

Long-Term Freshness Protection

The challenge to get fresher coffee to the market place is fierce and competitive!

Coffee is a highly sensitive product easily affected by environmental influences. The cell structure of coffee is soft and porous and likes to absorb aromatics. When coffee is roasted it undergoes dramatic physical changes as its volume increases by up to 80%. These beans generate gas – about 78% carbon dioxide (CO₂). Degassing continues throughout a coffee's packaging, grinding, and consumption.

In the interest of extending shelf-life and freshness, coffee beans must be protected from oxygen, moisture, and UV light to prevent loss of these delicate elements. Even a small amount will impair both the aroma and flavour.

Detrimental to its flavour profile, a reliable method of expelling the CO₂ from packaging has been created. Revolutionising how we store coffee, the invention of the one-way degassing valve in the 1960's changed packaging forever. The valve prevents air/oxygen from entering the pack and damaging the beans while allowing the CO₂ to escape. **Little valve, big effect!**

At Sherborne we use a special grade aluminium (foil) in our packaging, thus providing an absolute barrier to UV light, moisture, and oxygen. The freshly roasted beans can be packed immediately after it's resting period, retaining aroma and flavour of your coffee. A minimum pressure is retained within the bags, in-turn reduces the risk of bursting/leaking under impact or stress throughout its journey, if they aren't filled beyond their capacity limits.

We offer valves with or without filter paper - two types, round (internally installed) or square (externally fitted). The raw materials used to form our valves are in compliance with International Food Grade Standards. After filling your bags it's vital that they are sealed airtight as possible using an impulse sealer. Various automated and handheld versions can be found online.

Beyond coffee beans, degassing valves can be applied to bags of all shapes and sizes, holding a huge variety of specialty food products with active ingredients such as yeast and cultures: vegetables, instant meals, microwavable foods, dough, and more. **Consistent quality with functional integrity!**

Not interested in applying a valve? Other economical ways to keep your product fresh include adding a zip seal or tin tie to your bag.

