

# Caring for Your Gourmet Single Origin Specialty Coffee

When your coffee first arrives the bags will probably be filled with gas [carbon dioxide (CO<sub>2</sub>)] from the coffee outgassing. Freshly roasted coffee releases CO<sub>2</sub> as part of the roasting process. The process begins almost immediately after roasting.

Squeeze the bags (or open them) to release the CO<sub>2</sub>. There is a valve built into the bag just for that purpose.

Most of the outgassing occurs in the first several weeks so you may only need to release the gas once or twice.

I like to allow the coffee to rest for at least 2 weeks before I drink it so it should be perfect to drink by Christmas.

After brewing your coffee, seal the bag completely and store in a cool dark place. Never store your coffee in the refrigerator.

The coffee will be freshest for about 4 weeks after you open it, but it will be fine for several months, albeit not quite as flavorful.

Love,

Steve