

KØPENHAGEN
C O F F E E
— R O A S T E R Y —

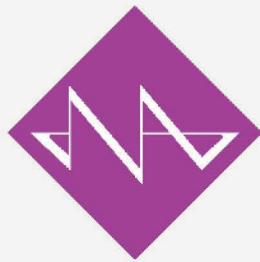
WHOLESALE CATALOGUE
CAFE CLASSICS

ALL THINGS SCANDINAVIAN

The Copenhagen Coffee Roastery is a Scandinavian-inspired roastery located in the heart of Kuala Lumpur, Malaysia. Starting with the launch of our first café outlet in 2017, our passion for coffee grew, driving us to explore the exciting possibilities coffee roasting had to offer.

SOURCING PHILOSOPHY

We believe that exceptional coffee starts with the highest quality green beans sourced from vendors who share our commitment to sustainable, transparent and ethical practices. That is why we have exclusively chosen [Nordic Approach](#) and [Project Origin](#) as our primary sourcing vendors, with 90% of our purchases coming from them.



Nordic Approach maintains transparency throughout their entire supply chain, offering comprehensive information on their coffees and ensuring price transparency. Through their strong partnerships with farmers, they empower them to reinvest in their farms and communities by offering above-average market rates for their green beans.



Project Origin is driven by a passion to transform the production, sourcing, and sharing of specialty green coffee beans worldwide, with the aim of enhancing the lives of coffee producers and their communities. Through direct and fair-trade practices, they minimize intermediaries and ensure that producers receive 2 to 4 times the commodity market price for their beans.



ROASTING APPROACH

We carefully select specialty beans, considering factors like tree types and weather conditions. Choosing between light and medium roasts, we highlight each bean's unique qualities. Through thorough exploration of roast profiles and cupping sessions, we extract maximum flavor, showcasing the full potential of each coffee.

OUR DISTINCT ATTRIBUTES



01. BESPOKE BLENDS

We take pride in our ability to curate flavour profiles that are tailored to your specific needs. This includes a cupping session at our roastery, careful bean selection and precise roast profiles.



02. TRAINING & SUPPORT

We offer comprehensive onboarding for new wholesale clients, training your barista team at our roastery. This includes sensory mapping, espresso calibration tailored to your blend, and ongoing support with regular visits, equipment assistance, and quality checks. This ensures your coffee consistently meets high standards.



03. CUSTOM PACKAGING DESIGN

Besides great coffee, we provide personalized coffee bean packaging designs. Work with our skilled designer to create unique stickers for your blend or single origin coffees, tailoring your packaging to showcase your brand identity and leave a lasting impression.

OUR ESPRESSO BLENDS

Blends are artfully crafted combinations of coffee beans from various regions, carefully blended to create a harmonious balance of flavours and complexities. These coffees often exhibit unique profiles that are intentionally created to satisfy a wide range of palates.

**Blend ratios can be adjusted based on client requirements.*



Nørrebro Espresso

Our pride and joy for a reason. This blend harmoniously combines the robust maltiness reminiscent of black tea with the luscious notes of tangerine and stonefruit. The result is a remarkably versatile coffee that can be savored hot or cold, black or white.

Roast: Medium – suitable for Espresso

Notes: Orange, Caramel, Stonefruit & Black Tea

Bean Composition: *

- Brazil Bossa Nova 40%
- Ethiopia Limu G2 40%
- El Salvador Cruz Groda 20%

Price Pr. KG:

		
RM125	RM115	RM102

Sourced from: Project Origin & Mercanta



Vesterbro Espresso

The Vesterbro Blend encapsulates a full-bodied and well-balanced palate. With the acidity of citrusy orange and flavours of creamy macadamia nut, this blend is a great introduction to quality coffee with a more familiar and comfortable profile.

Roast: Medium – suitable for Espresso

Notes: Stonefruit, Orange Citrus & Macadamia Nut

Bean Composition: *

- Brazil Bossa Nova 70%
- Ethiopia Limu G2 30%

Price Pr KG:

		
RM117	RM107	RM96

Sourced from: Project Origin

OUR SINGLE ORIGINS

Single origin coffees are sourced from a specific geographical region or farm, allowing the distinctive characteristics of the origin to shine through. These coffees celebrate the nuanced flavours and terroir of their origin, offering a captivating and authentic coffee experience.



ETHIOPIA Limu G2

Ethiopian Limu captivates with history and a unique flavor. Grown in Oromia's western highlands, it enjoys water, shade, and rich soils. Delicate florals blend with vibrant citric acidity, a harmonious symphony of flavors.

Roast: Medium – suitable for Espresso

Process: Washed

Altitude: 1500 - 1800 Masl

Notes: Sweet Lime, Green Apple & Sweet Toffee

Variety: JARC Varieties, Local Landraces

Price Pr. KG:



RM140



RM125



RM115

Sourced from: Project Origin ([more coffee info](#))



BRAZIL Bossa Nova

Our Bossa Nova Regional option showcases the finest green bean selection from the Carmo de Minas cultivation. With its quintessential Brazilian characteristics, this coffee can serve as an excellent foundation for a blend or a standalone single origin.

Roast: Medium – suitable for Espresso

Process: Natural

Altitude: 900 – 1300 Masl

Notes: Chocolate, Orange, Nutty & Stonefruit

Variety: Yellow Bourbon

Price Pr. KG:



RM115



RM106



RM105

Sourced from: Project Origin ([more coffee info](#))

OUR SINGLE ORIGINS

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INDONESIA Muhlisin

Argopuro Volcano's slopes in East Java boast renowned coffee production. The region shifted to high-quality Arabica in the 21st century, leading to innovative micro-lots. Our featured coffee symbolizes this revolution.

Roast: Medium (Espresso), Light (Filter)

Process: Honey

Altitude: 1200 - 1400 Masl

Notes: Pameló, Monk Fruit, Plum (Espresso)
Mandarin Orange, Roasted Tea (Filter)

Variety: Kartika, Limi S795

Price Pr. KG:



RM170



RM156



RM139

Sourced from: Mercanta ([more coffee info](#))



HONDURAS La Mora Parainema

Premium coffee from Honduras with a unique fruity-floral profile, grown at high altitudes. Meticulous harvesting creates a well-balanced, full-bodied cup, perfect for enthusiasts seeking a memorable experience.

Roast: Omni

Process: Natural

Altitude: 1409 Masl

Notes: Poached Pear, Creamy (Espresso)
Roselle, Red Currant, Red Dates (Filter)

Variety: Colombia, Obata

Price Pr. KG:



RM163



RM150



RM135

Sourced from: Mercanta ([more coffee info](#))

OUR WAREHOUSE

In addition to our seasonal beans, our coffee warehouse houses an array of other enticing coffee beans. Feel free to reach out for a cupping session at our Roastery.

ESPRESSO BLENDS

BLEND	VARIETY	PROCESS	ALTITUDE (MASL)	NOTES
Nørrebro Blend (House Blend)				
Bossa Nova 40%	Yellow Bourbon	Natural	1200	Orange, Caramel, Stonefruit & Black Tea
Limu G2 40%	Heirloom	Washed	1700-1900	
Cruz Groda 20%	Bourbon, Pacas	Natural	1500	



5KG

RM125



10KG

RM115



15KG

RM102

Sourced from: Project Origin

Vesterbro Blend

Bossa Nova 70%	Yellow Bourbon	Natural	1200	Orange Citrus & Macadamia Nut
Limu G2 30%	Heirloom	Washed	1700-1900	



5KG

RM117



10KG

RM107



15KG

RM96

Sourced from: Project Origin

Østerbro Espresso

Bossa Nova 70%	Yellow Bourbon	Natural	1200	Caramelised Chestnuts, Dried Oranges & Milk Chocolates
Caballero 30%	Catuai	Washed	1600	



5KG

RM120



10KG

RM110



15KG

RM97

Sourced from: Project Origin

Prices displayed are pr. KG.

FILTER SINGLE ORIGIN

BLEND

VARIETY | PROCESS | ALTITUDE (MASL)

NOTES

HONDURAS Caballero

Region: Catuai Washed 1600 Cane Sugar, Roasted Tea

Marcala

Producer:

Marysabel

Caballero



RM145



RM134



RM124

Sourced from: [Nordic Approach](#)

HONDURAS La Mora Parainema

Region: Parainema, Natural 1409 Poached Pear, Red Dates, Honduras Colombia Red Currant

Producer:

Carlos Roberto



RM163



RM150



RM135

Sourced from: [Mercanta](#)

INDONESIA Muhlisin

Region: Kartika, Honey 1200 - 1400 Mandarin Orange, Plum, Indonesia Limi S795 Roasted Tea

Producer:

Ahmad Muhlisin



RM170



RM156



RM139

Sourced from: [Mercanta](#)

Prices displayed are pr. KG.

LET'S GET IN TOUCH

Whether you are embarking on your coffee journey or an experienced establishment, we are dedicated to being your trusted guide. From providing personalised guidance, recommending ideal blends and sharing valuable brewing techniques – our aim is to enhance your coffee experience.



To make a booking, call us or feel free to drop by for a visit:

KOPENHAGEN ROASTERY

📍 LG Podium, Tower B, Kapas Condominium, Jalan Kapas 3, Bangsar, 59100 Kuala Lumpur

☎️ **016 - 4119552 (Adrian Tham, Head Roaster)**

For more information, check us out here

📷 [kopenhagencoffee](#)

🌐 www.kopenhagencoffee.com

📘 facebook.com/kopenhagencoffee