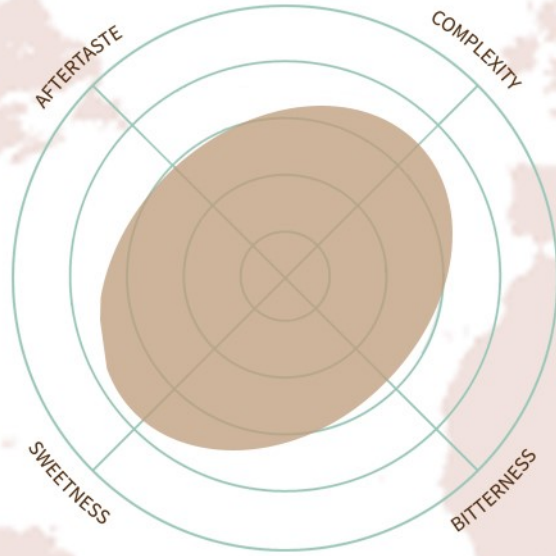




BLEND & BREW SHEET



BLEND #51

A light/medium roasted, full bodied coffee from one of our favourite Brazilian estates. Delicious fruity chocolate notes with heady aroma and a long sweet mango finish.

100% ARABICA



ESPRESSO BREW RECIPE:

- 18g Espresso Ground
- 33ml Shot
- 92 degree
- 21 Second Extraction



Brazil

Region: Minas Gerais
 Estate: El Dorado Estate
 Altitude: 1200 masl
 Processing: Honey Pulped
 Varietal: Red Catuai

Roast

Body		Aroma	
Acidity		Finish	

ECO ROAST

DELICIOUSLY RESPONSIBLE COFFEE

STEP 1

Deliciously Responsible Coffee beans are firstly delivered to you to serve to your customers. The used coffee grounds are then collected and stored in the bags they arrived in, sealed and ready for collection.

STEP 2

The Used Coffee Grounds are collected and returned to the Eco Roaster, who sieves, dehydrates and mechanically compresses the coffee into Eco Fuel.

STEP 3

Custom made Eco Roasting machines turn this Eco Fuel into large amounts of heat energy, which is needed to roast large batches of this delicious, fresh coffee for you.

STEP 4

The last step of the process is the beans that have just been roasted, they are quickly cooled and packed to lock in the freshness, ready for dispatch to the customers.