



ALESSANDRO GIRAUDO IRENE RINALDI



Atlas der Rohstoffe

Entdecke die Ressourcen
unseres Planeten

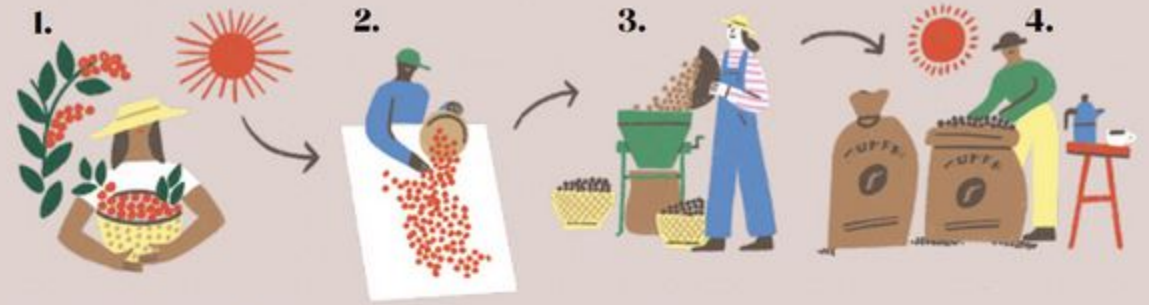


COFFEE

Did you know that the black hot coffee that mum and dad drink comes from the seed of a red fruit that grows on trees? And did you know that where coffee is produced it's not drunk and where it's drunk it's not consumed? Interesting, right? Moreover, not all coffee is equal. There are two great coffee families: Arabica and Robusta. The first one is of high quality, with an aromatic and delicate taste. It comes from Ethiopia and was first cultivated in the place that is now Yemen. The Robusta grains, on the other hand, have a stronger, sour and bitter flavour and grow in Brazil, Africa and South-East Asia. Who knows which coffee will be your favourite once you taste it...



Why is it called "cappuccino"? Legend has it that in 1683 a coffee was offered to a Capuchin monk, sent by the Pope to Vienna to the court of Leopold I. The monk found the coffee so bitter that he asked for milk: the drink then turned brown, like the monk's suit, and the surprised waiter said "Kapuziner!" ("cappuccino" in German).



From the grain... to the coffee maker

Coffee grows on trees that can grow up to 10 metres tall, but are usually pruned when they reach 2-3 metres in height. This is where the long journey that coffee takes before arriving on our tables and bars to be prepared with the moka pot or espresso machine starts.

1. The berries are harvested by hand or mechanically.
2. They are dried in the sun and air, and then the grain is extracted.
3. The grains are polished, passed through a series of sieves and sorted according to weight and size.
4. The grains are roasted in special machines, then cooled and, if necessary, ground.



The port of Trieste is one of the largest historical coffee import centres for Italy and central Europe. In this city you can also find so-called "coffee taster", Men who specialise in tasting the different blends in order to choose the best product.

In order to respect the American taste, companies that process and distribute coffee practice a less long roasting process that allows them to consume even ten large cups of coffee a day! While in Europe people prefer a more restricted coffee, roasted longer and drunk without overdoing it.

Brazil is the world's leading coffee producer, followed by Vietnam, Colombia and Indonesia.

- KEY**
- PRODUCING COUNTRIES
 - IMPORTING COUNTRIES
 - PRODUCING AND IMPORTING COUNTRIES

Coffee was eaten at first! In the year 1000, a special flour was made from its grains and used to prepare an energy bread that Muslim soldiers ate before battles.

The cities that launched coffee in Europe were Constantinople and Venice. And it was in the Old Continent that the first public places (called "cafes") were born, where people discussed and made deals while drinking a good coffee.

A spy story

In the 17th century, the Dutch landed on the shores of Moka, a city in the current Yemen. A large amount of coffee is grown in this area and it's easy to sneak into a plantation to steal some. So the Dutch took advantage of this situation and took away some grains in order to plant them on the islands of Java and Sumatra, a bit distance away in the Indian Ocean Brazil joins the game at this point because it desperately wants to cultivate coffee, but is unable to obtain any seedlings for itself from the producing countries. So what to do? Here's the idea: send a good-looking sergeant to the governor of neighbouring French Guiana, who in the meantime, using an expedient, got a small plant from the Dutch. The sergeant, who was nothing but a spy, manages to win the heart of this high official's wife. To the point that it is the woman herself who gives him a bouquet of flowers by hiding coffee seeds inside. The rest is history: Brazil becomes the world's leading producer!

