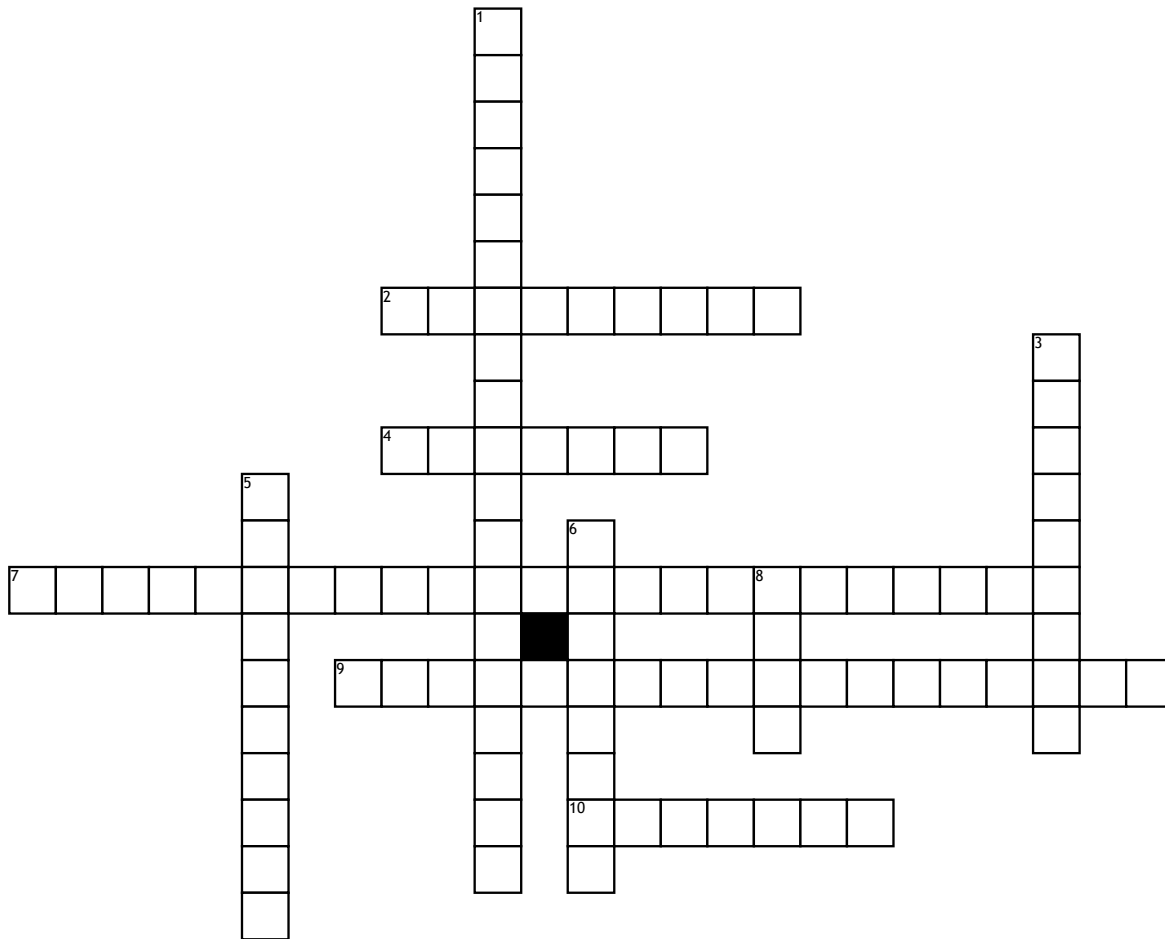


Chapter 5-6 Review



Across

2. Two Coffee's blending after roasting independently
4. When coffee is ground and infused with water for a tasting
7. One of the 3 goals of Starbucks Trading Company
9. The team that manages recipes, product development and defines quality standards
10. Type of decaffeination method where green beans are soaked in warm water

Down

1. The team responsible for ensuring a sustainable supply of high quality coffee
3. The chemical change a green bean under goes during roasting
5. The valve that ensures freshness in each Starbucks coffee bags
6. Step in the roasting process
8. Coffee that has sat and rotated in a warehouse for 3-5 years