HOW COFFEE IS MADE



4. ROASTING ••• The coffee beans go through a cooking process that brings the beans from a raw state to finished state.

..... 5.3. CRACKS



5.2. CINNAMON

lose moisture.

Beans begin to expand and

The beans go through an endothermic and exothermic reaction as the coffee beans go through a series of cracks to reach their full potential and flavor.

8. DELIVERING



. GRINDING OR

PACKAGING

depending on whether the

customer wants them ground

The beans are further processed

9. ENJOY



0. DUMPING ••••••



Once finished, the beans are dumped into bags or buckets where they are cooled before further production.

The finished product is delivered to coffee shops and consumers across the world.

or whole.



Once ripe, the coffee cherries must be harvested, a process that is still done manually.



J. BATCHING

Raw beans are batched into straight varieties and blends based on customer demand.

. IMPORTING

Beans are imported from various areas around the "Coffee Belt." This includes 65 countries along the equator, within the tropics.



Coffee beans start as a greyishgreen color in raw form. As the chaff is released from the bean they change to a yellow straw color.

