

GREEN BEAN COFFEE
IN-HOUSE FRESHLY ROASTED

COFFEE BLENDS AND ORIGIN LIST

BLENDED COFFEE

House Blend No.1
16kg/bag

This full bodied blend, with 100% High Grown Arabica beans, has an excellent balance. This very aromatic blend with its delicate acidity and distinct sweet overtones has great depth of flavour.

House Blend No. 2
16kg/bag

A great blend of predominately African and South American Coffees, sweet with a good body, smooth with distinctive winery overtones. Perfect espresso blend particularly roasted fresh.

House Blend No.3
16kg/bag

With its rich blend of predominately Central and South American coffees, this coffee is smooth and well balanced sweet spicy overtones.

House Blend No.4
16kg/bag

A prime, exotic, high – grade blend from Central South America, Indo Pacific and Northern African plantations. This rich blend offers a broad experience with finely balanced and complex flavours. No. 4 is an intense coffee keenly offset with strong body characteristics and a delicate acidity. Suitable for all infusion methods and is superb as a short black or Cafe Latte.

House Blend No.5
16kg/bag

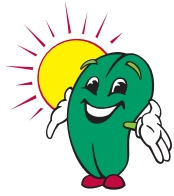
This blend of South American and African coffee has a rich smooth flavour and distinctive aroma. A medium bodied coffee with a crisp / lively acidity.

House Blend No.6
16kg/bag

A premium blend of coffees made from 100% Arabica beans. It is an exotic blend from the highest grown estate coffee.

House Blend No.7
16kg/bag

Extremely highy quality blend combining South American, African and exotic Indonesians. Medium t full body with lingering Sweetness, spice acidity



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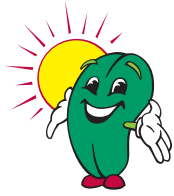
BLENDED COFFEE

House Blend No.8 16kg/bag

Complex blend of high grown Arabica's that combined give both delicate nuttiness with bitter sweet chocolate overtones. Full bodied syrup with bright acid & pungent floral overtones. Suitable for darker roasts that add to the complexity.

House Blend No. 9 16kg/bag

Highest quality 100% Arabica blend that combines the rounded full bodied Sulawesi's with pronounced sweet aromatic characters of both African & Central American origins. The cup retains it's uniqueness as one of the few that contain "Grand Cru" coffees (top 10% in the world). Medium to semi dark roasts accentuate the vanilla/caramel overtones.



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SINGLE ORIGINS

PNG Kimel
5kg/ bag

A light to medium body coffee with an exceptionally clean aromatic flavour. Ideal as a straight origin or in a high espresso blend. Light to medium roast highlights the fineness and clarity of flavour.

**Nicaragua
Matagalpa**
5kg/bag

A highly sought after Arabica bean possessing great body and balance. With a medium acidity and a distinctive soft intense flavour, which lingers with a long after taste. A truly outstanding Arabica suited to medium and medium dark roast.

Costa Rica La Lapa
5kg/bag

La Lapa originates in the northern region of the Central Valley at approximately 1200-1500 meters above sea level. It is grown in very fertile soils ranging from clay to a medium volcanic ash content. The bean appearance is very greenish with the flavour being mild to round with good acidity body and neutral flavour. Roast medium-to-medium dark, an excellent blender.

Sulawesi Toraja
5kg/bag

With its distinct deep rich body and flavour, Sulawesi Toraja has a light acidity without the very earthy body of a dry processed Mandheling. It is in high demand due to its cup character and high level of preparation. A light to medium roast with a slightly mottled appearance as with most Indonesians, it can be roasted dark.

Kenya AA
5kg/bag

A high quality, highly sought after African bean produced using the most sophisticated methods available. Quality is very consistent with its medium to heavy body, firm acidity and flavour. Roast medium / dark.

Brazil
5kg/bag

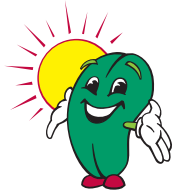
Fully washed Arabica, pulped and fermented by a traditional processing style, leaving the greenish bean free from silver skin. A very soft bodied with light medium acidity, semi – sweet cup.

Colombian
5kg/bag

This semi-soft to soft body bean has good acidity and is grown predominately in the Medellin region in central Colombia. Suitable for both medium and dark roasts.

**Mandheling-
Indonesian Grade 1**
5kg/bag

“Blue Batak” and “Lake Tawar” are both strong-bodied Arabicas produced between May and June. They are used in espresso blends particularly when strong body is required to diminish milk based blends i.e cappuccino and macchiato. With an intense full flavour, it is heavy in body with a light acidity. It is a medium to dark roast.



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SINGLE ORIGINS

COFFEE IS AVAILABLE IN
1,2,5 OR 16 KG SIZE

Uganda AA Bugisu 5kg/ bag

This coffee has a fuller body and lower acidity than its neighbouring regions. It has husky deep tones like that of Indonesian coffee somewhere between a Java and a Sulawesi. With rustic fruity notes and a mild earthiness you don't have to be too gentle with this coffee. It takes a heavier roast well. A Medium – Bold intensity, A unique East African Coffee, more Indonesian in cup profile.

Ethiopian Harrar Longberry 5kg/bag

Harrar Longberry is a natural full flavoured Arabica with typical winey / fruity over tone. Its intense flavour is highlighted in the dark roast.

Peru Kontiki MCM Altomayo 5kg/bag

This very high quality Arabica is sourced from the Amazon to the North East and the Andes Mountains (6,800 metres) in the centre. An excellent soft bodied Arabica, aromatic with a delicate acidity. A well balanced cup with lingering caramel overtones.

Costa Rica Tarrazu 5kg/bag

Comparable to a good red, this rich strong coffee has a high acidity. Superb cup character exported predominantly to France. Ideal as a straight origin or may be blended if necessary.

PNG – Peaberry 5kg/bag

Plantation grown Arabica with a bluish green appearance. Medium body with exceptionally clean aromatic flavour Ideal as a straight origin or in high quality espresso blends. Medium to dark roast, high acidity.

Indian Pearl 5kg/bag

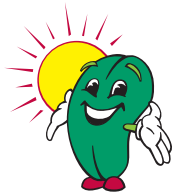
Wet processed Arabica. Balanced with nice body and mild acidity. Excellent well defined flavour slightly nutty which develops the darker the roast. Suitable for both semi dark / dark roast.

Ethiopian Limu 5kg/bag

Washed Arabica evenly graded with a greater degree of refinement. More body than unwashed varieties with excellent acidity and floral sweet cup

Indonesian Mandheling "Kuda Mas" 5kg/bag

A hand picked, sundried and hand sorted arabica with a very rich body. Aromatic, light to medium acidity dominated by a heavy clean cup. Roast extremely flexible medium through to dark.



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SINGLE ORIGINS

Java Arabica
16kg/bag

Estate grown coffee first introduced by the Dutch nearly 300 years ago. Crop available between July and September. Medium to heavy body with slight earthy overtones, medium acidity with intense spicy flavour. Can be used in espresso blends but medium roast produces a greater depth of flavour.

Columbian Supremo Popayan
16kg/bag

Washed Arabica, evenly graded with a greater degree of refinement. More body than unwashed varieties with excellent acidity & floral sweet cup. It is medium bodied coffee that has its' best results from a medium roast.

NEW

Brazil Daterra-Cerrado Monte Cristo Natural
16kg/bag

Dateria Estate benefits from high altitudes, a stable climate, steady temperatures and a relatively dry harvesting season. Plantation processes, combine natural and mineral fertilization, irrigation and soil protection programs. The application of latest technologies and processes, combined with ongoing research, produce a high quality product. This is medium rich bodied coffee with a hazelnut finish to add to its flavour.

NEW

Kenya AA Premium Lena
16kg/bag

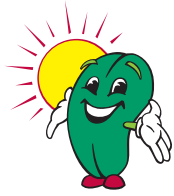
This Kenyan bean is outstanding. A very rich single origin experience and a perfect addition to a high-grade espresso blend. Unique complexities of fruits, citrus, plus a balanced wine-like finish, more noted toward dark currant fruit. Overall this coffee is highly aromatic and bright.

NEW

Java Blawan Arabica
16kg/bag

This is estate grown coffee first introduced by the Dutch nearly 300 years ago. Medium to heavy body with slight earthy overtones, medium acidity with an intense spicy flavour. Can be used in Espresso blends but medium roast produces a greater depth of flavour

NEW



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COFFEE BLENDS AND ORIGIN LIST

GOURMET COFFEES

**Kopi Luwak
16kg/bag**

This is considered one of the finest coffees available. Kopi is the Indonesian word for coffee & Luwak is a local name for the Asian Palm Civet. The tree climbing Civet cat prowls the coffee plantations at night consuming only the finest coffee cherries. Once they have passed through the cat the beans emerge without their fleshy coating, still fully intact. Once processed the Kopi Luwak is a rich, smooth coffee with an earthy, syrupy texture & a hint of chocolate undertones.

**Jamaican Blue Mountain
16kg/bag**

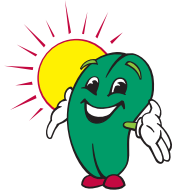
100% Certified Blue Mountain coffee reputed to be the best coffee available. Pronounced full flavour, rounded with smooth nutty character & well balanced acidity. Extremely aromatic.

**Kenya Arabica –
Masai Estate
16kg/bag**

High grown select full washed Arabica prized for its complexity & depth of flavour. Fragrant with a hint of nuttiness & a dry finish. The region the Masai Estate is situated is reputed for its' high quality of coffee & commonly referred to as the home of Kenyan Coffee.

**Hawaiian Kona
16kg/bag**

Shows mild intensity with excellent balanced cup, good delicate floral noted with bitter sweet chocolate overtones. Ideal single origin for espresso that lends itself to both medium & semi dark roasts.



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COFFEE BLENDS AND ORIGIN LIST

ORGANIC

Mexican Organic
5kg/bag

Grown above 3500ft in a soil free from pesticides. A light bodied coffee with mild acidity giving a distinctive bright cup.

New Guinea Organic
A Grade
5kg/bag

*(Certified by Biological Farmers of Australia)
A native Arabica from the Western Highlands of PNG grown at an elevation between 5000 and 6500ft in soils that are totally free of pesticides. Light bodied with delicate acidity, full flavoured with chocolate overtone*

Timor Organic
5kg/bag

East Timor has been producing top quality organic coffee since its independence. These organics, particularly from the AIFU region, have a pleasant degree of acidity with a medium to full flavoured body. Its green bean appearance is comparable to PNG's, well-balanced, bright clean taste. Most suitable is either light through to medium dark.

Brazil Organic Blue
de Brasil
5kg/bag

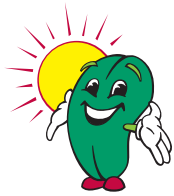
An Arabica coffee that is as natural as earth itself, this is an exquisitely tasting single origin Organic coffee. Its subtle aromas of roasted bean and chocolate will delight. Described as heavy with a wide aroma, slight sweetness and a wonderful black cherry finish. An exceptional and very original coffee.

Organic Blend
5kg/bag

This blend of South American and African coffee has a rich smooth flavour and distinctive aroma. A medium bodied coffee with a crisp / lively acidity.

Honduras organic
5kg/bag

Extremely high quality high grown washed Arabica. Light to medium body with good acidity. Excellent rich aroma with full flavour.



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ORGANIC

Columbian Organic 5kg/bag

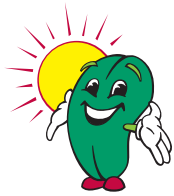
A very fine delicate, requiring medium roasting to maintain the delicate flavour profiles and floral aromatics that typify this growing region. Careful farm management, shade grown and rainforest maintenance produce an impressive and refined cup profile.

Guatemala Organic 5kg/bag

This is a fine quality coffee in every manner of the phrase it is highly complex and exuding immense flavour characteristics similar to malt toffee syrup. This is definitely one of the finest coffees from Guatemala.

Mandheling Organic 5kg/bag

This is a bean with great character and depth, well balanced in overall structure and offering intense complexities. A benchmark coffee, allowing the roaster their own directions in the presentation, roast colour, blend or single origin choices. This truly is a bean of presence and fine characteristics.



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AUSTRALIAN ORIGINS

Tweed Valley 5kg/bag

A selection of beans from the Tweed Valley and surrounding hinterland have been blended to achieve a complex and richly flavoured coffee. A range of cultivars has provided the complexity to make this coffee perfect for espresso and cappuccino.

Dimbula 5kg/bag

The Dimbulah Mountain Estate is located on the Atherton tablelands in tropical far north Queensland. It is situated at 1500ft above sea level enjoying superb growing conditions free from traditional coffee pests and diseases. Selected from the Arabica cultivars, Bourbon (40%) and Catuai Rojo (60%). The climate enables high productivity and high quality thus resulting in a consistently outstanding coffee – it is mild, with a rich, sweet chocolate body with a low acidity.

Skybury 4kg/bag

A light body coffee with a full intense flavour and light acidic taste. Roast medium to dark.

DE-CAFFEINATED COFFEE

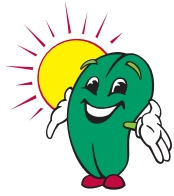
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1,2,5 OR 16 KG SIZE

Colombian Swiss Water De-Caf 5kg/bag

A high grown Arabica bean grown in Columbia and decaffeinated using 100% water. It has a soft/medium body with good acidity and is full of flavour. This is superior to most de-caf's available which use chemicals (methol chloride) to extract caffeine from the bean.

Colombian Swiss Water RFA Organic De-Caf 5kg/bag

Fully Certified Rain Forest Alliance, Organic water processed De Caf coffee with medium body and aromatic flavour. Suitable for medium to dark roasts.



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DE-CAFFEINATED COFFEE

**Mexican Water
De-caf
16kg/bag**

A select mix of 100% Mexican origin coffee beans. High quality robusta combined with select arabica's give a full bodied cup that is decaffeinated using water only as the solvent.

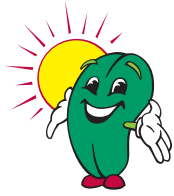
**Mexican Decaf
Blend
16kg/bag**

This Blend of coffee consists of 50% Arabica & 50% Robusta. It is a low acidic coffee with a medium to full bodied flavour. For best results roast medium to low. This combination results in a broad flavoured coffee with excellent crema.

**Peru Decaf Organic
Fairtrade
16kg/bag**

A medium bodied coffee with a satisfying aroma, this coffee is full in flavour and low in caffeine. The high-altitude microclimates of the tropical valleys of the Andes yield Arabica beans with good acidity, round body and superb flavour.

Local smallholders have united in an impressive coffee cooperative program, which raises standards and invests in their community to build schools and clinics. Waitrose imports this special coffee under a Fair Trade agreement with the COCLA cooperative.



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RAINFOREST ALLIANCE COFFEE

The Rainforest Alliance was firstly started as an educational organisation concerned with the destruction of the rainforest. The program attempts to slow forest destruction and also addresses social and labour issues. The Alliance realised the threat sun-grown coffee was on the rainforest and soon turned its attention to the Coffee Industry. Discussions grew among scientists, environmentalists and coffee producers about how agriculture in tropical rainforests could be environmentally, economically and socially sustainable.

They worked to make the wildlife habitat conservation elements of the program as beneficial as possible, while allowing farmers to farm produce. After much research & testing Rainforest Alliance began certifying coffee in 1995. The organization now has coffee projects in 10 countries in Latin America, in addition to certifying wood, cut flowers, tourism projects and other products. Rainforest coffees are already selling in the UK, Japan & Australia and are expected to launch in Europe. The market for Rainforest certified coffee is growing "at breakneck speed".

Direct Market access is one of the principal economic benefits of Rainforest certification, as there is no built in price boost like there are for other programs, such as fair trade. Nevertheless, demand for certified beans usually pushes the coffee 8 to 25 % per pound above conventional market value.

To keep supply of certified beans in line with demand, Rainforest tries to certify only farms that meet the altitude and quality standards that the market requires.

Roasters are starting to look at certification" in terms of sourcing policy as well as a marketing opportunity. There are more and more coffee companies having long-term supplies certified to meet Rainforest Alliance standards.

**Costa Rica SHB
"Rio Negro" RFA
5kg/bag**

Comparable to a good red, this rich strong coffee has a high acidity. Ideal as a straight origin or blend if necessary. Medium to dark roast with a flavour that's medium to full.

**Panama SHB
"Gran Del Val"
5kg/bag**

Describes as sweet and sound with good balance, fine acidity and very aromatic. This coffee is 100% Arabica, mostly composed of the variety known as "typica", characterised from it's large bean size and exquisite aroma, regarde by experts as the best of it's class.

**El Salvador
5kg/bag**

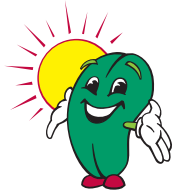
100% Bourbon with a superb rich aroma. El Salvador has a deep chocolate body with a residual sweetness. The light spicy acidity compliments the strong cocoa like finish,

**Brazil Daterra
"Santa Colomba"
5kg/bag**

A natural processed bean with a light chocolate aroma, medium acidity and excellent body

**RFA Blend
5kg/bag**

A blend of high quality sustainable coffee from the leading Estates in South America. It shows a delicate intensity with sweet florat overtones. A smooth cocoa like after taste.



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RAINFORREST ALLIANCE COFFEE

Kassandra RFA
5kg/bag

A Delicate high grown estate coffee. Soft body with distinct floral & citrus notes. Beautifully prepared beans from one of this origins leading estates. Best suited to a medium to semi-dark roast.

Zambia Terranova
RFA Peaberry
5kg/bag

One of the world's most desired coffees, famous for it's distinct cocoa richness and unique balance of flavour and African sweet berry notes. This is an exceptionally smooth full-bodied coffee with a creamy mocha flavour. Best suited to a medium to dark roast.

NEW

Nicaraguan La
Bastilla RFA
5kg/bag

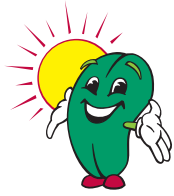
Here is a good Nicaraguan bean that offers good body, clean flavours and balanced complexities. 'La Bastilla' is an exotic offer, which best suits single origin usage. This coffee produces a reliable cup of delicate balance and prominent flavour.

NEW

Brazil Daterra
Pulped Natural
Sunrise RFA
5kg/bag

An exciting rich pulped natural bean, offering large overall complexities that make 'Sunrise' the perfect base for refined espressos. Overall reaction is a highly balanced bean with a fruity and fragrant complex aftertaste.

NEW



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FAIR-TRADE

**Nicaraguan Fair Trade Organic
5kg/bag**

Here is a fine quality bean from an excellent source. With both fair trade and organic certification & supported by European preparation quality finish. This bean is a natural choice for those roasters requiring an overall package, including performance in the cup.

**Ethiopian Fair Trade Organic Harrar
5kg/bag**

A Natural full flavoured arabica with a typical winery / fruity over tones. Intense flavour is highlighted in the dark roast.

**Sumatra Fair Trade Organic
5kg/bag**

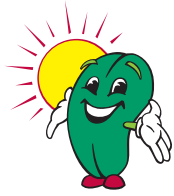
A hand picked, sundried and hand sorted arabica. This very rich full bodied coffee is aromatic with a light to medium acidity, dominated by a heavy clean cup. Roast extremely flexible medium through to dark.

**Fair Trade Blend
5 or 16 kg/bag**

High quality Arabica from sustainable producers. This blend combines a full bodied Sumatra with a high grown East Timor A Grade. Small quantity of rich fragrant African origin providing lingering sweetness.

**Honduras Fair Trade
5 or 16 kg/bag**

Superior shade grown – Extremely high quality high grown washed Arabica. Light to medium body with good acidity. Excellent rich aroma with full flavour..



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FAIR-TRADE

Peru Fair Trade
5 or 16 kg/bag

Peru has different altitudes and climates, so they can offer a wide range of special coffee tastes. On A whole Peruvian coffee is best known for its mellow body, lightly floral acidity, and crisp, clean finish.

Timor Fair Trade
5 or 16 kg/bag

Since independence East Timor has commenced producing top quality organic coffees controlled by co-operatives. Organics particularly from the AIFU region have a pleasant degree of acidity with medium to full flavoured body. AIFU coffees are preferred due to their superior cu, which we normally see early in the season from April through until end of December. Green bean appearance is comparable to PNG's, well balanced bright clean tasting. Most suitable roast is either light through medium dark.

Ethiopian Limu Fair Trade Organic
5 or 16 kg/bag

This bean is lively and bright, highly fragrant and deeply full of rich flavours. Sweet berry fruits combine with flowery flavours pushing forward a floral Jasmine aroma. A fine single origin bean, or use for blending with refined intensity.

NEW