

Coffee Storage

When coffee is freshly roasted, it emits carbon dioxide gas. Therefore, roasted beans need a degassing period after roasting before they are sealed in air-tight containers. This period is approximately 24 hours. Roy's Roast coffee comes in a plastic-lined paper bag that is suitable for degassing for the first 24 to 48 hours. After that, the beans should be stored in air-tight containers. After coffee is roasted it will last about 7 days before it begins to get stale. It usually takes about 3 days for it to cure and reach its peak, but it must be stored in air-tight containers as exposure to oxygen will rapidly decrease its shelf life.

There are many storage containers on the market, including stainless steel coffee vaults, such as the Friis Coffee Vault, ceramic canisters, and vacuum jars like the ones pictured below.



However, I just use glass Mason Jars. They seem to work well and the glass does not impart flavors to the beans. A main point I want to make is only buy what you can consume in a week. Take what you need out of the container and reseal it as soon as you can.

Most experts agree that you should not store your beans in the refrigerator or freezer. Keep them in a cool, dark, dry place such as a cupboard, away from any heat source.