

Dr.
Flávio Meira Borém
Editor in chief
Revista Coffee Science
Universidade Federal de Lavras/UFLA

Dear Dr. Borem,

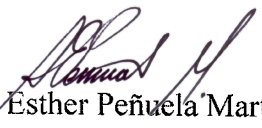
The pressure of the market for coffee with very special attributes has motivated researchers, as well as coffee growers, to introduce some variations in the processes to give unique flavours and tastes to the beverage, in that regard the fermentation stage plays an important role. Coffee fermentation is a bioprocess with high potential to transform the coffee mucilage in metabolites, such as organic acids and volatile organic compounds, which contribute to improving the coffee taste.

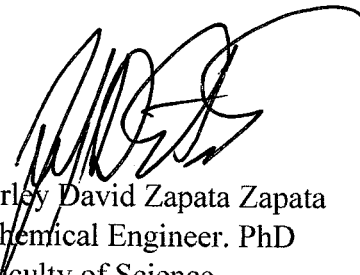
In this paper, our work entitled "Performance of Different Fermentation Methods and the effect on Quality in Coffee (*Coffea arabica* L.)" is presented and being submitted as original research article. The results correspond to original research obtained as part of the project "Antioquia, the origin of specialty coffee" which was developed by the Universidad Nacional de Colombia. This paper has not been neither published previously nor submitted for publication elsewhere.

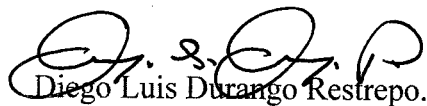
Furthermore, the authors declare that there is no conflict of interest, likewise all authors have read and approved the manuscript and that all are aware of its submission to Coffee Science Journal of the Federal University of Lavras.

We hope this work will be of interest for the Journal.

Sincerely,


Aida Esther Peñuela Martínez
Food engineer. M.Sc. PhD Candidate
Faculty of Science
National University of Colombia
aepenuelam@unal.edu.co


Arley David Zapata Zapata
Chemical Engineer. PhD
Faculty of Science
National University of Colombia
adzapata@unal.edu.co


Diego Luis Durango Restrepo.
Chemical. PhD
Chemical Separations Laboratory, Faculty of Science
National University of Colombia
dldurango@unal.edu.co