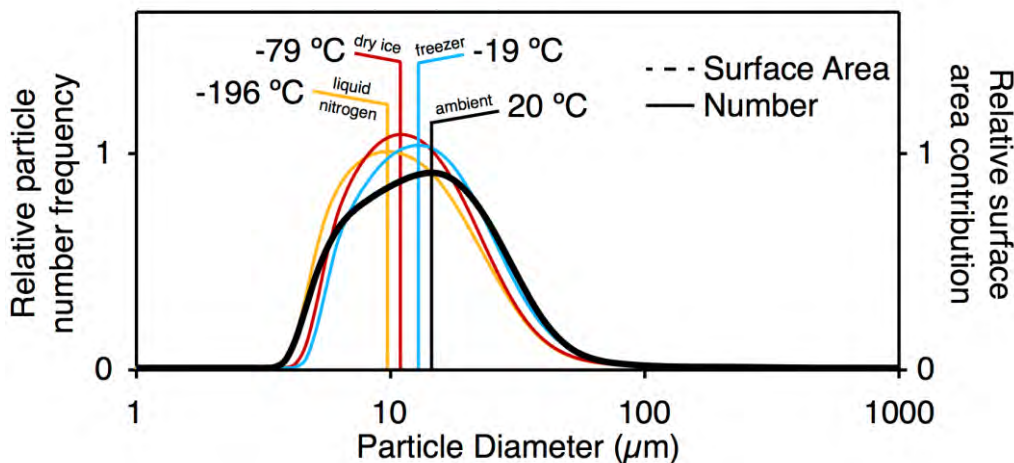


The effect of changing grind setting  
Grinding finer make more fine particulates, and small large particulates



Sci. Rep., 2016, 6, 24483

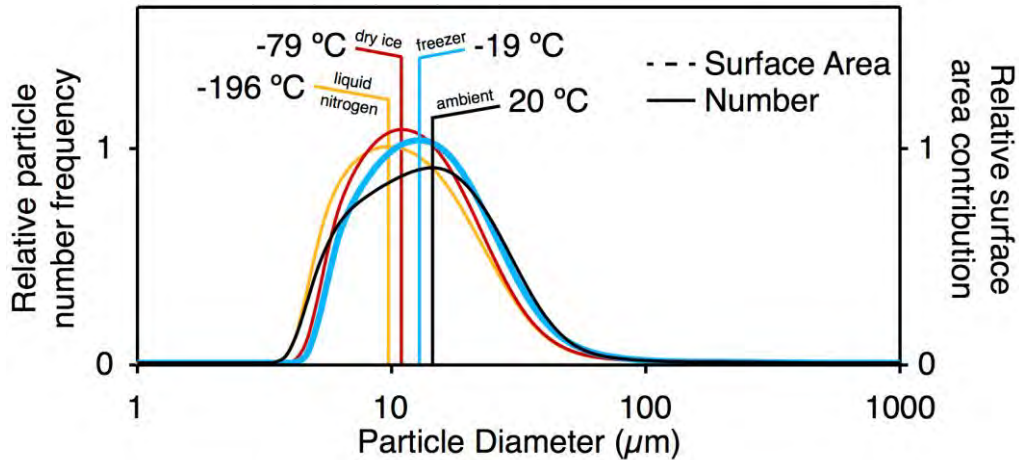
Cooling coffee before grinding augments the fine particle sizes



Sci. Rep., 2016, 6, 24483

62

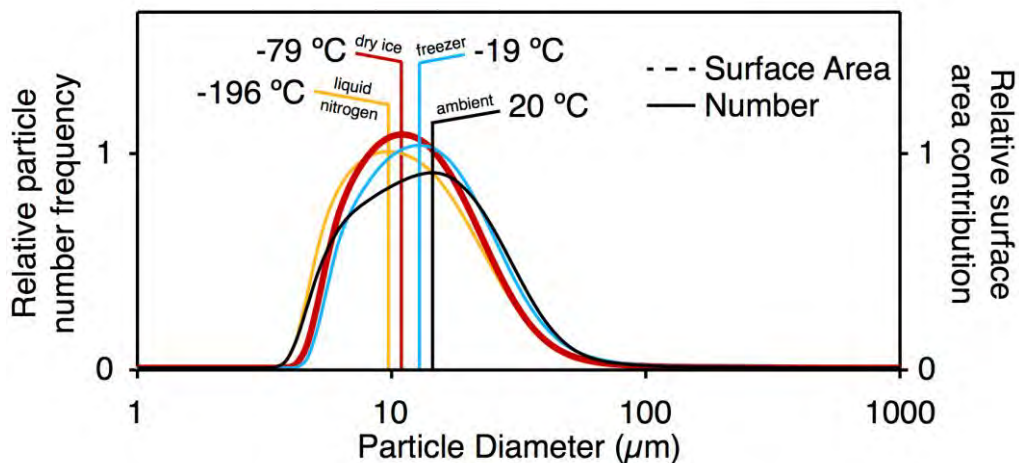
Cooling coffee before grinding augments the fine particle sizes



Sci. Rep., 2016, 6, 24483

63

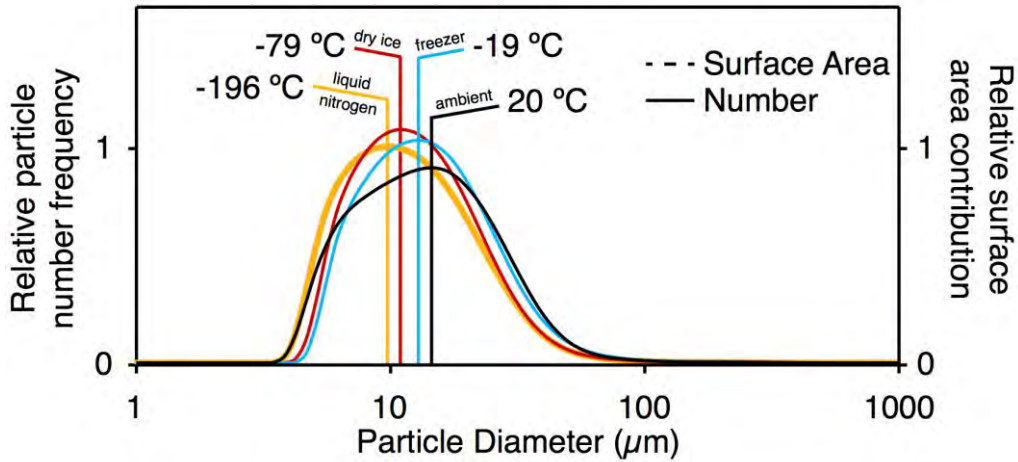
Cooling coffee before grinding augments the fine particle sizes



Sci. Rep., 2016, 6, 24483

64

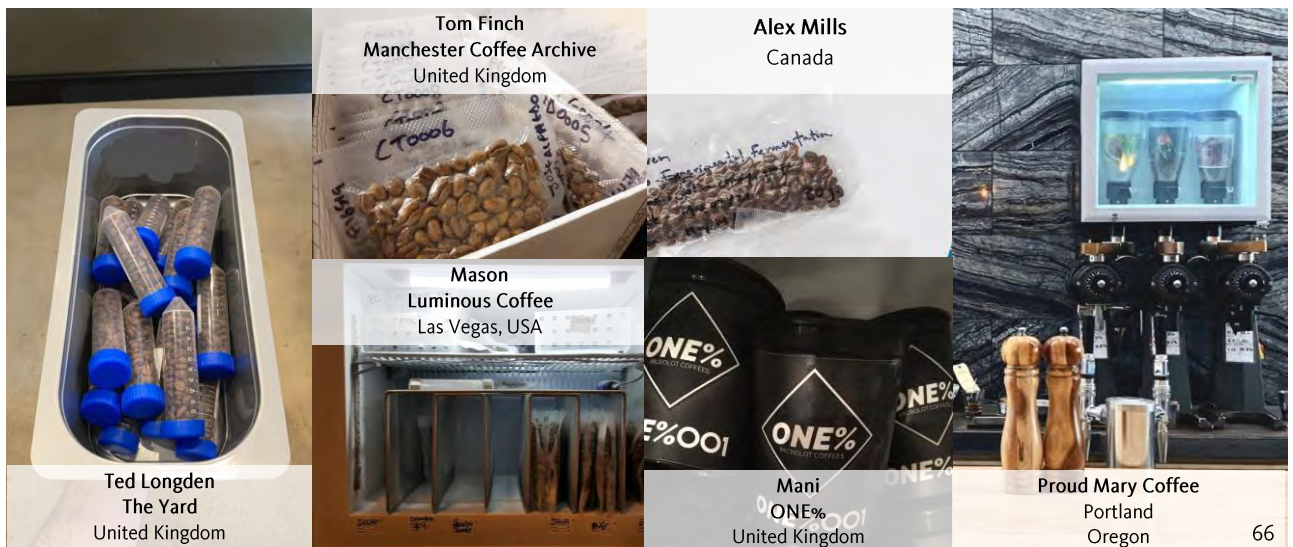
### Cooling coffee before grinding augments the fine particle sizes



Sci. Rep., 2016, 6, 24483

65

### Some cafes and coffee enthusiasts have adopted freezing coffee.

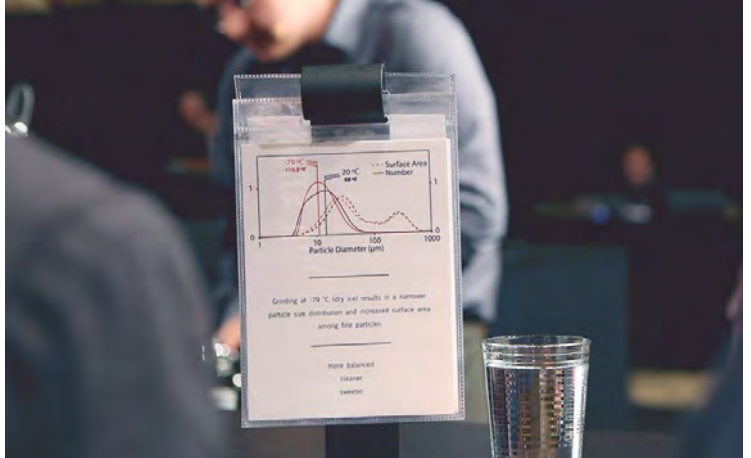


66



Sevens  
ONA Coffee  
Sydney, Australia

If you want to learn more about the competition check out  
Matter, 2020, 2, 514  
Science, 2019, 365, 553

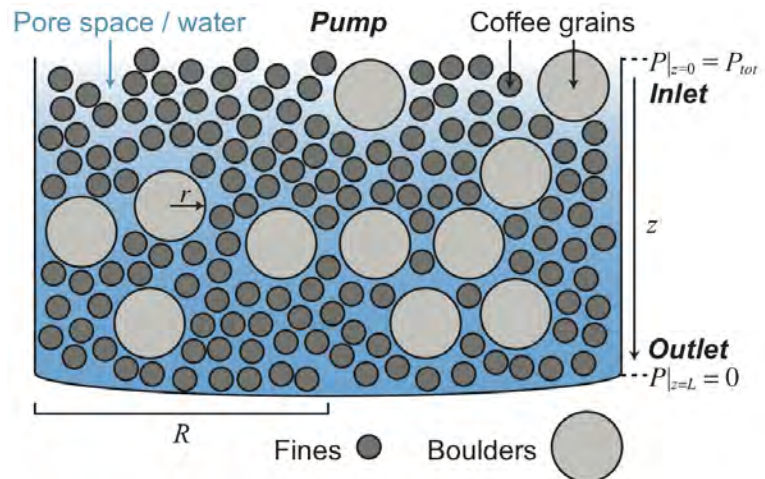
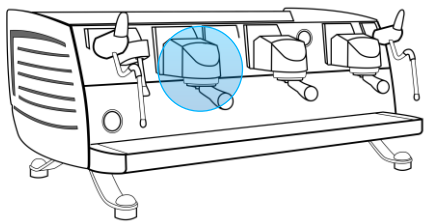


Kyle Ramage  
USA Barista Champion 2017  
World Ranking #6





## Development of a numerical model for extraction from a granular bed



Matter, 2020, 2, 63

## Early studies of extraction and isolation of rates The exceptional work of Spiro

*J. Sci. Food Agric.* 1984, 35, 915-924

### The Kinetics and Mechanism of Caffeine Infusion from Coffee: The Effect of Particle Size

Michael Spiro and Robert M. Selwood

*J. Sci. Food Agric.* 1984, 35, 925-930

### The Kinetics and Mechanism of Caffeine Infusion from Coffee: Hydrodynamic Aspects

Michael Spiro and Caroline M. Page

*J. Sci. Food Agric.* 1985, 36, 871-876

### The Kinetics and Mechanism of Caffeine Infusion from Coffee: the Effect of Roasting

Michael Spiro and Julia E. Hunter

*J. Sci. Food Agric.* 1989, 46, 349-356

### The Kinetics and Mechanism of Caffeine Infusion from Coffee: The Hindrance Factor in Intra-bean Diffusion

Michael Spiro, Ralf Toumi and Mangayetkarasy Kandiah

*J. Sci. Food Agric.* 1993, 61, 371-373

### Modelling the Aqueous Extraction of Soluble Substances from Ground Roast Coffee

Michael Spiro

## The ongoing problem of quantifying what is extracted

- Brix-type measurement is used to quantify solvated mass. Works well for wine!

### But for coffee?

TABLE 2

$$z = a + bx + cy + dx^2 + ey^2 + fxy$$

wherein

$$a = -7.27705E+02$$

$$b = -8.72678E-01$$

$$c = 5.46065E+02$$

$$d = 9.20185E-04$$

$$e = -4.68197E-01$$

$$f = 6.648126E-01 \text{ and}$$

$$x = \text{temp}$$

$$y = nD$$

$$z = \% \text{ TDS}$$



US Patent 8,239,144

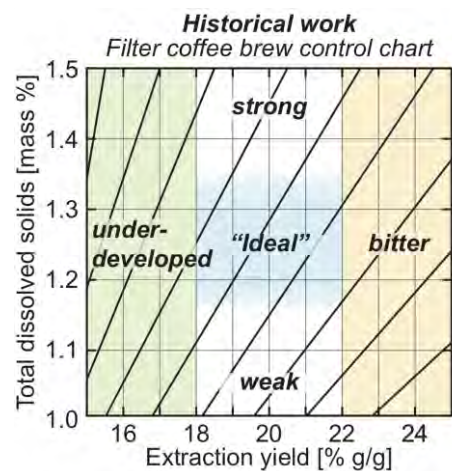
72

## Extraction yield and total dissolved solids

cumulative measurement of solvated mass

$$\text{Extraction yield} = \frac{\text{Coffee mass solvated in the cup}}{\text{Dry coffee mass used to brew}}$$

$$\text{Total dissolved solids} = \frac{\text{Coffee mass solvated in the cup}}{\text{Total mass of beverage}}$$



73

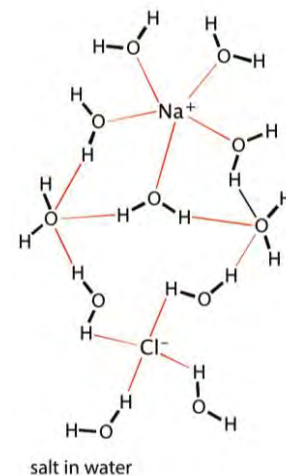
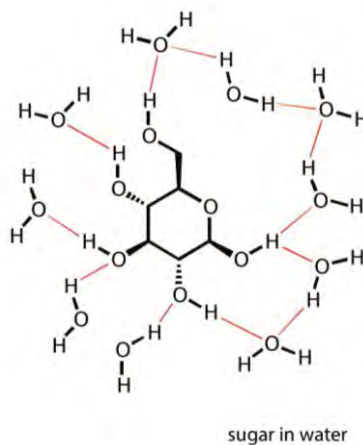
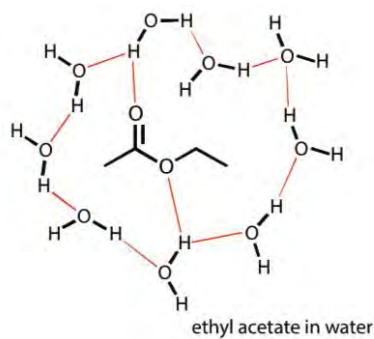
The refractive index of pure water at 25 °C

# 1.333

we are operating with very minor changes in refractive index.

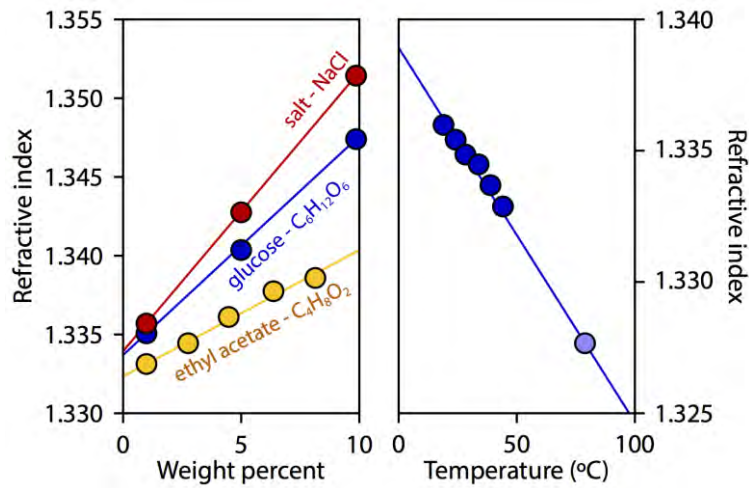
74

The refractive index is proportional to bulk liquid density  
shown in increasing density ->



75

## The refractive index is compound dependent!

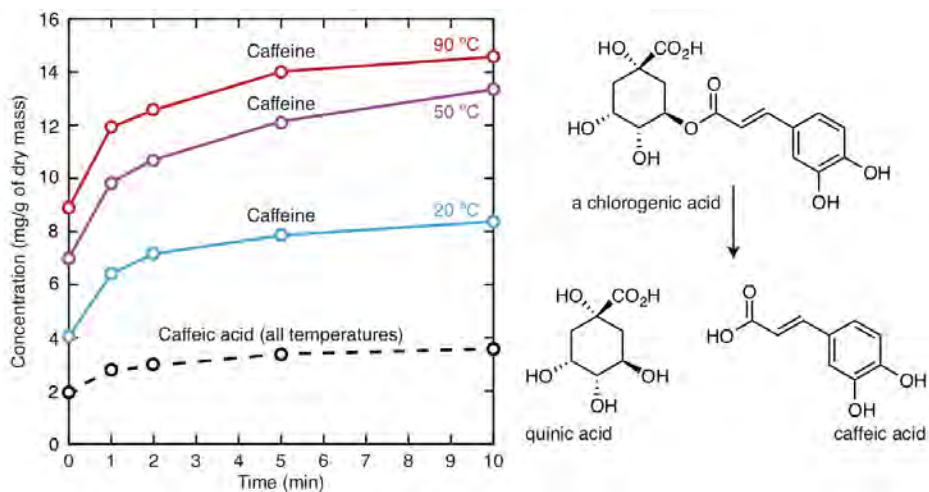


*J. Chem. Eng. Data*, 2015, 60, 2827

76

## Experimental kinetics

isolating temperature and molecular dissolution rates



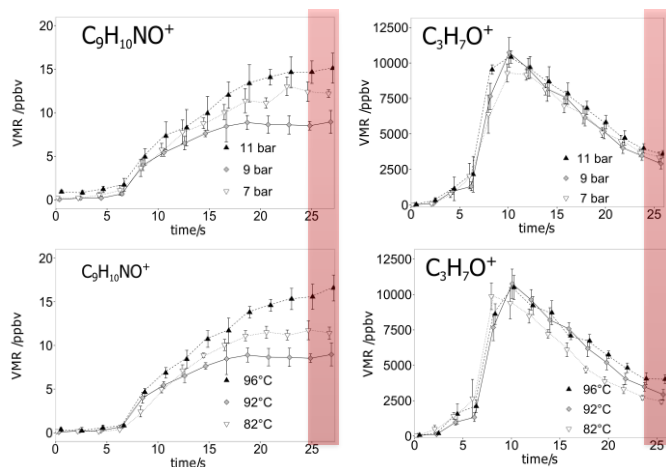
## Kinetics of espresso extraction

A nice demonstration that the composition of a shot changes over time

Divide detectable compounds into families based on polarity

*Both temperature and pressure change the composition of a shot at ~30s by ~50% for non-polar things.*

*Less obvious for polar compounds.*

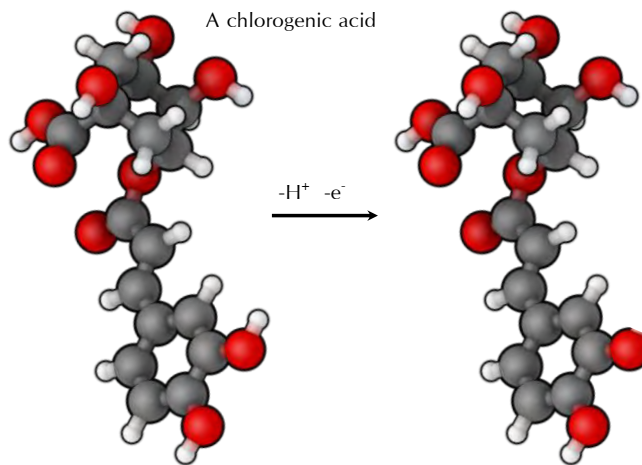
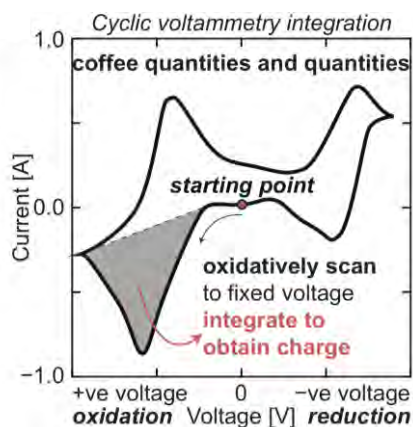


*Int. J. Mass Spec., 2016, 401, 22*

78

## Our recently funded Coffee Science Foundation proposal

A proposal to move away from refractive index

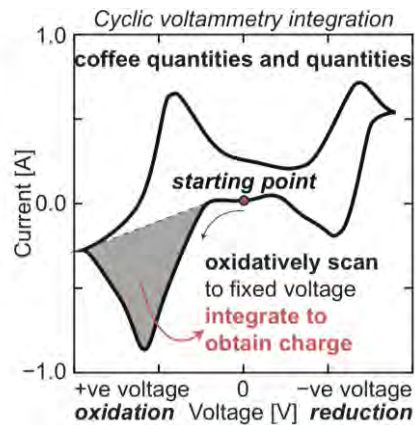


*Int. J. Electrochem. Sci., 2016, 11, 2854*

79

## Our recently funded Coffee Science Foundation proposal

A proposal to move away from refractive index



**Table 2.** Total chlorogenic acids (CGAs) content in different brand of coffees determined by DPV and HPLC methods

Brand of coffee	CGAs (total)-DPV <sup>a</sup>	CGAs (total)-HPLC <sup>b</sup>
<i>C. Arabica</i> , Rio Minas, Brazil (green bean)	7451	7370
<i>C. Arabica</i> , Rio Minas, Brazil (roasted bean)	2630	2613
<i>C. Robusta</i> , Cherry, India (green bean)	9115	9112
<i>C. Robusta</i> , Cherry, India (roasted bean)	2852	2826
Flatscher Olimpia (ground coffee, 100 % Arabica)	4101	3932
Franck Guatemala (ground coffee, 100 % Arabica)	3574	3519
Nescafé Classic (instant coffee)	3283	3203
Nescafé Espresso (instant coffee)	3229	3185
Jacobs Monarch (instant coffee)	3203	3149
Jacobs Intense (instant coffee)	3465	3462

Results represent mean value of three independent measurements ( $n=3$ )

<sup>a</sup>: values determined by DPV, total CGAs content was expressed as 5-CQA equivalent (mg 5-CQA/100 g of coffee)

<sup>b</sup>: values determined by HPLC, total CGAs content were sum of individual CGAs content and expressed as mg CGAs/100 g of coffee

Chlorogenic acid content is thought to contribute to  
taste perception

*Int. J. Electrochem. Sci.*, **2016**, *11*, 2854

80

## Model parameterization

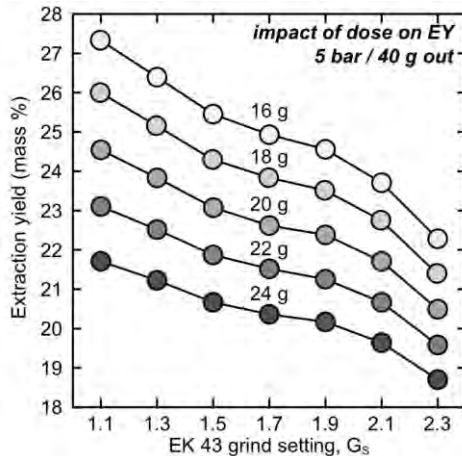
Most coffee professionals rely on a refractive index measurement that is then related to a coffee mass by some mathematical function

$$G = kc_s(c_s - c_l)(c_{sat} - c_l)$$

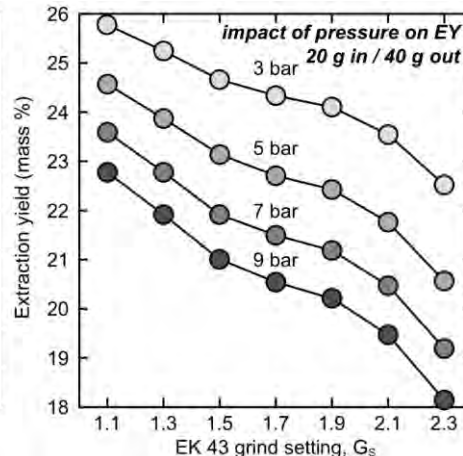
$$D_s = 6.25 \times 10^{-10} \text{ m}^2/\text{s}, \quad k = 6 \times 10^{-7} \text{ m}^7 \text{ kg}^{-2} \text{ s}^{-1}.$$

81

## Predicting espresso extractions using relevant variables

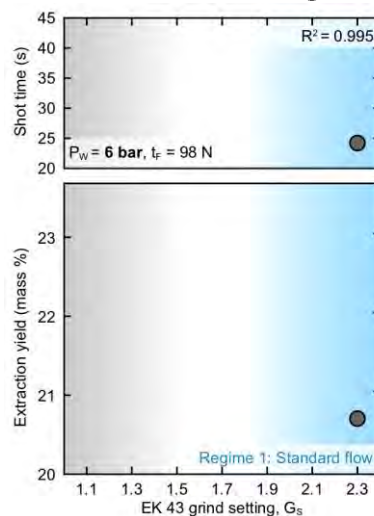


Increasing mass of coffee used in the brew decreases the mass of coffee solvated

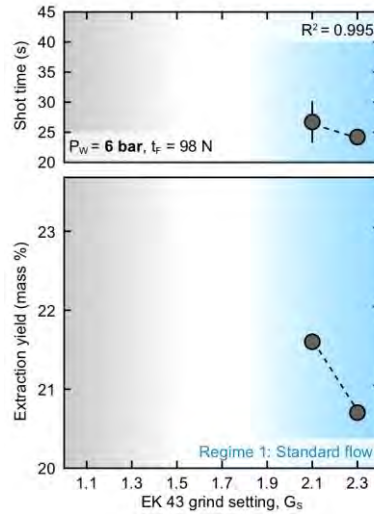


Increasing pressure decreases the mass extracted per gram of coffee used

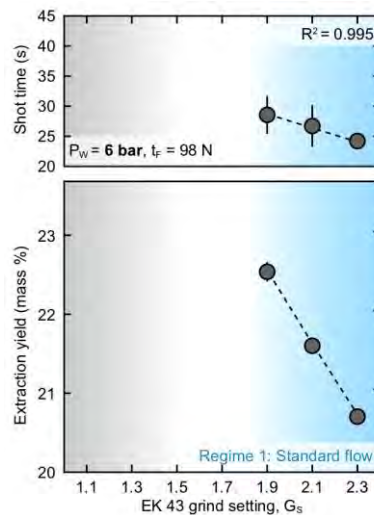
## The curious problem of grinding finer



## The curious problem of grinding finer

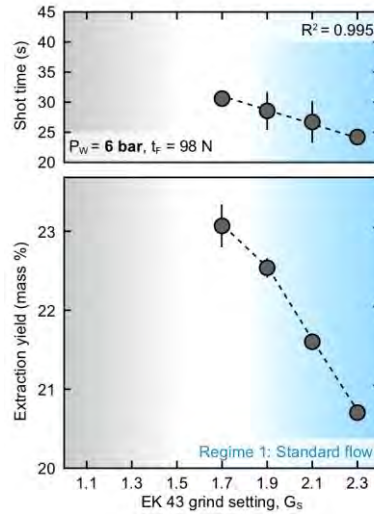


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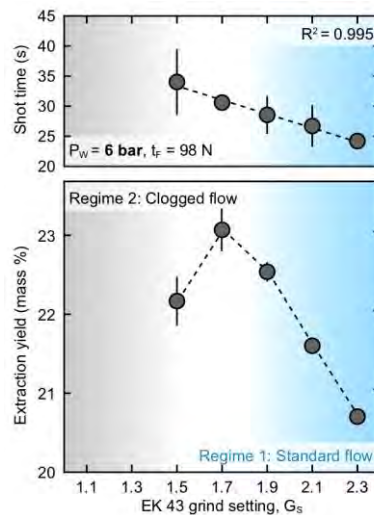




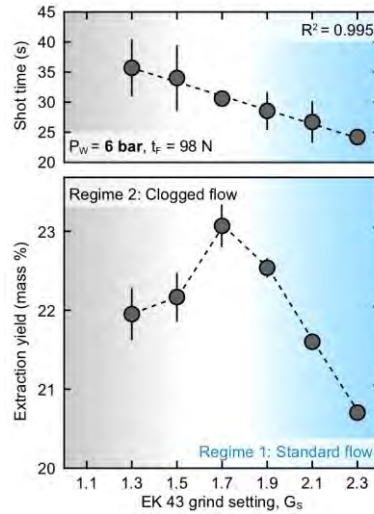
## The curious problem of grinding finer



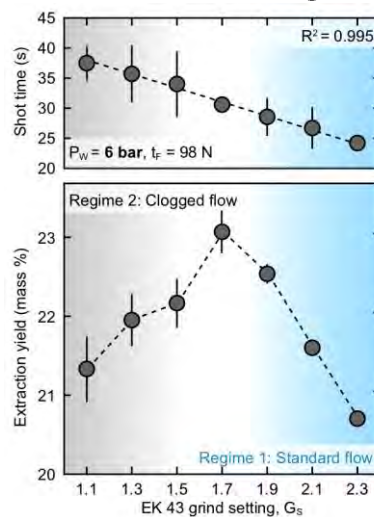
## The curious problem of grinding finer



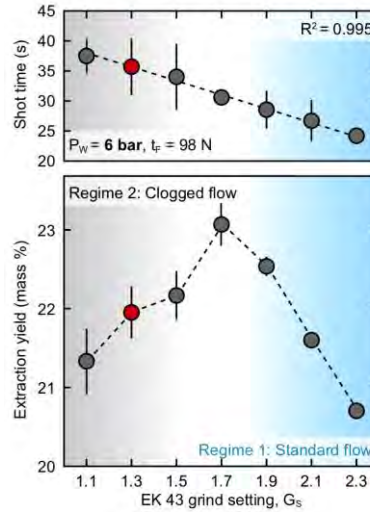
## The curious problem of grinding finer



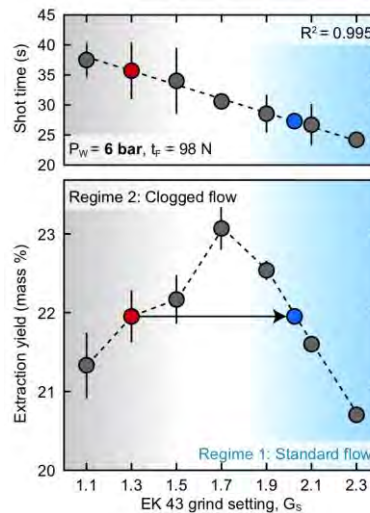
## The curious problem of grinding finer

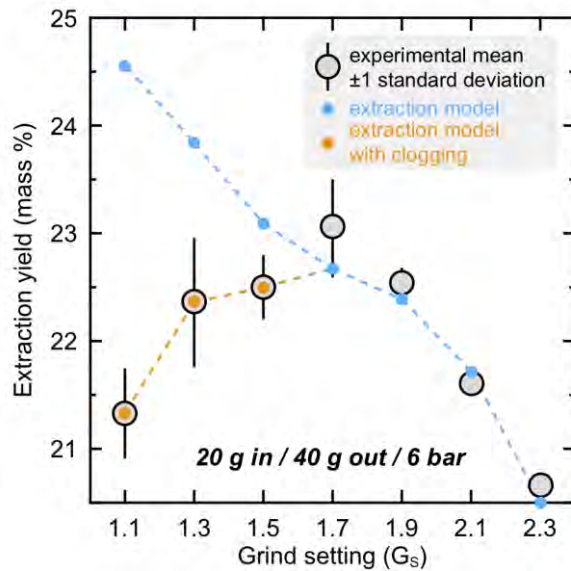


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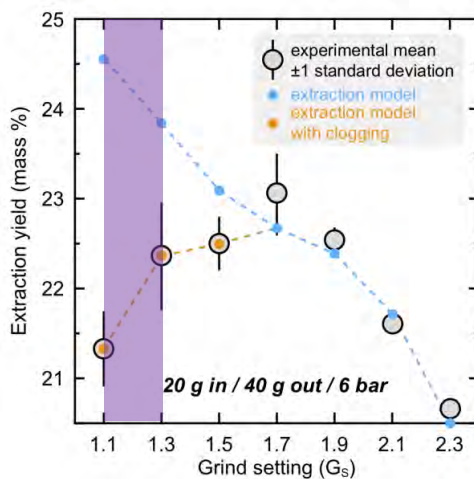


Volcano shape due to uneven contact of water to coffee particles in the bed.

**“Channeling”**

22%...

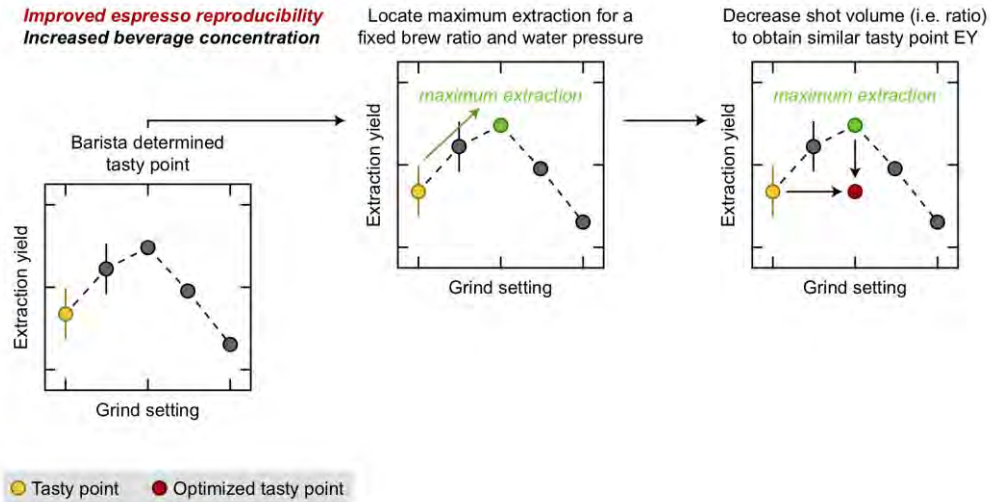
$a25\%+b24\%+c23\%...n15\%...+y0\%$



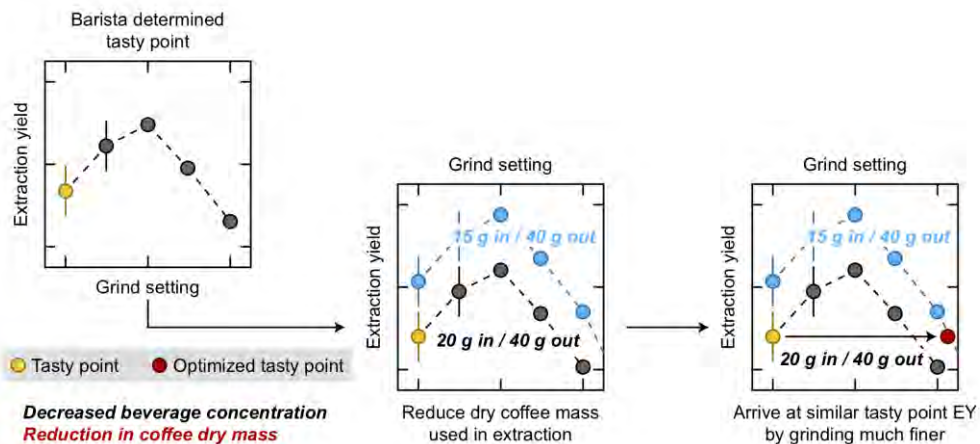
Critical populations on fines causing inhomogeneous extraction.

**Grinder dependent, so you'll have to calibrate this yourself!**

## Optimizing espresso for reproducibility



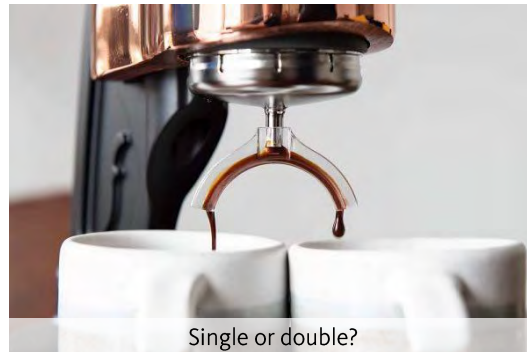
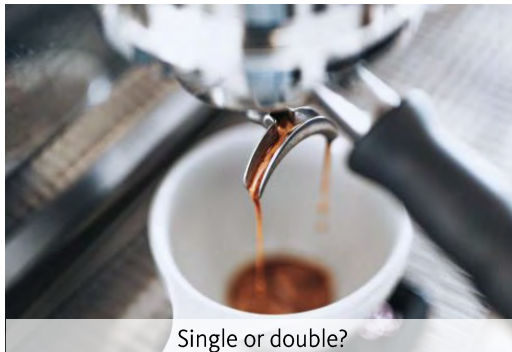
## Optimizing espresso for reproducibility





## Take home messages

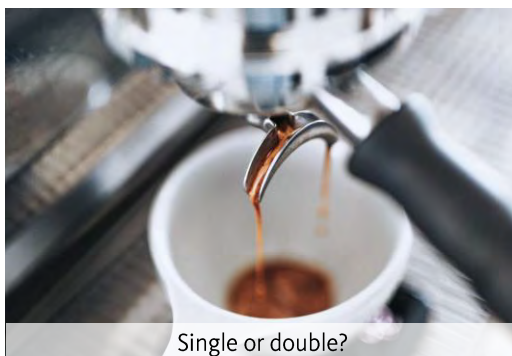
- Espresso is a brew method, not a well-defined drink.
  - The language of single and double espresso is convoluted by divergent paradigms in coffee brewing.



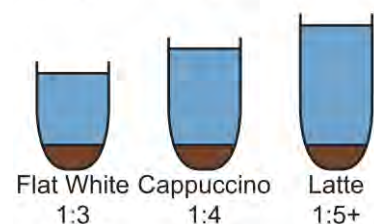
98

## Take home messages

- Espresso is a brew method, not a well-defined drink.
  - The language of single and double espresso is convoluted by divergent paradigms in coffee brewing.



Add milk? Muddy the waters.



99

## Take home messages

- Espresso is a brew method, not a well-defined drink.
  - The language of single and double espresso is convoluted by divergent paradigms in coffee brewing.
- Shot time depends on grind size and water pressure, and to a lesser extent coffee type and temperature.
  - Using time to quantify reproducibility is hence problematic, as it is one piece in a complex PDE.

100

## Take home messages

- Espresso is a brew method, not a well-defined drink.
  - The language of single and double espresso is convoluted by divergent paradigms in coffee brewing.
- Shot time depends on grind size and water pressure, and to a lesser extent coffee type and temperature.
  - Using time to quantify reproducibility is hence problematic, as it is one piece in a complex PDE.
- Kinetic experiments reveal that standard metrics for assessing “qualities” do not apply to espresso, or probably coffee in general.
  - Yet another use for electrochemistry?

101





## Some actionable information

Brew recipe: **60 g of coffee / L**

The most common mistake in home brewing is using too little coffee and extracting for too long

“Coarse” grind (French Press, 4 min)

“Medium” grind (pour over, 2.5 min)

“Fine” grind (Aeropress, 1.25 min)

Water chemistry: **Start with RO/DI/Milli-Q water**

Keep bicarbonate below 50 mg/L

**0.25 g/L  $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$  (epsom salt)**

~25 ppm  $\text{Mg}^{2+}$  as  $\text{Mg}^{2+}$

**0.05 g/L  $\text{NaHCO}_3$  (baking soda)**

~35 ppm  $\text{HCO}_3^-$  as  $\text{HCO}_3^-$

Coffee preference: *VERY APPROXIMATELY*

Acidic = East Africa (*Kenya*)

Chocolate and nuts = South/Central America (*Brazil*)

Low acid = Hawaii, India, Vietnam, Sumatra, and basically any “darker” roast

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104

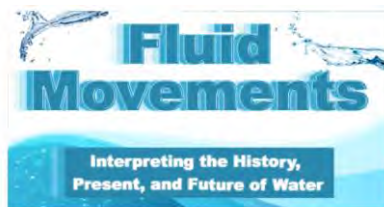
ACS Technical Division  
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# Espresso Chemistry

From First Principles  
to Current Challenges

ACS  
Chemistry for Life®

ASK YOUR QUESTIONS AND MAKE YOUR COMMENTS IN THE QUESTIONS PANEL NOW! 105



Date: Thursday, January 21, 2021 @ 2-3pm ET  
 Speakers: Jahnvi Phalkey, Science Gallery Bengaluru and Jesse Smith, Science History Institute  
 Moderator: Daryl Boudreaux, Principal, Boudreaux & Associates LLC

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**What You Will Learn:**

- The history of water quality analysis and the various scales of water protection that have emerged in the United States over the past 200 years
- The challenges, limitations, and opportunities of more ontological approaches to the interpretation of water for public audiences
- Why museums and galleries should interpret water not as a singular material that preexists its understanding by scientific or indigenous knowledge, but rather as a multiplicity made by and bound up in systems of bodies, practice, power, and places

Co-produced with: Science History Institute and *Chemical & Engineering News*



Date: Thursday, January 28, 2021 @ 2-3:30pm ET  
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- Chemical pathways for breaking down single-use plastics with an emphasis on polyethylene
- Synthesis of new polymers from chemically recycled monomers
- How food companies can modify their relationship towards plastics to face the public concerns linked to plastic packaging
- Mechanical recycling and its limitations and the emerging solutions for chemical recycling

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 Speaker: Jayshree Seth, SM  
 Moderator: Glenn Ruskin, American Chemical Society

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- What the global public cares about the most as it relates to science
- What specific actions can we all take to advocate for science

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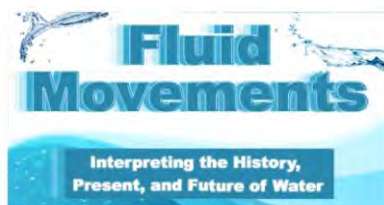


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109