



FOR IMMEDIATE RELEASE

Coffee Science Foundation Awards Grant for Four-Year Espresso Extraction Research to the University of Oregon.

November 12, 2020— After many months of reviewing proposals from universities around the world, the Specialty Coffee Association (SCA) announced that the University of Oregon in Eugene has been chosen as the research partner for a four-year espresso extraction research project. The project, "Towards a Deeper Understanding of Espresso Extraction," announced on October 16, 2019, is made possible with support from Simonelli Group.

Supported by the SCA's Coffee Science Foundation (CSF), "Towards a Deeper Understanding of Espresso Extraction" will focus on espresso extraction, with the aim of developing formal guidelines around extraction parameters, including an espresso brewing control chart. For this project the University of Oregon will be partnering with Oregon State University and the University of Portsmouth in the UK.

The researchers leading this project are Professor Christopher H. Hendon, Assistant Professor of Chemistry at the University of Oregon in Eugene, Michael C Qian, Professor of Flavor at Oregon State University in Corvallis, and Elizabeth Tomasino, Associate Professor of Enology at Oregon State University in Corvallis.

"The University of Oregon in Eugene is a first-class public research university and Prof. Hendon is a well-known, pioneering coffee scientist. For this project, they will lead an international research collaboration that is likely to produce exciting innovations in espresso science," said Peter Giuliano, Executive Director of the CSF.

Principal Investigator Christopher Hendon, in collaboration with a team of scientists trained in sensory science, food science, chemistry, and mathematics, will deepen the understanding of how varying espresso extraction parameters impacts the chemical, sensory, and hedonic (pleasure-giving) properties of espresso.

Using cutting edge science from each of their disciplines, the team will develop a suite of new tools that promise to transform the way espresso is measured, including the creation of a device that will allow for the rapid assessment of coffee chemistry and flavor.

The other tool, an espresso brewing control chart, might be a little more familiar to the coffee community. This chart will be like the classic brewing control chart in terms of its ease of use, but will be created using modern sensory, chemical, and physical sciences.

"As Simonelli Group, we have been committed to coffee research activity with the Research and Innovation Coffee Hub and other research centers for over 10 years. We are really happy this important project has been assigned to the University of Oregon as a research partner," said Lauro Fioretti of the Simonelli Group. "We believe with this research we can improve espresso brewing knowledge and develop new tools that can be useful for all of the coffee community. We are available to give the university and researchers all the support needed to ensure this project can produce the best possible outputs."

Research outputs from the Espresso Extraction Project and other Coffee Science Foundation research projects will be presented at upcoming SCA events, webinars, and publications.

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Note to Editors

- University of Oregon research proposal [here](#)
- Simonelli Group October 2019 espresso research announcement [here](#)
- Espresso research photos [here](#)

About Coffee Science Foundation

The Coffee Science Foundation (CSF) is a non-profit organization dedicated to advancing the understanding of coffee and securing its future through research, knowledge-building, and outreach. The CSF is a unifying force that drives collaborative, pre-competitive, and scientifically rigorous research that benefits the entire coffee community, including the coffee consuming public. The results of CSF-managed projects are then disseminated to the global coffee community at events, through publications, and coffee education programs. To learn more about the Coffee Science Foundation, visit coffeesciencefoundation.org.

About Simonelli Group

Simonelli Group is one of the leading players in the coffee machine industry and is present on the market with Nuova Simonelli and Victoria Arduino brands. During its long line of history and tradition, the company has always been open to continuous research and innovative technologies. This began with the introduction in the 1950s of the hydraulic pump that substituted the lever, and the use of electronic systems in the second half of the 1970s. More recent technologies include SIS, T3, Clima-pro, Pulse-jet, Smart Water Technology, and now, NEO. Since 2009, its coffee machines are the official equipment of the World Barista Championship.

It currently exports to 121 countries worldwide, and holds three commercial branches in the USA, Singapore, and France, and has experience labs based in Barcelona, London, Jakarta, Piacenza, New York, and Shanghai. Innovation, sustainability, and education are the three values on which Simonelli Group based its focus to spread the coffee culture worldwide.

About the Specialty Coffee Association

The SCA is a trade association built on foundations of openness, inclusivity, and the power of shared knowledge. From coffee farmers to baristas and roasters, our membership spans the globe, encompassing every element of the coffee value chain. The SCA acts as a unifying force within the specialty coffee industry and works to make coffee better by raising standards worldwide through a collaborative and progressive approach. Dedicated to building an industry that is fair, sustainable, and nurturing for all, the SCA draws on years of insights and inspiration from the specialty coffee community. Learn more at sca.coffee.