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› Cafe Crema Ground Puerto Rican Coffee User Manual

Cafe Crema 039738106753

Cafe Crema Ground Puerto Rican Coffee User Manual

Your guide to enjoying authentic Puerto Rican coffee.

INTRODUCTION

Welcome to the user manual for Cafe Crema Ground Puerto Rican Coffee. This manual provides essential information on how to best prepare, store, and enjoy your coffee. Cafe Crema, established in Caguas, Puerto Rico in 1925, is renowned for its medium roast, traditional grind, creamy flavors, and balanced acidity, reflecting a rich heritage of passion and perseverance.

This product is a 14-ounce bag of 100% pure Puerto Rican ground coffee, designed for a delightful coffee experience.

PRODUCT OVERVIEW



Image 1: Front view of the Cafe Crema coffee bag. The packaging is predominantly yellow with red accents, displaying the "Cafe Crema" logo, a globe icon, and text indicating "Cafe 100% Puro" and "Desde 1925". A graphic of a steaming coffee cup is also visible.



Image 2: Angled view of the Cafe Crema coffee bag, highlighting the side panel with a barcode and net weight information (14 oz / 396.89 g). The main branding elements are also visible from this perspective.

Cafe Crema coffee is known for its distinctive flavor profile: a medium roast with a traditional grind, offering creamy notes and a well-balanced acidity. It is 100% pure Puerto Rican coffee, caffeinated, and gluten-free.

SETUP AND PREPARATION

To achieve the best flavor from your Cafe Crema coffee, follow these preparation guidelines:

- 1. Water Quality:** Use fresh, filtered water for brewing. The quality of water significantly impacts the taste of your coffee.
- 2. Brewing Method:** Cafe Crema is a traditional grind, suitable for various brewing methods.
 - **Drip Coffee Maker:** For every 6 ounces of water, use 1-2 tablespoons of ground coffee, adjusting to your preferred strength.
 - **French Press:** Use a coarse grind setting if possible, or adjust brewing time for the traditional grind. Allow coffee to steep for 4 minutes before pressing.
 - **Pour Over:** Ensure even saturation of grounds for optimal extraction.
- 3. Temperature:** Heat water to approximately 200°F (93°C) for optimal extraction. Avoid boiling water, as it can burn the coffee grounds.
- 4. Ratio:** A common starting point is a 1:15 to 1:18 coffee-to-water ratio (e.g., 1 gram of coffee to 15-18 ml of water). Adjust to personal taste.

OPERATING (BREWING)

Once your brewing equipment is set up, proceed with the brewing process:

- **Measure Coffee:** Accurately measure the desired amount of Cafe Crema ground coffee.
- **Add Water:** Pour the heated water over the coffee grounds using your chosen brewing method.
- **Brew Time:** Allow sufficient time for brewing according to your method (e.g., 4-5 minutes for drip, 4 minutes for French press).
- **Serve:** Once brewed, serve immediately for the freshest taste.

MAINTENANCE AND STORAGE

Proper storage is crucial to maintain the freshness and flavor of your Cafe Crema coffee:

- **Airtight Container:** After opening, transfer the coffee to an opaque, airtight container. Exposure to air, light, and moisture degrades coffee quality.
- **Cool, Dark Place:** Store the container in a cool, dark place, away from heat sources and direct sunlight. A pantry or cupboard is ideal.
- **Avoid Refrigeration/Freezing:** While some believe refrigeration or freezing preserves coffee, it can actually introduce moisture and odors, negatively impacting flavor. It is generally not recommended for ground coffee.
- **Consume Promptly:** For optimal freshness, consume the coffee within 2-3 weeks of opening the bag.

TROUBLESHOOTING

Here are some common issues and their solutions:

Problem	Possible Cause	Solution
Coffee tastes weak or watery	Too little coffee, too much water, or insufficient brew time.	Increase coffee-to-water ratio, ensure proper brew time, or check water temperature.
Coffee tastes bitter	Over-extraction (too long brew time), water too hot, or too much coffee.	Reduce brew time, lower water temperature slightly, or decrease coffee amount.
Coffee tastes stale or flat	Improper storage, coffee exposed to air/light, or past its prime.	Store in an airtight, opaque container in a cool, dark place. Consume promptly after opening.

SPECIFICATIONS

Attribute	Detail
Brand	Cafe Crema
Product Name	Ground Puerto Rican Coffee
Model/GTIN	039738106753
ASIN	B006WPRWHQ
Item Form	Ground
Flavor	Coffee
Roast Level	Medium Roast
Caffeine Content	Caffeinated
Units	14.0 Ounce (397.25 g)
Package Dimensions	6.69 x 4.49 x 2.56 inches
Diet Type	Gluten Free
Manufacturer	Puerto Rico Coffee Roasters

WARRANTY AND SUPPORT

Cafe Crema coffee is produced with the highest quality standards. For any concerns regarding the product's quality or freshness, please refer to the contact information on the product packaging or reach out to the retailer where the product was purchased.

As a consumable product, specific warranties typically apply to manufacturing defects or quality issues at the time of purchase. Please retain your proof of purchase for any inquiries.

For more information about Cafe Crema and its history, you may visit the [Cafe Crema Store on Amazon](#).

This manual is for informational purposes only. Product specifications are subject to change without notice.