



Roller Grinder

3G Roaster

LILLA GAZETTE



Don't waste that heat!

Reduce your carbon footprint with the advanced built-in afterburner technology



DON'T WASTE THAT HEAT!

In the age of the globalization and many technological advances, the great enterprise challenge worldwide, is to know to modernize itself without, however, losing of sight the Nature, in which we, human beings, are inserted.

The problems concerning the impacts of the men in the environment started to gain importance in the 1950's, as a result of the fast ambient degradation, and thus the worsening of our life quality. Until the end of the 60's, the most common approach was to dilute and disperse the concentration of pollutants by the construction of huge chimneys or by the use of submarine emissaries to throw the sewers into the sea. However, one noticed quickly that the absorption of those pollutants by the Nature was limited. These facts have led entrepreneurs to develop technological solutions not only to conserve the available resources, but also to reuse them in future.

The first significant effort towards that goal started in 1972, with the Stockholm Conference. At that occasion, the concept of clean technology started to be discussed, being further developed in the

subsequent years. Before that event, the most commonly seen picture was the factories employing what was called "end-of-pipe" technology, which consists in the use of additional equipment in the pollutants exits points, like afterburners in the stack of a coffee roaster. Although it is still widely used up to now in almost every country, there is a trend, started by the developed nations, to search for cleaner technologies.

In the 80's that preoccupation with the environment was reinforced by the presentation of the concept "Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs". From that time on, the environmental legislation of many countries has become stricter and entrepreneurs have been searching for the best cost-benefit solutions to this new reality.

Lilla's role on this sustainable thinking has been evident and keeps a strong correlation to the demands of the coffee industry. Lilla's Products Time Line:

Until the 60's	70's	80's	90's	Present
"T" Series	"C" Series with external afterburner	Opus Line 1G with built-in afterburner	Opus Line 2G with built-in afterburner	Opus Line 3G with built-in afterburner
Electromechanic	Semi-automatic	Semi-automatic	Automatic	Automatic
			Profile roasting system 2G	Profile roasting system 3G
				Catalytic oxidizer
				Pre-heating system
				Bio-combustible

RETIREMENT NOTICE

Dear Customers & Friends:

This is to advise you that, at age 83, and after 28 years as Lilla's U.S. representative, Dan Bloch has opted to retire.

For nearly three decades Mr. Bloch's efforts, intelligence and enthusiasm have helped countless coffee professionals and have made an important member of the Lilla business family.

We want to take the opportunity now to thank Mr. Bloch for his integrity and loyalty throughout these years. His can-do attitude, coffee skills, and sound judgment have contributed more than we could say in this short note.

Thanks Dan for making us part of your life. Everyone here at Lilla is grateful for your contribution to us, and our industry, and we wish you many more years doing all the things you love most with the people who matter most—family and friends.





Although the external afterburner has been a solution adopted by the coffee industry even in the present days, it has gradually been discontinued by the following reasons: a) this equipment requires the installation of a second hungry burner, instead of only one in the built-in afterburner technology; b) the cost of an external apparatus and additional maintenance point.

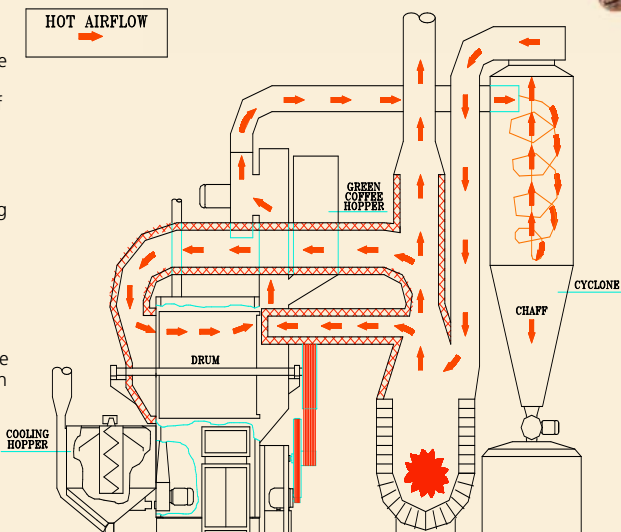
Built-in afterburner system

Operates with the recirculation of air to the very same furnace of the roaster, resulting in substantial fuel savings and reduction of your carbon footprint.

Green coffee pre-heating system

Lilla's green coffee pre-heating system, controlled by the roaster, allows generating coffee pre-heating curves and excellent results on both short and long roasts. This system does not demand any extra fuel consumption, as it uses the hot air coming from the stack, which in conventional equipment is released to the atmosphere. The result of this air recovery is the increase of the roasting capacity, as the dehydration of the beans is made in the preheating chamber.

Please feel free to contact Lilla at exportmanager@lilla.com.br for further information.



New Agent



We are pleased to announce that we have named Ed Lane, of Atlanta GA, as Lilla's agent for the Eastern United States. Ed has extensive experience in the coffee trade, has managed roasting companies, and is at home at the cupping

table as well as on the roasting room floor. Ed is a native of Atlanta, GA and holds a Bachelor's degree in Agronomy from Lavras University in Brazil, and a Masters degree from Texas A&M University. He is well known in the specialty coffee industry, has been a speaker at the SCAA and a volunteer with Coffee Corps in Panama.

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A COFFEE TASTER'S GLOSSARY

Acidity High acid (or acidity) coffees have a sharp, pleasing, piquant quality that points up their flavor and gives them snap, verve, liveliness in the cup. Acidity may be high, medium, light, low, or lacking altogether in coffees, in which case the coffee tastes flat and dull. Acidity is characteristic of high-grown coffees and especially washed coffees using traditional fermentation tank methods.

Aroma Refers to the odor of the prepared coffee beverage. It may be lacking, faint, delicate, moderate, strong, or fragrant (also called aromatic), and distinctive as to character.

Baked A taste description given to under-roasted coffee, or coffee roasted too slowly at too low a temperature, so that the flavor is underdeveloped.

Bitter A harsh, unpleasant taste detected on the back of the tongue. Found in over-extracted brews as well as in over-roasted coffees and those with various taste defects.

Body The tactile impression of weight and texture in the mouth. Coffees may be watery, thin, slight, light, medium, full, heavy, thick or even syrupy in body, as well as buttery, oily, rich, smooth, chewy, etc. in texture.

Burnt* A bitter, carbonyl flavor characteristic of dark-roasted coffee. May become charcoal like if taken to extreme levels.

Buttery Said of oily or fatty texture in the mouth. Denotes very full and rich body.

Cinnamon Underlying spice accent sometimes detected in the aroma of fine coffee, a flavor nuance. This term can be confusing as it also is commonly used in describing a very light roast.

Clean Opposite of dirty. Especially characteristic of all fine wet processed coffees. Does not necessarily imply clarity of flavor.

Dirty* An undesirable, unclean smell and taste, slight to pronounced. Dirty implies a defect, such as excessive earthiness, or mustiness. This taint is often found in poorly processed unwashed coffees and very low grades.

Earthy A sometimes confusing term as it can be used to describe certain traditionally processed coffees that have a fresh garden soil like character which can be desirable in when subtle but judged "Dirty" and undesirable when extreme. Often associated with dry processed coffees.

Flat* A dull lifeless quality due to a lack of acidity, body, or other distinguishing characteristics.

Flavor The total impression of aroma, acidity, and body; if the impression is strong, fine, and pleasant, the coffee is described as flavorful or ranked on a scale from poor, fair, good, to fine-flavored. May also be used in association with specific tastes suggesting spices, chocolate, nuts,

or something less complimentary such as straw, grass, rubber, etc.

Fresh Generally refers to the liveliness of the aromas of recently roasted coffees when newly ground.

Fruity* A flavor taint said to come from overripe fruit pulp. Generally considered to refer to rotted fruit and commonly used as an indicator of possible over ferment as it is one of the early developments in the taste of coffee that has begun to over ferment. Can be confusing as specific fruits are sometimes used to denote desirable qualities such as "lemony" in describing high levels of acidity.

Grassy* A flavor taint from use of unclean water for washing, harvesting of unripe cherries, or from incomplete drying.

Green* A flavor taint found in coffee harvested before fully ripe. Also used to characterize the grain like raw nut tastes of under-roasted coffee.

Hard* Opposite of sweet or mild. Often used to describe metallic tastes.

Harsh* Crude raw taste with strong bitter overtones. Often used to describe certain Robustas.

Hidey* Smells of hides or leather from improper storage.

Light Used to qualify aroma, acidity, or body; a light coffee would be delicate in flavor.

Mellow Soft flavored coffees that are generally clean and pleasant but with low levels of acidity and low to medium body.

Musty* A smell and taste taint caused by mildew, often occurring from overly long and improper storage.

Natural A term interchangeable with dry processed coffees these coffees can vary widely in clarity of flavor and acidity; some may have intense complex flavors and full, thick body others may simply be harsh and dirty.

Neutral A characterless, flavorless coffee, inoffensive to insipid; without virtue but also without defects. Often selected as a base for creating economical blends.

Nutty A specific aroma nuance, suggesting almonds, peanuts, etc. A key aroma found in the early stages of the roasting process and typically indicating good quality.

Past-croppish Said of coffees that have deteriorated in the green state before roasting typically from overly long storage. Past crop coffees can exhibit straw like and woody. Or sawdust like fragrance and taste. Can be limited with specific roasting techniques.

Rancid* Extremely sour and very unpleasant. Usually found in dark roasted oily coffees whose

shelf life has exceeded the time limit before the oils themselves begin to oxidize.

Rich Indicates depth and complexity of aromas and flavors, and generally associated with fuller bodied coffees.

Rio-y* A harsh, heavy medicinal or iodine flavor typical of the poorest grades of dry processed coffees but encountered in other coffees as well.

Rubbery* Burnt-rubber like odor that can come from taints in the green bean as well as damage done from excessive water quench and overheating during grinding.

Soft Low acid coffees, which are clean, are often described as soft.

Sour* Not to be confused with acidity. Whereas high acid coffees may also have a "tangy" character truly sour coffees exhibit a highly unpleasant rank aroma and taste. Sour unroasted coffee can be recognized by the red coloration of a part of or completely covering the entire bean.

Spicy Said of fine coffees with sharp distinct and delicate aromas or flavors often suggestive of particular spices.

Stale* Roasted coffee that has faded in quality after excessive exposure to air. Aroma of stale coffee can range from flat to rancid to cardboardy. Commonly distinguished in coffees stored for more than 21 days without any protective packaging.

Strawy* Characteristic scent of past-croppish green coffees; hay-like. Can also be used to describe roast imperfections from under-roasting.

Strong Term used to indicate intensity of either defects or virtues as in "a strong, sour taste" or a "strong fine aroma". Can also be used to denote brewing with a high coffee to water ratio.

Sweet Said of a smooth, palatable coffee, free from taints or harshness. Sweet coffees are often the most highly sought for coffees as they typically find the widest range as used as a base in blends for many applications from espresso to drip brews.

Thin Said of coffees with watery body.

Wild Coffees with extreme and often inconsistent flavor characteristics, or odd racy, tangy nuances in aroma and taste. Usually applied to natural coffees.

Winy A relatively rare quality usually used to denote a sappy, vinous flavor characteristic, or other wine like attribute.

Woody* A flavor taint in green coffee caused by overly-lengthy storage; also characteristic scent and taste of old, past-crop coffees. Occasionally prized as a virtue in aged coffees and monsooned coffees.

***Denotes tainted characteristics**