

# Single Origin Coffee Aroma: From Optimized Flavor Protocols and Coffee Customization to Instrumental Volatile Characterization and Chemometrics

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## Supplementary Material

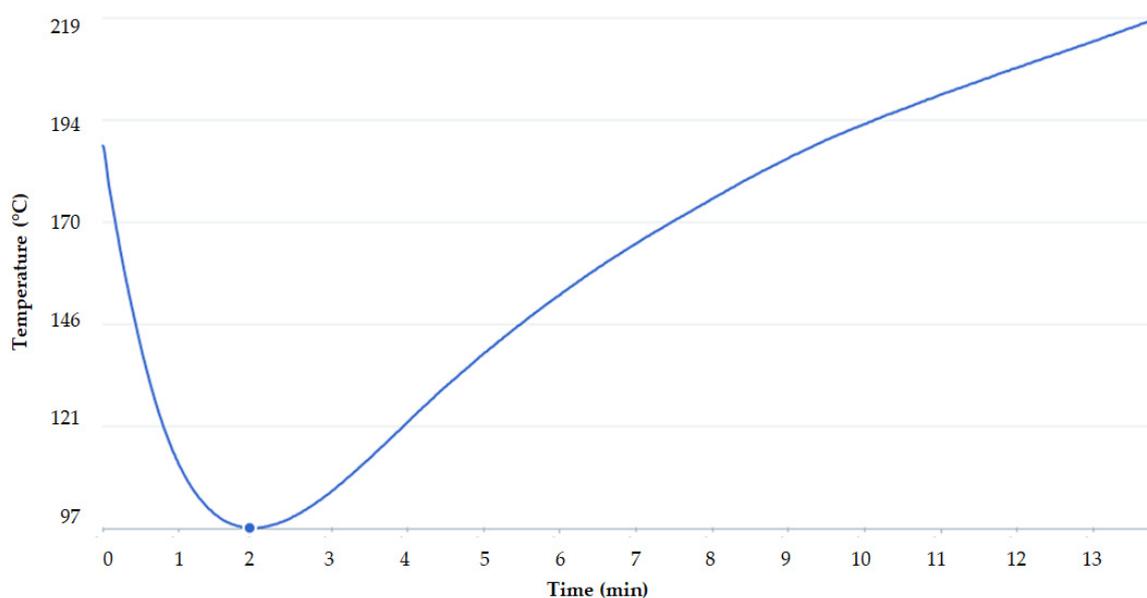


Figure S1: Typical time-temperature roasting curve