



## Friis Coffee Savor Reviewed by CaffeNation's Paul RJ Muller

### Product Review Summary

To read the entire review please visit:

<http://www.caffeination.com/review/friis-coffee-savor-1260/>

I recognize both good coffee, and equipment which allows for the production of good coffee. Today I'm lucky enough to talk about the Friis Coffee Savor. The claim is that this canister will allow Carbon Dioxide out of the can, while not allowing Oxygen in, and by doing this keep coffee fresh longer. And anything that keeps Coffee fresh is alright in my book. Come with me as we test this neat idea out.



#### The Claims:

I like simple and easily provable claims to judge products on. Most companies that make simple statements don't have anything to hide, which is what I like. Cut the buzzwords give me the facts.

\* Claim #1: Prevents a buildup of Carbon Dioxide inside the canister

\* Claim #2: Keeps Coffee at peak freshness for longer than traditional storage

**“ Cut the  
buzzwords  
give me  
the facts. ”**

Simple claims and a very thirsty reviewer make for an easy review to write.

#### Performance:

So I set up two tests to run over a period of time. Test 1 involves store brand espresso whole beans in two containers, step two involves roasting a batch of coffee and sealing it up tight right after.

Why espresso? The portion size is small enough that I don't have to brew a whole pot to check it.

**Test 1:** So here is the setup.

I bought 1 pound of store brand espresso blend – whole beans and put half in the container and kept half in the bag. Tasting both of them right out of the gate they were as expected coffee was drinkable, but not fantastic. After about a week I tried a sample of espresso from both. **The bagged coffee tasted a bit flat but the Friis was still pretty fresh. After two weeks the bagged coffee had descended into stale while the Friis contained coffee still had a bit of life in it.**

#### Winner Friis!

I have no way of knowing when the coffee from the supermarket was roasted so it could have been fresh or last month's leftovers, **but the taste profiles of each blend separated after the first week of storage.**

## Test 2:

After roasting coffee if you were to seal the coffee in an airtight container directly afterwards the beans taste much flatter and you notice a buildup of gas trapped inside the container. So I did what any self respecting home roaster would do. I roasted a nice blend of Sumatran and Colombian and dropped it directly into the container and waited 4 days. The waiting is the hardest part with this review. I had already sunk a month into the previous test this one would hopefully turn nice results and I could share with all of you fine folks.

After 4 days I opened the container and notice that there was no pop to the top of the container signifying trapped gas or flatted smell of coffee, rather the batch seemed nice and fresh and **I had a fantastic espresso to celebrate a product that worked as advertised.**

## Claims:

**The Friis Coffee Savor claims were accurate concerning both claims.**

## Conclusion:

The Friis Coffee Savor is a fantastic product for people who tend to enjoy coffee over the long term. As someone who tends to blow through coffee at a good clip this may or may not make the difference in how you enjoy your beverages. It also makes a great purchase for the ardent home roaster. Overall I'm quite happy about being able to take a look at this piece and run it through its paces. More often than not a company makes the unit they are selling shoddy, and the replaceables overly expensive. Friis has gone the extra mile to make a well constructed piece of hardware and they decided to offer the replaceables at a very low and affordable cost. I can't help but recommend their product.

:: Disclosure I was sent the Friis Coffee Savor for the purpose of reviewing it ::



**“ A fantastic product...”**

**I can't help but recommend their product. ”**

## CaffiNation Product Review Promise:

All products submitted to the CaffiNation Podcast will be put through the full length and breadth of real life working conditions. We do not guarantee a favorable review, nor a positive result. We will contact the company before the post / segment is aired or posted. Barring a defective product we will not change our assessment, but rather we will gladly work with any vendor to overcome difficulties we experience.