

Achieving sustainable cultivation of coffee

Breeding and quality traits

Edited by Dr Philippe Lashermes
Institut de Recherche pour le Développement (IRD), France



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Achieving sustainable cultivation of coffee

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Endorsement:

“Despite its popularity as a beverage and its economic importance, coffee has been considered as an orphan crop. This book on the recent advances in coffee research will help to meet the current challenges facing sustainable coffee production. It is edited by a senior IRD researcher (Dr P. Lashermes) with a long experience on coffee genetics. This book is the most up-to-date synthesis on major advances in coffee science, written by a large panel of researchers involved in international coffee research projects, in collaboration with the coffee industry worldwide. This book will be useful for scientists from universities, research institutes and industry in coffee-producing and coffee-consuming countries.”
Emeritus Professor Andre Charrier, Montpellier SupAgro, France

Description:

Coffee is one of the most widely traded commodities in the world. Coffee cultivation faces a number of challenges including over reliance on a relatively small number of varieties vulnerable to a range of abiotic and biotic stresses as well as increasing expectations of quality amongst consumers. These challenges are addressed by this volume.

Part 1 looks at advances in understanding plant physiology and ensuring genetic diversity. These provide the basis for summarising developments in breeding improved varieties of Arabica and Robusta coffee. The second part of the book reviews our understanding of the chemical composition, sensory properties and potential nutraceutical benefits of coffee.

With its distinguished editor and international range of expert authors, this volume will be a standard reference for coffee scientists, growers and processors.

Key features:

- Covers recent research on coffee genetics, physiology and genetic diversity
- Reviews the latest developments in breeding new varieties
- Assesses advances in measuring and understanding the chemical composition, sensory and nutraceutical properties of coffee

Audience:

Coffee scientists; coffee growers and processors; government and non-governmental agencies supporting coffee cultivation

Editor details:

Dr Lashermes is Director of Research at the Institut de Recherche pour le Développement (IRD), France. He co-led the international initiative that sequenced the coffee genome, and has published extensively on coffee genetics.

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