

## Why Roast Your Own Coffee at Home?

What is the secret that large coffee chains don't want you to know? Freshly roasted coffee tastes better. A lot better. And when you roast your own coffee beans, you can control the blend of flavors and roast to your desired darkness. Then relax and take a sip of the freshest and most flavorful coffee you'll ever experience.

*Freshness. Flavor. Fun. Creative. Savings.*

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Bodum® Vacuum Coffee Maker



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### Featured Beans

#### Papua New Guinea

Our Papua New Guinea is rich and full bodied with mild acidity levels and a tantalizing aroma.

- Zach's Breakfast Blend
- Colombian Supremo
- Tanzanian Peaberry
- Sumatran Mandheling
- Kenyan AA
- Mocha Java Blend
- Espresso Blend

[View More Beans](#) ➤

### JOIN THE CLUB

Rotating Sampler  
of all of Zach & Dani's  
un-roasted beans every 30, 60  
or 90 days!

**SAVE  
\$\$\$**

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## Zach & Dani's Gourmet Roaster Starter Kit

The Zach & Dani's Gourmet Coffee Roaster has a smokeless patented technology that will give you years of roasting pleasure. It takes less than 30 minutes to create a batch large enough for several pots of coffee from our Unroasted beans. Once you've roasted your beans, simply grind and brew as you normally would. The Home Coffee Roasting kit includes everything you need to get started roasting your own coffee: Zach & Dani's Gourmet Coffee Roaster, three 1 lb. bags of unroasted coffee beans, airtight canister, instructional video and journal.

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## Learn about Roasting

### Discover the Secrets of Home Roasting

Do you remember the last great cup of coffee you enjoyed-rich, satisfying, and bursting with flavor? It was so delicious you didn't want it to end! Chances are, you were drinking coffee brewed shortly after the beans were freshly roasted. Yes, sometimes that happens, and when it does you never forget the flavor. But why leave something you enjoy so much up to chance?



[Why Roast at Home with Zach & Dani's? >](#)

### Learn about Roasting

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### Knowledge Center

Do you know the difference between arabica and robusta coffee beans? Here's a hint: Arabica: Think favorite mug; fresh roasted; bursting with flavor Robusta: Think Styrofoam cup, gas station, 3 a.m.

[Learn More >](#)

### Roasting History

Coffee originated in the Ethiopian highlands in 575 AD, where Nomadic tribes crushed it into animal fat to create the world's first energy bars. Next, African tribes fermented coffee beans in water to make wine. And in 1,000 AD, Middle Eastern tribes boiled it, thus brewing up coffee as we know it.

[Learn More >](#)

### What You Need to Know

Home roasting is fun and easy. All it takes is the press of a button and twenty to thirty minutes to roast up enough of the freshest, most flavorful coffee on earth for several days. You'll even save up to 50% on the highest quality beans in the world.

[Learn More >](#)



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### Knowledge Center

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#### Countries of Origin

Zach & Dani's™ high-quality arabica coffee beans come from all over the world, from the far reaches of Southeast Asia to the plateaus of East Africa to the volcanic highlands of Central America. In other words, our coffee comes from anywhere in the world the most delicious arabica coffee beans will grow. Check out the links below to discover the story behind the bean, including inside info on the country of origin, detailed flavor descriptions, special roasting tips, and more.

[Learn More](#) ►



#### All about Organic Coffee

Organic coffee requires a certification from an independent agency that verifies no herbicides, pesticides, or fertilizers were used at any stage during its growth or cultivation. This organic certification is overseen by a number of independent agencies, including the Organic Growing and Buying Association, the Organic Crop Improvement Association, and the European-based Demeter.

[Learn More](#) ►

#### Arabica vs. Robusta

Do you know the difference between arabica and robusta coffee beans? Here's a hint: Arabica: Think favorite mug; fresh roasted; bursting with flavor Robusta: Think Styrofoam cup, gas station, 3 a.m.

[Learn More](#) ►

#### Swiss Water Decaf

Caffeine is responsible for that infamous coffee buzz, which is one reason so many people love it. But for those of us who just don't need one more milligram of stimulation, here's some information to help you get the most out of your **decaffeinated coffee beans**.

[Learn More](#) ►