

medium-roasted (220 °C for 20 min) gave higher radical scavenging activity than unroasted (green) bean and dark-roasted coffee. Based on the results generated in this study, the authors conclude that superheated steam roasting can actually increase the antioxidant properties of coffee beans. Result showed that maximum antioxidant activity and phenolic compounds can be achieved at 220 °C for 20 min (medium roast) which is higher than the unroasted (green) bean.

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