

Flavor Dynamics' Guide to Flavoring Coffee

How to Flavor Roasted Coffee Beans

Flavoring roasted coffee beans is an art and science requiring special care to properly complete.

Start by setting aside a workspace. Flavoring and flavor storage should be done in a room separate from roasting and packaging equipment, since some flavors are flammable liquids. Allow your roasted beans to cool, then place them in a glass or stainless steel bowl, beaker or canister – plastic coating pans should be avoided when flavoring because the plastic will absorb liquid flavors. Some potent flavors, like cinnamon and amaretto, can even erode plastics, adding unpleasant notes to your final products.

Weigh the flavor. The amount of flavor used is small relative to the weight of your product, so small increases or decreases in the amount of flavor added to a batch of coffee can have a relatively dramatic effect. For this reason, use a scale that is sensitive to at least tenths of grams when measuring your ingredients.

Apply the flavor to your beans, preferably using a stainless steel ladle that has been filled with the pre-measured amount of flavoring. While mixing the beans either with a stainless steel spoon or by machine, move the ladle back and forth over the beans so that they are coated as evenly as possible.

After blending, the newly-flavored coffee beans should be allowed to sit in a closed bin overnight when possible. The following day the flavored beans should be ready to grind and brew.

How Much Flavor Is Used?

Flavor usage preference can range from flavor to flavor and person to person. While one person may like a particular flavor when used at 2.5%, another may well prefer the same product at 3%. In some instances a customer's usage preference has been as high as 5%, but often at higher levels flavors impart chemical-like, unnatural or unpleasant notes.

Due to the personal nature of flavor preference, we recommend that you experiment and decide what best meets your intended vision. If you can not taste the notes being imparted by a flavor, try raising the usage level. When the flavor seems unnatural, bitter or overly chemical-tasting, try lowering the level.

Our recommendation for a place to start is at the generally accepted standard of flavoring at 3%.

Coffee Flavor Test Guidelines

Your one ounce sample will flavor the following weights of whole coffee beans at the following percentages:

To try your 1 oz flavor sample at 2.0%, mix the flavor with 3.0 lbs. of whole coffee beans.

To try your 1 oz flavor sample at 2.5%, mix the flavor with 2.5 lbs. of whole coffee beans.

To try your 1 oz flavor sample at 3.0%, mix the flavor with 2.0 lbs of whole coffee beans

Thank You

Thank you for your interest in Flavor Dynamics. We are always open to questions and are eager to help you create the products that match your creative vision. We invite you to try our extended line of liquid flavors for Coffee and hope that our products and attentive customer care will leave you with a lot more time to spend designing and marketing your custom coffee creations. Please contact us any time by phone at 888-271-8424, or by email at customercare@flavordynamics.com.