



Caffeine Courses Through History

Caffeine has been used throughout time and has played an important role in shaping civilisation. Also known as 1,3,7-Trimethylpurine-2,6-dione, caffeine is chemically related to adenine and guanine bases of DNA and RNA.

An ancient Chinese legend says the Emperor Shen Nung first discovered tea when the wind blew leaves into his boiling water. An excavated mausoleum from the Han Dynasty lends physical evidence to the fact that tea was being consumed at least as early as 141 BC.

Coffee, on the other hand, has its own legends from native tribes of the Ethiopian Peninsula. A goat herder in the 9th century discovered his goats would not sleep after consuming the berries of a certain plant. He concocted a drink from the berries and stayed alert through long hours of prayer. These coffee berries were eventually transported to Arabia in the 15th century where they are still cultivated today. Even the Americas had their version of a caffeinated drink made from cacao by the Olmecs of Mexico.

Caffeine is a psychoactive drug – which means it can pass the blood-brain barrier and affect your brain directly. Brain cells have two special receptor proteins that are affected by caffeine, known as A1 and A2A. The adenosine binds to both receptors, promoting sleepiness and muscle relaxation, and interfering with the release of dopamine – a mood-improving neurotransmitter. Caffeine's structure is very similar to that of adenosine, and it fits into both receptors' active sites. When it binds, it blocks adenosine from transmitting its signal, staving off sleepiness, fatigue and even bad moods! One can certainly appreciate how using caffeine to enhance alertness while working with machinery and other equipment is positive and how briskly accomplishing tasks helps us all.

As a nutrition and food safety research institute we advance caffeine science on both exposures and related safety outcomes. Our Caffeine Committee has supported research to extensively evaluate safe thresholds for caffeine intake. A rigorous systematic review of over two dozen endpoints across five adverse health outcomes confirmed that the following consumption levels are not associated with overt, adverse health effects:

- ≤400 milligrams/day in adults (about four cups of coffee per day)
- ≤300 mg/day in pregnant women

Dr Wendelyn Jones is executive director (CEO) of the Institute for the Advancement of Food and Nutrition Sciences (IAFNS). She has a passion for bringing together science and society, drawing from her global experiences working across chemical, agricultural, food and health sectors. She applies her PhD in life sciences to extend IAFNS' contribution to, and impact within, diverse scientific and health communities.



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