

# THE FCR COFFEE BEAN CARE GUIDE

These four tips will help you get the very best out of your coffee beans.



1

## LET YOUR BEANS REST. IT'S WORTH IT.

The chemical reactions which occur during the roasting process result in a build up of CO<sub>2</sub> in your coffee beans.

This gas will slowly find it's way out of your beans, with most of it gone within 72 hours or so.

Try to leave your coffee for at least 7-10 days after the roast date before brewing it.

2

## STORE YOUR BEANS PROPERLY

Keep your beans in an airtight container, preferably in the dark and away from strong odours and flavours.

A coffee canister works well.

If you don't have one of those, just keep your beans in the bag you got them in and keep them wrapped up in a cupboard - never in the fridge.

3

## CHECK YOUR BEANS BEFORE GRINDING.

Despite our best efforts, we can't absolutely guarantee that there will never be foreign objects hiding amongst your beans.

In our experience, this is extremely rare but a stone or something similar could potentially damage your grinder so it's always a good idea to spend a few seconds examining the contents of your bag before brewing.

4

## DISPOSE OF YOUR BAGS CAREFULLY.

Our packaging is fully recyclable. Please dispose of it responsibly.

Our bags can be recycled at all major supermarkets in the same place that you would put bread bags, plastic carrier bags etc.

If you're not sure how to go about it, you can find more information on our website [here](#).