

Leslie Woolford, director of coffee development at *Starbucks*, notes that improper storage of coffee beans can lead to unpleasant flavors. The optimal room temperature for such beans is *ambient temperature*.

According to the expert, four factors can influence the taste of coffee: **heat, oxygen, moisture, and light**. Ideally, coffee beans should be stored in an *opaque, airtight container* at room temperature. If you prefer to keep them in their original packaging, release as much air as possible and seal the package tightly. **Oxygen is coffee's enemy.**

Also, avoid placing coffee beans near heat sources or direct sunlight.

Once a package of coffee beans is opened, it should be used within a week to maintain peak freshness and flavor.

Eliss Wishart, a coffee quality specialist at *Peet's Coffee*, states that a well-sealed coffee bean bag can last for several months. However, after opening, you have about a month before the beans start deteriorating.

Storing coffee beans in a *refrigerator* or *freezer* is not recommended. First, they can absorb the odors of nearby foods. Second, frequent removal from the fridge leads to *condensation*, causing the beans to spoil faster.

It's also not advisable to store coffee beans in a *grinder hopper*, as it is typically transparent and not airtight, which speeds up deterioration.

Ground coffee should also be kept in an opaque, airtight container at room temperature. However, it will still likely spoil faster than whole beans.

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