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Production, chemical characterization, and sensory profile of a novel spirit elaborated from spent coffee ground

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HIGHLIGHTS

A process for the production of a spirit from spent coffee ground (SCG) is described

17 volatile compounds were identified contributing to the aroma of this distillate

12 descriptors defined the sensory profile of the spirit

Coffee was the most representative aroma by olfactory analysis

SCG spirit had features of a pleasant beverage, suitable for human consumption

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