

## Dunkin' Donuts Reveals the secrets to making cold, refreshing Iced Coffee

Randolph, MA (May 28, 2002) -- What cooler way to escape the hot summer sun than by sipping on a refreshing glass of iced coffee from Dunkin' Donuts? This summer, Dunkin' Donuts, the world's largest coffee and donut chain, helps coffee lovers everywhere beat the summer heat by revealing the secrets of brewing a pitcher of refreshing Dunkin' Donuts' iced coffee right at home. Easily prepared and simple to serve, Dunkin' Donuts' iced coffee is a great way to start the morning, and the perfect alternative to serving soda drinks at summer barbeques and afternoon picnics.

According to the National Coffee Association, approximately 1.6 million Americans drink an iced coffee beverage on any given day! But while many coffee lovers know how to brew a great-tasting pot of hot coffee at home or in the office, most aren't aware of the important techniques used to brew iced coffee. By following Dunkin' Donuts' brewing tips, coffee drinkers will create a delicious cup of fresh iced coffee with the same great quality they enjoy at a Dunkin' Donuts shop.

### Dunkin' Donuts Tips For Making Iced Coffee

- "Select blends of coffee that use 100% high quality Arabica coffee beans and be sure to stay away from lower quality Robusta coffee beans," says Rob Stephen, Manager, Product Development for Dunkin' Donuts, Inc. Dunkin' Donuts' Coffee-by-the-Pound ground and whole bean coffees available in Original Blend, French Vanilla, Hazelnut and Decaf are the perfect blends for brewing up a great-tasting cup of iced coffee. Dunkin' Donuts' Coffee-by-the-Pound is available online at [www.dunkindonuts.com](http://www.dunkindonuts.com), and in most Dunkin' Donuts shops.
- If you are starting with whole bean coffee instead of ground, grind the coffee using a burr grinder, instead of a propeller blade grinder. Burr grinders deliver consistent and uniform grinding to ensure that the coffee is ground to a consistent particle size.
- To brew a full-flavored pot of iced coffee, double the amount of coffee grinds you would normally brew for hot coffee. Dunkin' Donuts recommends using four level teaspoons of ground coffee for every cup of iced coffee you plan to brew.
- After brewing, add ice to the coffee until the mixture doubles in volume. "The melting ice weakens the coffee's taste, which is why iced coffee is brewed stronger to begin with," says Stephen.
- To keep iced coffee cold and fresh, store it in an airtight container in the refrigerator.
- Only make enough iced coffee to get you through one day. The shelf life on iced coffee is approximately eight hours before its flavor starts deteriorating.
- When serving iced coffee, don't be afraid to add milk, cream or sugar to sweeten and lighten to taste.
- Don't store coffee grinds or whole beans in the refrigerator or freezer. Coffee grinds and beans absorb moisture and aromas around them. "Store your coffee in an opaque, airtight container in a cool dry place," says Stephen.

If you don't have time to make iced coffee at home, swing by a local Dunkin' Donuts shop and pick up a cup of cool, refreshing iced coffee available in a variety of flavors. Escape to a cooler place this summer at Dunkin' Donuts.