

The AnZa Guide to Home Coffee



Coffee beans

Starting with the coffee beans:



Whether you are buying from a cafe, supermarket or straight from the roaster; here's what to look for in a good bean...

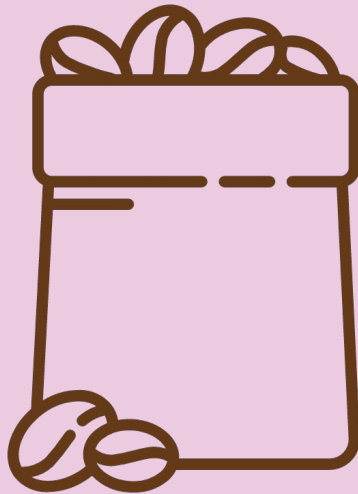
Whole beans vs. Pre-ground



Similar to spices, the fragrant oils and toasty flavors coffee produces when freshly ground deteriorate over time.

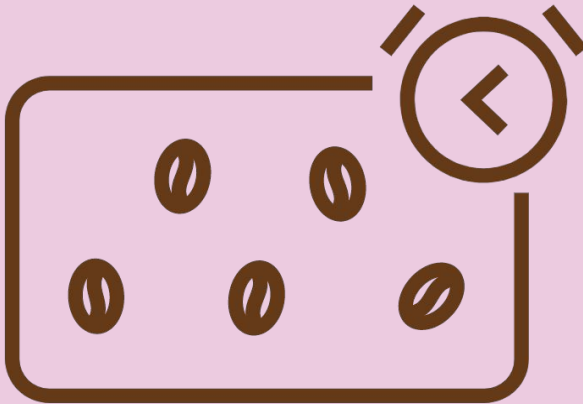
Buying whole beans & grinding just before use gives your cup of joe more aroma.

Treat yourself!



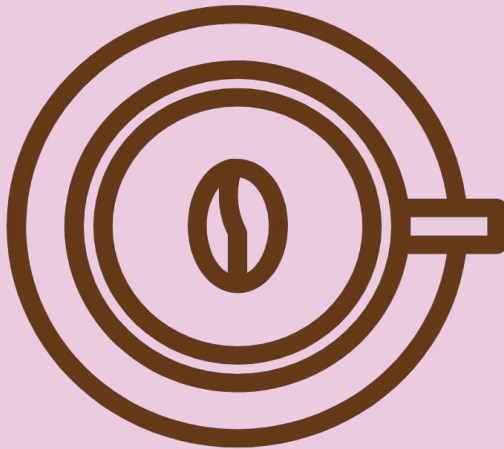
Discovering new coffee roaster & beans can be a lot of fun, so treat yourself to a new airtight bag of coffee. Avoid large open batches at supermarkets as they are exposed to oxygen, UV and do not have reliable roasting dates.

It's all about the dates!



The rule is, don't buy coffee roasted more than 2 weeks ago! Knowing where and when the coffee is grown & roasted is one of the most important parts of picking which coffee to buy. Look for the date when it was roasted and how local it is to you. Good coffee roasters will have information on the packaging.

This is no time for frozen!



Avoid putting your coffee beans in the freezer. The cold ruins the oils and fiber structure which gives the coffee its delicious aromas.

Coffee beans lose their flavour as they age. To make sure each espresso tastes fresh, don't buy more coffee than you will be consuming in the next 1-2 weeks.

Happy bean shopping everyone!