

INFOOD



COFFEE ROASTERY

SPECIALTY COFFEE MENU

Single origin bean

Specialty coffee begins with the farmer who farms for quality, not quantity. Followed by the green bean buyer who determines the grade quality and scores the bean providing the information necessary for the roaster who produces the specialty level roast profile. Then the barista determines and reveals the flavor through the special brewing methods for the consumer to appreciate and complete the life-cycle of the specialty coffee bean. The consumer demonstrates a commitment to a higher level of quality and a higher standard of living for all concerned.

BURUNDI GISHUBI

Producer: Long Miles Coffee
Region: Gishubi Farm, Heza Hills, Kayanza province
Growing Altitude: 2023-2156 m
Varietals: Red Bourbon
Process: Natural Sun dried
SCA score: 83.5
Tasting Note: Mild acidity with Cola toffee flavors and a full syrup

ETHIOPIA YIRGACHEFFE KOCHERE

Producer: Kerchanshe Trading
Region: Gideo zone
Growing Altitude: 1850-2100m
Varietals: 100% Arabica Heirloom
Process: Dry Process
SCA score: 84.5
Tasting Note: Passion fruit & sweet yirgacheffe limes, medium body very balanced, clean layered, juice finish

ETHIOPIA GUJI ANASORA GR1

Producer: Kerchanshe Trading
Region: Anasora
Growing Altitude: 1950-2200m
Varietals: 100% Arabica Heirloom
Process: Dry Process
SCA score: 85.5
Tasting Note: Parma violet sweets, blueberry juice, floral clean

NICARAGUA JINOTEGA COMMUNITY LOT

Producer: Gold mountain coffee Growers
Region: Jinotega
Growing Altitude: 1400-1450 m
Varietals: Caturra/Catimor/Catuai
Process: Fully Washed
SCA score: 86
Tasting Note: Cherry/red candy, caramel, lemon after taste. Acidity nice integrated.

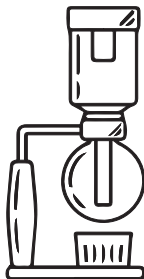
MALAWI MZUZU

Producer: Mushroom Farm Mzuzu
Region: Misuku, Phoka Hills
Growing Altitude: 1700-2000 m
Varietals: Geisha
Process: Fully Washed
SCA score: 83
Tasting Note: Maple, Vanilla, dark chocolate. High complexity.

BURUNDI MUTANA 36 (SPECIALTY LOTS)

Producer: Long Miles Coffee
Region: Kibira, Heza Washington station
Growing Altitude: 1900-2200 m
Varietals: Red Bourbon
Process: Natural
SCA score: 84
Tasting Note: Raspberries, strawberries & stone-fruit

BREWING METHODS



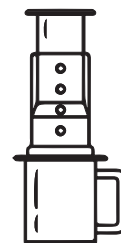
SYPHON



POUR OVER



CHEMEX



AEROPRESS