

Iced coffee is prepared many different ways, though traditionalists maintain that true iced coffee is cold-dripped using one of a number of ways. Cold dripped coffee contains up to 70% fewer bitter acids than heat brewed coffee, making for a smoother, richer tasting coffee drink.

For years, consumers made an iced coffee concentrate by soaking ground coffee and chicory with water in a mayonnaise jar. The next day, the grounds would be filtered out. The result was a very strong coffee concentrate that



was mixed with milk and sweetened. Today, a device called a Toddy Maker can be used. In a plastic basket, consumers soak their favorite coffee blend in water overnight. The following morning, the basket is stacked atop a glass jar, and the plug is removed from the bottom of the basket. The liquid coffee drips into the jar. The coffee is refrigerated and is good for a week. Any unused coffee can be frozen in ice cube trays.

Many coffee retailers ignore the taste benefits of cold-dripped coffee and simply pour hot coffee over ice and serve. Iced coffee enthusiasts believe this is a poor way to make iced coffee.

ColdBrewing is a process by which the most flavorful essence is extracted from freshly roasted coffee using absolutely NO HEAT. The coffee is brewed very slowly using only cold water. With cold water brewing, the most flavorful oils are extracted leaving behind the bitter acids. This ensures the richest possible flavor with the least bitter taste. The essence is 100% natural. iko iko® has no preservatives, so it must be kept refrigerated to preserve the flavor. This explains why it's "Always Fresh!" [Order Here](#)

[Joomla SEF URLs by Artio](#)