



COFFEE BEAN FLAVOR OIL

QUICK REFERENCE

Application Guide for Whole Bean & Ground Coffee



HIGHLY CONCENTRATED
Use accurate measurement for consistent flavor.



BEAN TEMPERATURE
120–160°F
50–70°C



RESTING TIME
12–24
HOURS



START SMALL
Begin at the lower end of the range and adjust to desired intensity.

COFFEE FLAVOR APPLICATION GUIDE

WHOLE COFFEE BEANS

RECOMMENDED STARTING USAGE

10–12 mL

of flavor per pound of whole roasted coffee beans.



APPLICATION METHOD

- 1 Place freshly roasted beans into a drum mixer, tumbler, or appropriate mixing vessel.
- 2 Slowly drizzle, spoon, or pour the measured flavor oil over the beans while they are moving or being mixed.
- 3 Continue mixing or tumbling for approximately 2 to 5 minutes, or until the flavor is evenly distributed.



RESTING TIME

Allow flavored beans to rest

12–24 hours

before packaging.

This resting period allows the flavor to distribute throughout the batch and gives the finished flavor profile time to stabilize.

GROUND COFFEE (MISTING METHOD)

RECOMMENDED STARTING USAGE

20–24 mL

of flavor per pound of ground coffee when misting.



APPLICATION METHOD

- 1 Place ground coffee into an appropriate mixer, tumbler, or application vessel.
- 2 Apply the measured flavor using a fine, controlled mist while continuously mixing the grounds.
- 3 Apply the flavor gradually in multiple light passes rather than heavily saturating one area.
- 4 Continue mixing until the flavor is distributed as evenly as possible throughout the batch.



RESTING TIME

After flavoring, allow ground coffee

12–24 hours

before packaging or final evaluation.

This allows the flavor to distribute more evenly throughout the grounds and provides a more accurate representation of the finished flavor profile.

STANDARD FLAVORING SEQUENCE



ROAST



COOL



OPTIONAL
GRIND



FLAVOR



REST



PACKAGE



IMPORTANT MISTING EQUIPMENT NOTICE

Before using any spray bottle, misting apparatus, pump, hose, gasket, tubing, nozzle, or automated flavoring system, confirm that the equipment is compatible with propylene glycol and concentrated flavor formulations. Always follow the equipment manufacturer's recommendations.



MEASURE ACCURATELY

Use graduated cylinders, measuring cups, precision syringes, pipettes, or other calibrated food-production measuring equipment.



EQUIPMENT & MIXING

Glass and stainless steel are commonly preferred. Clean equipment thoroughly between different flavors.



STORAGE

Store in a cool, dry place. Keep containers tightly sealed. Avoid direct sunlight, excessive heat, and unnecessary exposure to air and moisture.

STORAGE TEMPERATURE

60–70°F
15–21°C



SHELF LIFE

For best flavor performance, use within 12 months of purchase.



TESTING RECOMMENDATIONS

Coffee origin, roast profile, grind size, brewing method, and individual flavor preference can all influence how a flavor performs. Conduct a small test batch before full-scale production and adjust as needed.



INTENDED USE

Coffee Flavor Oils are highly concentrated flavor ingredients intended for incorporation into finished food and beverage products. Do not consume directly or use undiluted.

QUESTIONS OR TECHNICAL ASSISTANCE

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