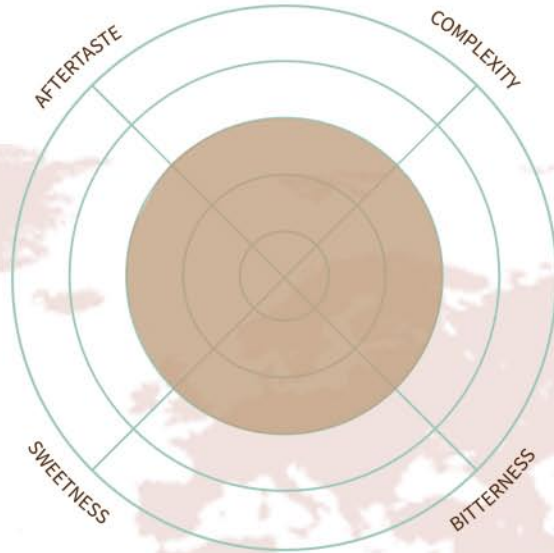


BLEND & BREW SHEET



BLEND #1

A medium roast, well balanced espresso blend with notes of Raisin & Black Cherry, medium acidity and a milk chocolate finish

100% ARABICA



ESPRESSO BREW RECIPE:

18g Espresso Ground
33ml Shot
92 degree
24 Second Extraction

El Salvador

Region: San Antonio
Estate: Finca San Antonio
Altitude: 1800-2000 masl
Processing: Washed
Varietal: Bourbon

Colombia

Region: Medellin
Estate: Various
Altitude: 1700-2000 masl
Processing: Fully Washed
Varietal: Caturra

India

Region: Mysore
Estate: Various
Altitude: 1000-2000 masl
Processing: Natural
Varietal: Caeuvery

Brazil

Region: Minas Gerais
Estate: Cachoeira Farm
Altitude: 1100 masl
Processing: Natural
Varietal: Red Catuai

Vietnam

Region: Lam Dong
Estate: Various
Altitude: 1000-1200 masl
Processing: Fully Washed
Varietal: Bourbon

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.