

What are single origin and coffee blends?

Date: 03/08/2018

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What does single origin coffee mean?

Single-origin coffee is coffee grown within a single known geographic origin.

Sometimes, this is a single farm, or a specific collection of beans from a single country. The name of the coffee is then usually the place it was grown to whatever degree available. Single-origins are viewed by some as a way to get a specific taste, and some independent coffee shops have found that this gives them a way to add value over large chains. Coffee drinkers have demonstrated that they want to gain a deeper understanding of their coffee, and they are will to pay for it.

What does coffee blend mean?

Coffee beans that are gathered together from multiple locations and then roasted and mixed together, this is called a coffee blend. Typically a roaster will only combine 2 or 4 different beans, but it's not uncommon to find a blend with at least 9 different variations. Economically, blending coffees makes sense for large commercial roasters, who frequently combine cheaper coffees with more expensive specialty beans to reduce the cost of their offerings. Consistency is also of particular importance to large roasters and distributors. Customers expect a brand of coffee to taste the same from one cup to the next. Since qualities like body and flavor can differ markedly between farms, regions and even harvests from the same farms, the only way to ensure consistent flavor is to blend coffees from several different regions in order to minimize the differences among them.

In terms of the major differences for consumers, we have to look at taste and quality, and this is where it gets tricky.

What's the Difference Between Single Origin and Coffee Blends?

Experts are split in regards to which type tastes better. Single Origins have one distinct flavor profile, this is reason most prefer to drink it #Black (no cream, no sugar) so they can experience the singular taste. Blends which we know are a combination of multiple bean types, tend to be more flavorful, and as such offer a wider variety of qualities that appeals to a more broad group of coffee drinkers. It has been noted that by some that creating a good coffee blend should be considered an art form, as you have combine multiple distinct elements to create one blend that pleases many tastes.

In terms of cost, single origins are more expensive than blends, as the single origins are exclusive to their growing seasons, and produced less frequently. Blends are less expensive as they can be produced year round, because you are pulling from a variety of bean types.



Data Sources:

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