

# BC Coffee Selector Table



COFFEE	ORIGIN	ORGANIC	ROAST	ACIDITY/ BITTERNESS	COMPLEXITY	SUBTLE TASTE NOTES
<b>Glory*</b>	80% Colombian 20% S. American		Light/Medium	Low	Med/Smooth	Nutty, sweet, fruity
<b>Columbian</b>	100% Colombian Excelso Grade		Light/Medium	Very Low	Low/Smooth	Caramel, nutty, sweet
<b>Peru</b>	100% Peru La Florida Co-Op	X	Medium	Low	Medium	Berry, apricot, chocolate
<b>Mexico</b>	100% Mexico Veracruz Region	X	Light	Low/Med	Medium	Sweet, cinnamon, citrus
<b>Nicaraguan</b>	100% Nicaraguan Matagalpa Region	X	Dark	Very Low	Low/Smooth	Chocolate, nutty, orange
<b>Guatemalan</b>	100% Guatemalan Huehuetenango		Medium	Low/Med	Med/High	Maple, orange, milk chocolate, fruity
<b>Lazarus</b>	Blend: S. Amer., Africa, Asia		Medium/Dark	Low/Med	High	Earthy, citrus, chocolate
<b>Sumatra</b>	100% Sumatra		Dark	Low/Med	Low/Med	Earthy, smokey, sweet
<b>Kenya</b>	100% Kenya		Medium/Dark	Medium	Med/High	Berries, spicy, fruity
<b>Ethiopian</b>	100% Ethiopian	X	Dark	Med/High	High	Citrus, floral, earthy
<b>Word*</b>	S. American Blend	X	Medium/Dark	Low/Medium	Med/High	Citrus, floral, nutty
<b>Flavored</b>	S. American Blend		Medium	Medium	Low/Flavored	Vanilla, Mocha, Pumpkin, Caramel, Hazelnut, Blends

\* Decaf available, Swiss Water process, for great flavor and no chemicals