What is it?
- Wheat colored flour made from coffee beans
- It has a pleasant nutty and mild taste
- Coffee flour could be blended with regular flours for baking, used in breakfast cereals and snack bars, or added to soups, juices and nutritional drinks
- Coffee flour is about 10% CGA, an antioxidant thought to be beneficial in modulating sugar metabolism, controlling blood pressure and possibly treating heart disease and cancer

How is it made?
- Beans are par baked at 300 degrees Fahrenheit for approximately ten minutes
- The concentration of CGA in the bean, around 10% of the bean’s weight, is barely affected
- The beans are then cryogenically milled in an ultra-cold and chemically inert liquid nitrogen atmosphere to protect the bean’s beneficial constituents from oxidation
- The final product is a CGA rich flour that can be used as an additive to many products

Why is it different?
- Coffee beans are traditionally roasted at above 400 degrees Fahrenheit for 10 to 15 minutes then ground in a mechanical mill
- The traditional roasting process allows CGA levels in coffee to drop, anywhere from 50 percent to nearly 100 percent by the time the process is finished