

SPECIALTY COFFEE COLLECTION

We are pleased to present our updated specialty coffee series...

The Peaberry Series

The following selection of 100% Arabica coffees from around the world are offered custom in-house roasted on demand and/or in our JM signature prepackaged green bean format.



Costa Rican Peaberry Estate \$6.50/lb

Tasting/Cupping Notes: Citrus, Dark Chocolate, Medium Acidity



Guatemalan Huehuetenango Peaberry Estate \$6.00/lb

Tasting/Cupping Notes: Blackberry, Currants, Caramel, Butterscotch, Sparkling Acidity



Kenya Peaberry Estate \$7.25/lb

Tasting/Cupping Notes: Grapefruit, Raspberry, Above Average Body and Sweetness



Sumatra Peaberry Estate \$5.25/lb

Tasting/Cupping Notes: Heavy Body, Mild Acidity, Rich Tobacco, Butterscotch, Woody



Tanzanian Peaberry Estate \$6.25/lb

Tasting/Cupping Notes: Peach, Orange, Milk Chocolate, Mild Acidity, Full Body

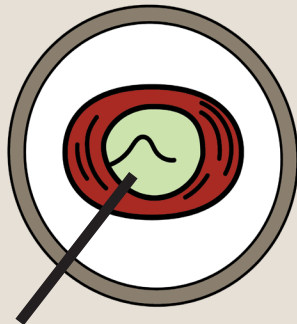


To shop JavaMaster's Peaberry Series, visit our website or contact us directly today!

WHAT ARE PEABERRY COFFEE BEANS?

Peaberry coffee beans result from a natural mutation in a coffee plant where the coffee cherry develops one seed instead of two. Typically, you would find two flat coffee seeds inside the cherry. However, in a peaberry coffee cherry, one seed fails to grow, resulting in one round bean. When this happens, the flavors of two beans are packed into one, giving you brighter coffee with more intense flavors.

PEABERRY COFFEE CHERRY



one round seed





NORMAL COFFEE CHERRY



two flat-sides seeds



PEABERRY FUN FACTS

-  Peaberries occur only in about **5-10%** of coffee cherries.
-  Peaberry coffee beans offer brighter acidity, sweetness, and concentration of complex flavors due to great density and singular development in the cherry, as opposed to two separate beans.
-  Roasting should be done with great care, as the density of a peaberry requires a longer roast to develop the bean's fullest flavor.
-  The peaberry's uniformness, consistency, and roundness can lend to more even, thorough, and consistent roasting development.



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