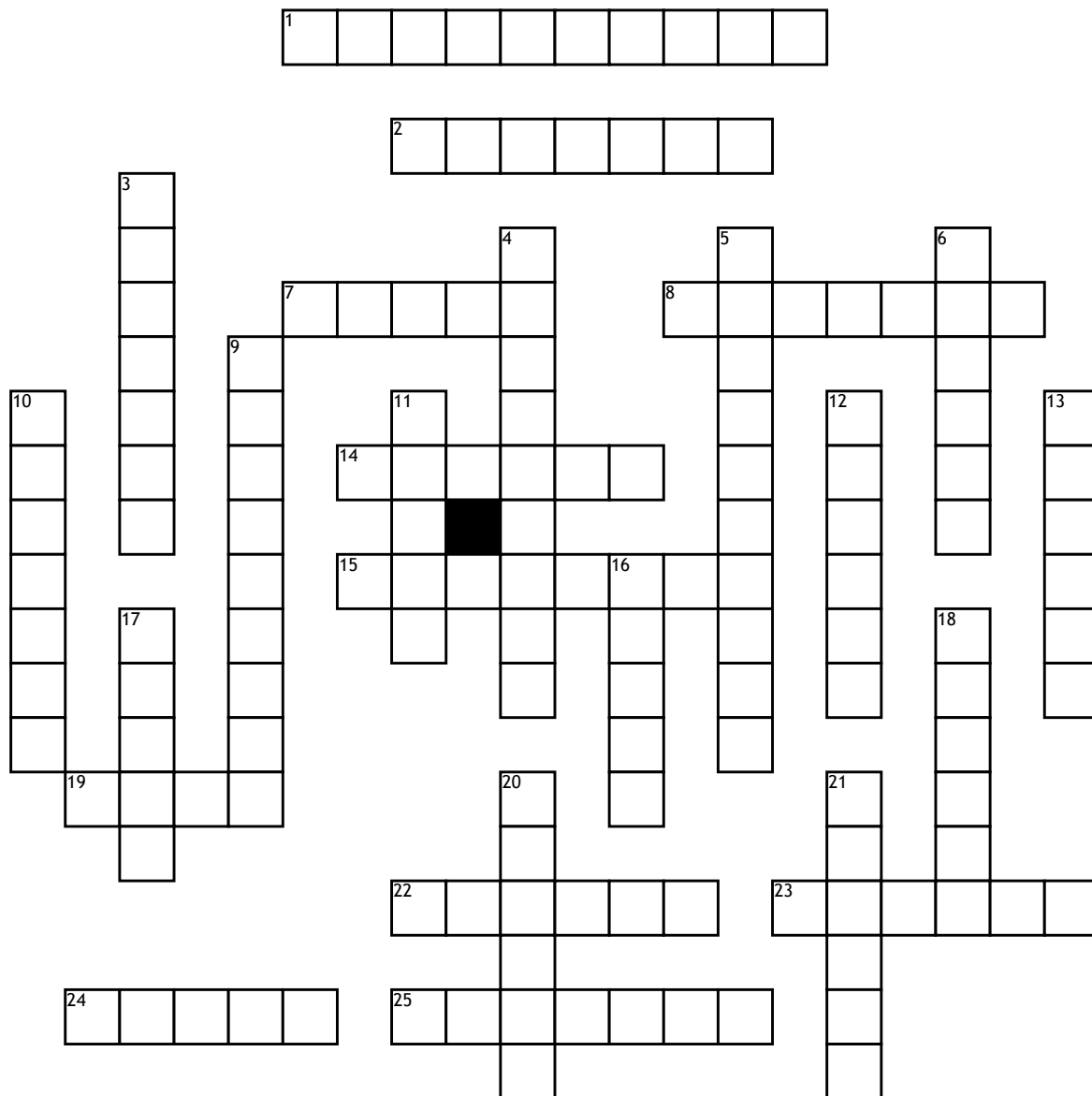


Name: _____

Date: _____

Coffee Knowledge



Across

1. Certain coffees from the Asia Pacific region benefit from prolonged storage prior to roasting. After aging for three to five years, these coffees develop a unique cedary spice flavor and are used in select Starbucks blends, including Starbucks Christmas.

2. One of the two major commercially significant species of coffee. The only one purchased by Starbucks.

7. The term used to describe the scent of the coffee.

8. A smooth, rich flavor and texture found in some Indonesian coffees.

14. A fresh, sweet aroma that is fleeting and delicate, but unmistakable.

15. A coffee that features a pleasant mix of flavor, acidity and body. No single characteristic dominates the cup.

19. The feeling of weight or thickness of the coffee on your tongue.

22. A medium- to large-scale farm that usually has its own processing facility.

23. Most often used to describe a flavor found in Indonesian coffees. Earthy flavors remind people of fresh mushrooms. Sumatra is one of these coffees and is Starbucks most popular single-origin offering.

24. A flavor and aroma reminiscent of blackberries or blueberries. Some of the best coffees of East Africa have these characteristics.

25. Coffees that have a luxurious mouthfeel and intriguing flavors.

Down

3. The lively, palate-cleansing property characteristic of washed coffees grown at a high altitude.

4. Dark-roasted coffees feature a fuller body and robust, bold flavors.

5. A heavier texture. The weightier the coffee on the tongue, the more body it has.

6. Coffees that have a berry or tropical fruit-like flavor or aroma are referred to as being fruity. Kenya, Ethiopia Harrar and Ethiopia Sidamo are a few examples.

9. A subtle sweetness, particularly in blends given a deep, dark roast.

10. A coffee with an array of flavors.

11. Coffees that leave little aftertaste.

12. An unmistakable lemon or grapefruit flavor note.

13. Unusual aromas and flavor notes, such as floral, berry-like or spicy.

16. A clean coffee with bright acidity.

17. A texture and flavor reminiscent of unsweetened cocoa powder. It leaves a somewhat dry but very pleasant aftertaste in the mouth.

18. An assertive flavor with a tangy acidity perceived at the front of the mouth; denotes high quality and a high altitude coffee farm.

20. The basic taste sensation perceived primarily at the back of the tongue.

21. How a coffee tastes or the overall impression a coffee leaves in your mouth.