Claims

[Claim 1]

Coffee beans comprising 2-phenylethanol in an amount of 20 ppm or greater.

[Claim 2]

The coffee beans according to claim 1, wherein the coffee beans contain the 2-phenylethanol in an amount from 20 ppm to 2000 ppm.

[Claim 3]

The coffee beans according to claim 1 or 2, wherein the coffee beans are unroasted coffee beans or roasted coffee beans.

[Claim 4]

The coffee beans according to any one of claims 1 to 3, wherein the content of 2-phenylethanol in the coffee beans is measured according to the following measurement method:
[Measurement Method]

1 g of coffee beans is placed in a test tube, 20 mL of water and 10 mL of diethyl ether are added, and the coffee beans are allowed to soak for 1 hour; afterwards, 8 g of sodium chloride is added, and the mixture is shaken and centrifuged; 1 mL of the resulting diethyl ether layer is taken, to which diethyl ether is further added to make 20 mL of a liquid; the content of 2-phenylethanol in the resulting liquid is measured by gas chromatography-mass spectrometry using the following gas chromatography-mass spectrometer:
[Gas Chromatography-Mass Spectrometer]

Model: 6890A/5973N [Agilent Technologies, Inc.]

Column: DB-WAX UI (φ 0.25 mm × 60 m, film thickness 0.5 μm) [Agilent Technologies, Inc.]

Injection method: Split 5:1

Temperature: 220°C at sample inlet

Column: Maintain at 60°C for 1 minute, increase temperature at 10°C/min, maintain at 240°C for 5 minutes

Gas flow rate: helium (carrier gas) 1 mL/min

Ion source temperature: 230°C

Ionization method: EI

Set mass number: m/z 91.

[Claim 5]

A method for producing coffee beans containing 2-phenylethanol in an amount of 9 ppm or greater, the method comprising

(i) adding, to raw material beans, a yeast, and phenylalanine in an amount of 0.01 g or greater per 1 kg of the raw material beans, in which the raw material beans are coffee cherries, wet parchment with outer skin and pulp of coffee cherries removed, unroasted coffee beans, or a combination of two or more thereof; and

(ii) fermenting the raw material beans with the yeast and phenylalanine added.

[Claim 6]

The production method according to claim 5, wherein the yeast is selected from the group consisting of Candida sake, Brettanomyces sp., Zygosaccharomyces bisporus, Saccharomyces cerevisiae, and a combination of two or more of the foregoing.

[Claim 7]

The production method according to claim 5 or 6, wherein in the step (ii), the raw material beans are fermented for 1 hour or longer.

[Claim 8]

The method for producing coffee beans according to any one of claims 5 to 7, wherein a content of 2-phenylethanol in the coffee beans is measured according to the following measurement method:

[Measurement Method]

1 g of coffee beans is placed in a test tube, 20 mL of water and 10 mL of diethyl ether are added, and the coffee beans are allowed to soak for 1 hour; afterwards, 8 g of sodium chloride is added, and the mixture is shaken and centrifuged; 1 mL of the resulting diethyl ether layer is taken, to which diethyl ether is further added to make 20 mL of a liquid; the content of 2-phenylethanol in the resulting liquid is measured by gas chromatography-mass spectrometry using the following gas chromatography-mass spectrometer;

[Gas Chromatography-Mass Spectrometer]

Model: 6890A/5973N [Agilent Technologies, Inc.]

Column: DB-WAX UI (φ 0.25 mm × 60 m, film thickness 0.5 μm) [Agilent Technologies, Inc.]

Injection method: Split 5:1

Temperature: 220°C at sample inlet

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Gas flow rate: helium (carrier gas) 1 mL/min

Ion source temperature: 230°C

Ionization method: EI

Set mass number: m/z 91.