

COFFEE ROASTING CONSISTENCY GUIDELINES

EXTERNAL PARAMETERS

- Mechanical roaster maintenance
- Cleaning roaster and exhaust ducting regularly
- Calibration of gas pressure and burners
- Checking gas quality

COFFEE QUALITY FACTORS

- Monitoring green coffee quality characteristics
- Checking moisture and water activity of green coffee
- Storing green coffee properly in terms of temperature, humidity, and packaging
- Controlling roast color and flavor consistency through roasting practices

POST ROASTING FACTORS

- Storing roasted coffee in cool, dry, low light, low oxygen conditions
- Grinding coffee just before brewing
- Keeping brewing equipment clean
- Using fresh water for brewing
- Storing brewed coffee properly
- Training staff on proper brewing techniques