

The background of the page is a light beige color. It is decorated with several line-art illustrations of coffee beans and coffee leaves. The beans are scattered around the top and sides of the page. The leaves are on the right side, some overlapping the edge of the central text box. The central text box has a dark brown border and a light beige background, matching the overall theme.

5 TIPS WHEN CHOOSING COFFEE

1. **COFFEE ORIGIN:** THE REGION WHERE THE COFFEE IS GROWN INFLUENCES ITS FLAVOR PROFILE. RESEARCH THE ORIGIN TO FIND THE TASTE YOU PREFER, WHETHER IT'S A FRUITY ETHIOPIAN OR A BOLD COLOMBIAN.
2. **ROAST LEVEL:** COFFEE BEANS ARE ROASTED TO DIFFERENT LEVELS, FROM LIGHT TO DARK. LIGHTER ROASTS HIGHLIGHT THE BEAN'S NATURAL FLAVORS, WHILE DARKER ROASTS HAVE A RICHER, SMOKIER TASTE.
3. **FRESHNESS:** LOOK FOR FRESHLY ROASTED BEANS. COFFEE IS BEST WITHIN 2-4 WEEKS OF ROASTING. CHECK THE ROAST DATE ON THE PACKAGING.
4. **BEAN VARIETY:** THERE ARE VARIOUS COFFEE BEAN VARIETIES LIKE ARABICA AND ROBUSTA. ARABICA IS KNOWN FOR ITS NUANCED FLAVORS, WHILE ROBUSTA IS BOLDER AND OFTEN USED IN ESPRESSO BLENDS.
5. **GRIND TYPE:** CHOOSE THE RIGHT GRIND FOR YOUR BREWING METHOD. COARSE FOR FRENCH PRESS, MEDIUM FOR DRIP, AND FINE FOR ESPRESSO.

REMEMBER, PERSONAL TASTE PLAYS A SIGNIFICANT ROLE, SO EXPERIMENT TO FIND YOUR PERFECT COFFEE MATCH.