

☕ COFFEE ☕ FACTS & FIGURES

Tasty Tips For Making Iced Coffee

(NAPSA)—Some 1.6 million Americans drink an iced coffee beverage on any given day, according to the National Coffee Association. Whether used as an energy boost, a break from the daily grind or a way to beat the heat, to many people—especially young adults between 18 and 24—a cup of iced coffee is essential to getting through sweltering summer days.

Many people aren't aware that there are special techniques to brewing iced coffee at home. By following some simple tips, people can create a refreshing cup of iced coffee that has the same great taste and quality as the iced coffee they love to buy at their favorite coffee shop.

Tips For Making Iced Coffee

- “Select blends of coffee that use 100 percent high quality Arabica coffee beans and stay away from lower quality Robusta coffee beans,” says Rob Stephen, Manager, Coffee Product Development. “Dunkin’ Donuts’ Coffee By The Pound, available online at www.dunkindonuts.com and in most Dunkin’ Donuts shops, provides the perfect blend of beans to make a great cup of iced coffee.”

- Use a burr grinder instead of a propeller blade grinder to ensure that coffee is ground to a consistent particle size.

- To brew a full-flavored pot of iced coffee, double the strength of the coffee. Use four level teaspoons of ground coffee for every cup you brew.

- After brewing, add enough ice to the coffee to double the volume. “The melting ice weakens the coffee’s taste, which is why you must brew iced coffee stronger in the beginning,” says Stephen.



Millions of Americans love the refreshing taste of iced coffee in the summer, and it's actually quite easy to brew in the comfort of home. [®]

- To keep your iced coffee cool and fresh, store it in an airtight container in the refrigerator.

- Only make enough iced coffee to last you through one day. The shelf life of iced coffee is approximately eight hours before its flavor starts deteriorating.

- When serving iced coffee, don't be afraid to add milk, cream or sugar to sweeten and lighten to your liking.

- Don't store your coffee in the refrigerator or freezer. Coffee beans absorb moisture and aromas around them. “Store your coffee in an opaque, airtight container in a cool, dry place,” says Stephen.