



6-POINT COFFEE QUALITY TEST

Our quality control testing provides customers with consistent, high-quality coffee in every bag.

1 PACKAGE WEIGHT

Assures customers get an accurate amount of coffee



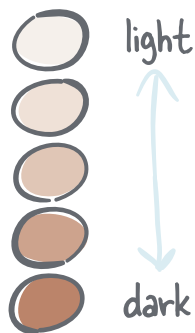
2 BEAN AND GRIND SIZE

- Uniform bean size provides consistency during roasting
- Grind level influences strength and flavor during extraction



3 COLOR

Indicates the roast level from light to dark



4 AROMA

Reveals the key qualities and unique flavors of the coffee



5 CONSISTENT BREWING VARIABLES

- Water-to-coffee ratio
- Brewing temperature: 195 - 205°F
- Time

Guarantees the best flavor



6 TASTE ANALYSIS

Ensures we help you serve your patrons the same cup of coffee every time



Ideal tasting temperature: 120 - 130°F