

Planting the seed



Coffee beans are planted in large beds in shaded nurseries.



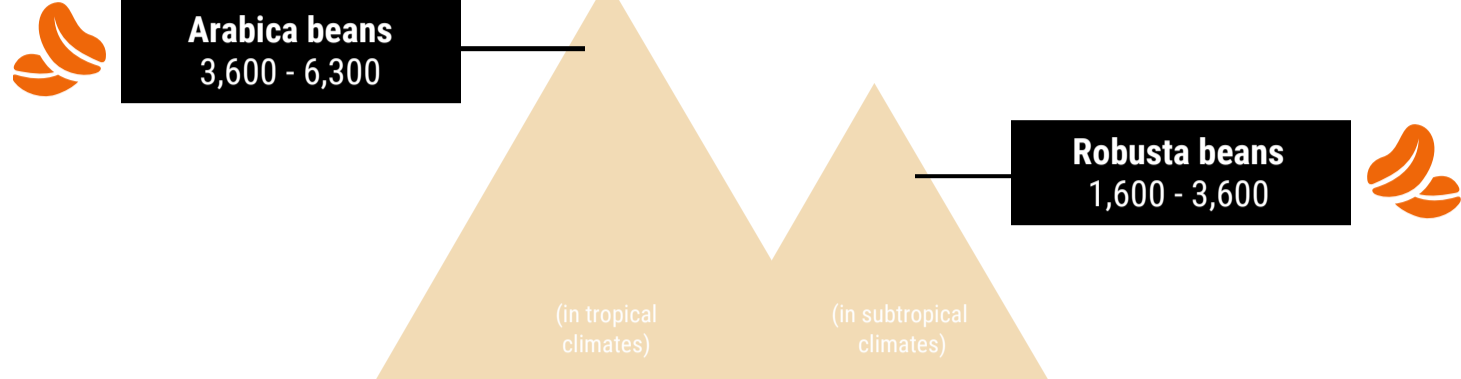
In 3 months they grow above the surface.



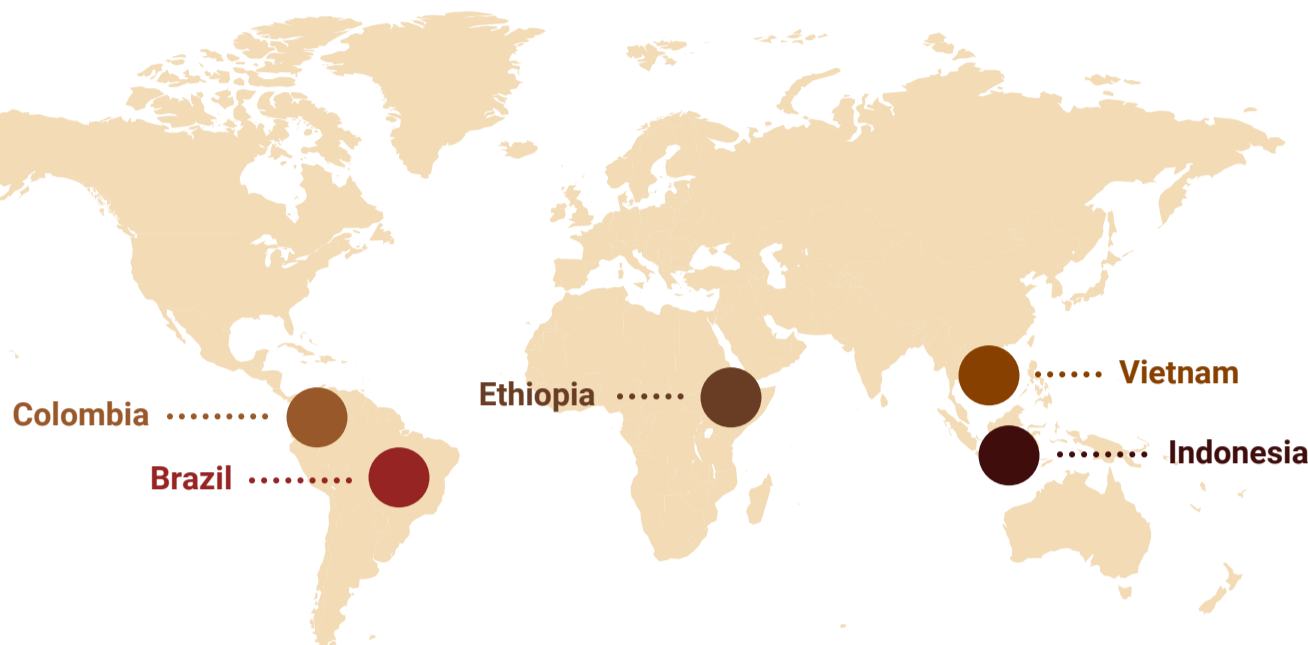
By 9 months, they are tiny, leafy trees.

Growing conditions

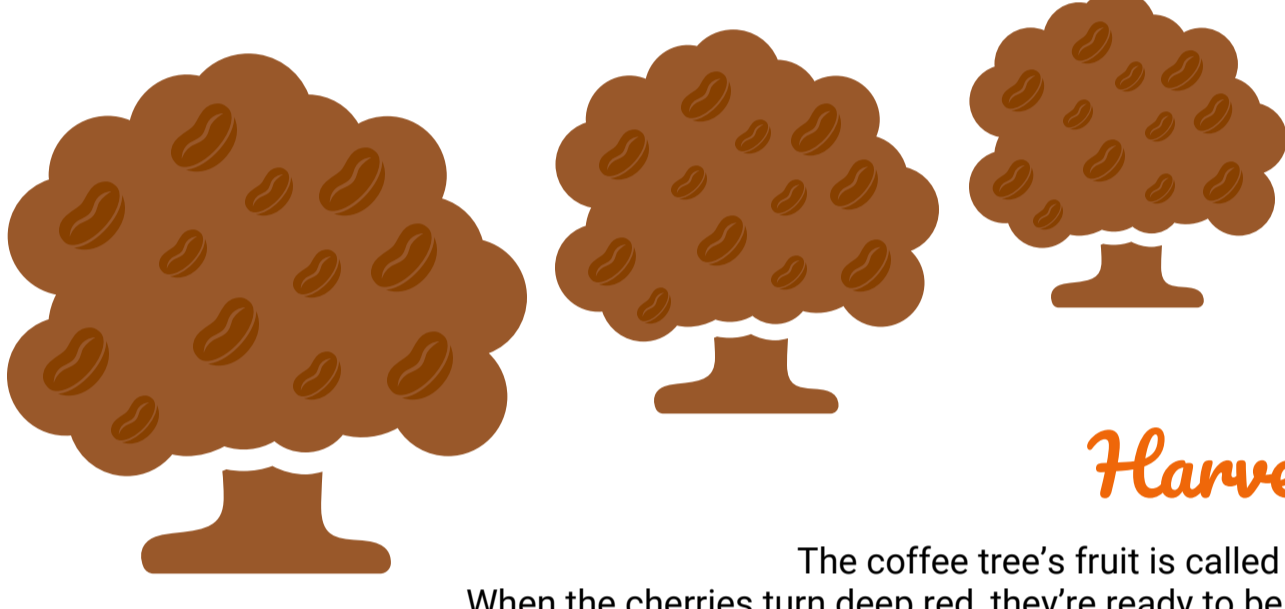
The ideal altitude in feet for:



Coffee beans only grow in the "Bean Belt"



Best growing regions - Largest producers

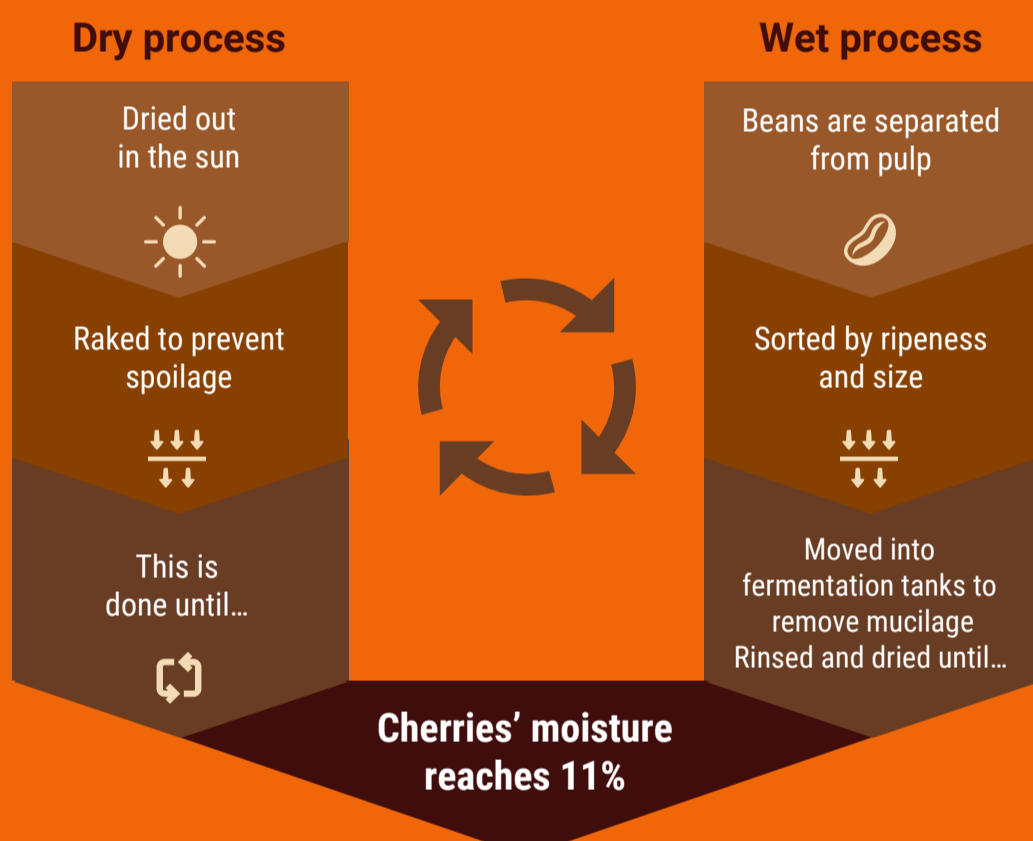


Harvesting

The coffee tree's fruit is called a "cherry". When the cherries turn deep red, they're ready to be harvested. The cherries can be picked by hand or strip-picked with machines.

Processing the cherries

The coffee cherries can be processed in two ways:



Hulling

machines remove parchment layer or husk

Milling



Polishing

any remaining silver skin is removed



Grading/sorting

any defective beans are removed

Exporting

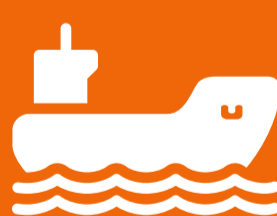
The green coffee is:



loaded into bags



loaded into containers



loaded into ships

Coffee beans are shipped all over the world. The largest importers of coffee are:



Canada



USA



Asia



Switzerland



European Union

A coffee 'cupper' evaluates the beans by:



Sight



Smell



Taste



Roasting

Beans move throughout the entire process. Roasting transforms green coffee into the aromatic brown beans we all know and love. Beans are removed when the internal temperature reaches 400 degrees at which point oil locked inside the bean emerges.

Grinding

Coarse or fine grinds should depend on the brew method. Go with the popular 'Pour over' or 'French press' and then enjoy your cup of coffee.

