





ORGANIC, FAIR-TRADE & RAINFOREST ALLIANCE CERTIFIED



FLAVOUR PROFILE

Francesco Coffee beans have a full bodied taste with notes of dark chocolate and a light citrus finish.

AWARDS

In 2021 Francesco Coffee beans received a great taste award! The largest and most trusted food and drink awards on the planet.

SOURCE

Our Great Taste Award winning Francesco Coffee beans are made up of a blend of triple-certified beans from Peru and India.

Peru is one of the only countries offering triple certified coffees from a vast array of farms. We source our coffee based on cup profile from growers like Cooperativa Agraria Cafetalera Jose Olaya, located in the district of Quellouno, in Cusco (southern Peru). It is made up of 271 families growing coffee and cocoa on roughly 5000 acres of land between 900 to 1800m above sea level.

Our Robusta beans come from Karunapuram in Kerala, India. Our growers belong to FTAK, a farmer-led movement formed in 2006, whose members are located in four hilly districts of the Western Ghats of Kerala. FTAK was created to enable farmers to access the global market and improve their income through Fairtrade.