

the life cycle of a coffee bean

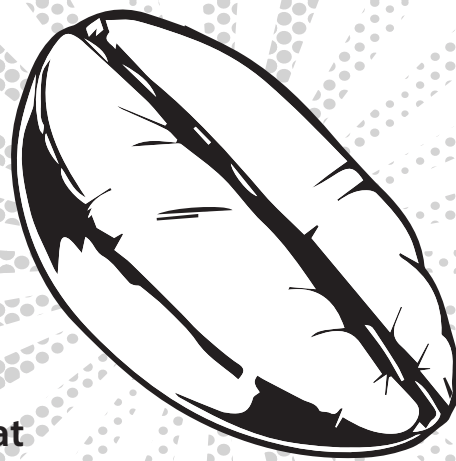
1. Farming

The bean begins its journey as a ripening cherry in the high altitude, sub-tropical coffee fields of Southeast Asia, Central or South America, the Caribbean or Africa. The mountainous and tropical climate of these regions provide an ideal environment for cultivating coffee cherries, which are harvested by hand or machine.



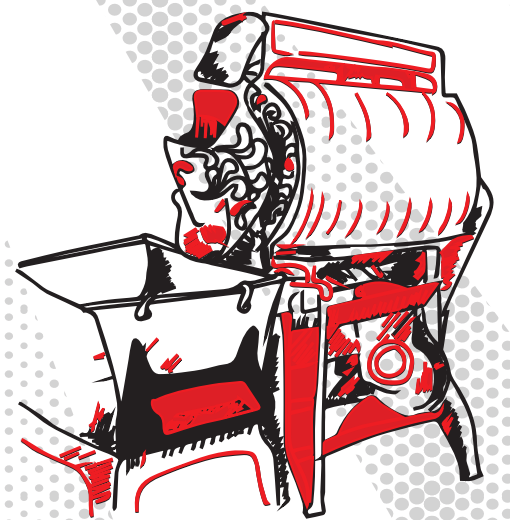
2. Processing

The bean's flavor has a lot to do with how it's treated after it's harvested and before it's roasted. At the plantation, the cherries are sorted by ripeness and density. Then, depending on the flavor the estate seeks to achieve, the beans are treated using one of the following methods: Dry Process, Wet Process or Pulped Natural.



3. Transporting

The processed coffee, also known as green beans, is usually packed into jute or sisal bags, loaded into shipping containers and transported to the importing country by boat or sometimes even by plane. According to the National Coffee Association USA, about seven million tons of green coffee is produced worldwide each year.



4. Roasting

Roasting the beans accentuates, amplifies or augments the aroma, acidity and other attributes. Each coffee company creates their distinctive taste through their own blending and roasting process. As a result, there is an array of roasts available for coffee and espresso blends, which range from light brown to dark black.

6. Composting

The life of a coffee bean doesn't end at consumption – they can also be recycled! Nitrogen-rich coffee grounds are excellent for composting, as the nitrogen provides bacteria with the energy they need to turn organic matter into compost. Help the environment by reducing waste while doing something great for your garden too.



5. Enjoying

There are a number of tasty ways you can enjoy the bean – from drip coffee to espresso drinks. Smell the aroma and take in the soothing color. Relish the rich flavor. Behold! The humble bean has been touched by many hands and traveled a long way to reach your kitchen. Sit back and enjoy the magical, life-giving liquid it produces.



Source: The National Coffee Association USA- <http://www.ncausa.org/i4a/pages/index.cfm?pageid=69>

Source: Science Daily-<http://www.sciencedaily.com/releases/2008/07/080707171641.htm>