



**DESCRIPTION:** A delicious blend of full bodied coffee. For the coffee drinker that enjoys an intense flavor and a thick crema. 2.2 lb whole bean

ORIGIN OF RAW MATERIAL:  
Latin America, Africa and India

Shelf life 24 months  
Euro pallet 80x120 450kg  
Pallet size 100x120 600kg

**TYPE OF ROASTING:** Italian roasting leads to the production of a very roasted coffee, dark brown and oily-looking, strong flavor and full-bodied .It's 'the most suitable style of our beloved espresso. Roasted at about 225 degrees

Heatmap showing the intensity of 12 sensory attributes across 12 samples. The attributes are: Toasted, Caramel, Sweet, Fruity, Chocolate, Acidity, Nut, Spiced, Flower flavour, Pea-nut, Earthy, Honey, and Vanilla. The samples are represented by columns. Red indicates high intensity, and grey indicates low intensity.

