



## Farm to Cup & back to Farm

Continued from other side

### The Coffee Cycle - Continued from other side!

**Shipping** : Once an importer purchases a cargo shipment full of coffee, it is sorted again for quality and bagged. The next time these bags are opened are here at the roastery. The bags may take a month or so to reach port and storage.

**Sampling** : Roasters request samples and try a variety of coffees to decide what works best with their coffee menu, what to feature and grade the coffee for quality issues.

**Receiving** : Roasters order and receive a bag of 130-170 lbs. of a specific coffee. It arrives by cargo truck on a pallet with the rest of the coffee order. We often receive 1400-1600 lbs. of coffee per order.

**Sample Roasting** : The specific coffees is roasted in multiple ways to determine the best flavor profile and characteristics.

**Roasting and Serving** : Once roasted, the coffee is served fresh to you for your enjoyment.

**Composting** : The silver skins that were removed in the roasting process and grinds from the coffee are composted at a local farm, thus completing the coffee cycle.