

APEX FLAVORS, INC.



Flavoring Coffee

Flavoring roasted coffee beans is relatively easy but requires care. Following these steps will ensure quality and safety.

Environment:

Flavor coffee in a separate room from roasting and packaging to avoid cross-contamination. Keep flavors away from heat and open flames, as many are flammable.

Measurement and Application:

Use a scale accurate to tenths of a gram. The typical usage rate is 3.00% by weight. Pre-weigh flavor into a glass or stainless steel beaker and disperse it evenly. Use a new disposable dropper for each small batch.

Equipment:

Use stainless steel vessels and utensils rather than plastic, as some flavors can erode plastic and affect taste. Thoroughly clean all equipment between batches.

Temperature:

Allow roasted beans to cool to room temperature before applying flavor to reduce loss.

Storage:

Let flavored beans rest for 12 hours before grinding. Store them in a covered container to prevent the loss of volatile flavors.

Testing:

Conduct a test batch before scaling production. While 3.00% is the standard starting point, the ideal range is typically 2.00% to 4.00%. Using too much flavor can result in bitter or chemical notes.

Yield Reference (per 1 lb of flavor):

- 2.00% level: 50.00 lbs of beans
- 2.50% level: 40.00 lbs of beans
- 3.00% level: 33.33 lbs of beans
- 3.50% level: 28.57 lbs of beans
- 4.00% level: 25.00 lbs of beans

Please contact Chris Pisano at 410-565-6600 or cpisano@apexflavors.com if you have any questions.