



kiss the hippo
COFFEE

LONDON'S FIRST CARBON NEGATIVE COFFEE COMPANY

Since day one, sustainability has been at the core of everything we do. We never wanted to make empty gestures — we wanted to be pioneers, a brand that leads by example, encouraging bigger organisations to make positive changes in its wake.

That's why, in partnership with Swiss non-profit On A Mission, we've taken our sustainability a step further: we're now a totally carbon negative coffee company.



**CARBON
NEGATIVE
company**



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WHAT DOES THAT MEAN?

Simple: for every lot of coffee we source and roast, we contribute to a number of international reforestation projects to ensure we can soak up more carbon than we pump out — making our coffee process a net positive for the environment.

Reforestation is the most effective solution to capture CO2 and therefore solve climate change. That's why, in partnership with On A Mission, we're contributing to reforestation initiatives as a totally carbon negative company.

HOW DID WE BECOME CARBON NEGATIVE?

Firstly, we reduced our emissions. Then, we calculated our carbon footprint by looking at our core products, packaging and transport. Finally, we started working with On A Mission to offset our CO2 value by contributing to reforestation efforts to build a global **#KissTheHippoForest**.

As a result, all of our coffees, our coffee products and even our compostable coffee pods are totally carbon negative, and can be sold as such. And we couldn't have done any of that without you, our trusted partners — so thanks for helping us help the planet, one cup of coffee at a time.

Find out more about our carbon negative journey [here](#).

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



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COFFEES

| ESPRESSO BLEND | COMPOSITION | PROCESS | TASTING NOTES | 250G £ | 250G ≈AED | 250G RRP £ | 250G RRP ≈AED | 1KG £ | 1KG ≈AED |
|------------------------------------|--|-------------------|---|-----------|--------------|------------------|---------------------|----------|-------------|
| Gulf Breze Blend | 50% Brazil Dutra & 50% Ethiopia Wete Ambela | Natural | Dark Chocolate, Molasses, Raisin | 9.8 | 49 | 15.4 | 77 | 29.4 | 147 |
| George Street - Organic | 40% Brazil Dutra & 60% Peru Solidario | Natural, Washed | Chocolate, Berries, Butterscotch | 8.4 | 42 | 13.2 | 66 | 25.2 | 126 |
| Donna | 100% Brazil Savara | Pulped Natural | Dark Chocolate, Caramel, Walnut | 7.8 | 39 | 12.6 | 63 | 24 | 120 |
| SINGLE ORIGIN | DESCRIPTION | PROCESS | TASTING NOTES | 250G £ | 250G ≈AED | 250G RRP £ | 250G RRP ≈AED | 1KG £ | 1KG ≈AED |
| Colombia Popayan Decaf | Melow & Balanced | Washed, EA Decaf | Honey, Malt, Chocolate | 8.4 | 42 | 14.4 | 72 | 26.4 | 132 |
| Brazil Fazenda Dutra - Organic | Melow & Balanced | Natural | Milk Chocolate, Caramel, Toasted Almond | 9.6 | 48 | 15 | 75 | 30 | 150 |
| Honduras Angelical | Vibrant & Bright | Natural | Blackcurrant, Raisin, Chocolate | 10.2 | 51 | 16.8 | 84 | 32.4 | 162 |
| Colombia Luz Helena, Pink Bourbon | Unique & Interesting | Anaerobic Washed | Strawberry, Caramel, Rooibos | 10.8 | 54 | 18 | 90 | 36 | 180 |
| Colombia Luis Anibal, Pink Bourbon | Unique & Interesting | Anaerobic Natural | Mango, Fermented Pineapple, Floral | 10.8 | 54 | 18 | 90 | 36 | 180 |
| Colombia Luis Anibal, Caturron | Unique & Interesting | Anaerobic Natural | Papaya, Jalapeno, Blackcurrant | 10.8 | 54 | 18 | 90 | 36 | 180 |

All single origins are roasted in the omni-style and can be brewed as both a filter or an espresso. The roasting style is medium-light and roasted to highlight the inherent flavours in the coffee created by the producers. Our blends are best suited for espresso. The roast style is medium to allow the coffee to shine through milk as well as display the blending of the inherent flavours created by the producers.

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**CARBON
NEGATIVE
product**

| SINGLE ORIGIN | DESCRIPTION | PROCESS | TASTING NOTES | 250G £ | 250G ≈AED | 250G RRP £ | 250G RRP ≈AED | 1KG £ | 1KG ≈AED |
|----------------------------|--|-----------------------|--|--|---|------------------|---------------------|--|---|
| Guatemala Gascon Gesha | Unique & Interesting | Hybrid Washed | Lemon Sherbet, White Grape, Oolong Tea | 10.8 | 54 | 18 | 90 | 33.6 | 168 |
| COMPOSTABLE COFFEE PODS | COMPOSITION | PROCESS | TASTING NOTES | MASTER CARTON (10 x Pack of 10) £ | MASTER CARTON (10 x Pack of 10) ≈AED | RRP/PACK £ | RRP/PACK ≈AED | PACK OF 300 (For Commercial Use) £ | PACK OF 300 (For Commercial Use) ≈AED |
| Organic House Blend | 50% Brazil Dutra & 50% Peru Colosay | Washed | Chocolate, Caramel, Red Berries | 50.4 | 252 | 7.2 | 36 | 151.2 | 756 |
| Organic Classic Blend | 70% Colombia El Bombo & 30% Peru Pichanaki | Natural, Washed | Dark Chocolate, Molasses, Almond | 50.4 | 252 | 7.2 | 36 | 151.2 | 756 |
| Organic Decaf | 100% Peru Chiclayo-Lambayeque | Washed | Dark Chocolate, Toffee, Brazil Nuts | 50.4 | 252 | 7.2 | 36 | 151.2 | 756 |
| PRODUCT | ORIGIN | DESCRIPTION | | PACK OF 12 £ | PACK OF 12 ≈AED | RRP/CAN £ | RRP/CAN ≈AED | | |
| Organic Cold Brew | Colombia Los Vascos | Fresh, Silky, Vibrant | | 26.6 | 133.2 | 3.2 | 15.9 | | |

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HOT CHOCOLATE

| PRODUCT | ORIGIN | COMPOSITION | TASTING NOTES | 250G £ | 250G ≈AED | 1KG £ | 1KG ≈AED |
|----------------------|-----------------------------------|-------------|------------------------------------|-----------|--------------|----------|-------------|
| Hot Chocolate Powder | Dominican Republic & Sierra Leone | 35% Cocoa | Sweet Chocolate, Caramel, Marzipan | 5.04 | 25.2 | 16.8 | 84 |

CANTON TEA LOOSE LEAF

| TEA / INFUSIONS | DESCRIPTION | SIZE | COST £ | COST ≈AED |
|-------------------|--|------|-----------|--------------|
| English Breakfast | The Kenyan leaves have a golden hue, Assam adds maltiness, Rwandan tea makes it rich and smooth, and Yunnan Chinese tea gives a dark cocoa flavour | 1KG | 30.6 | 152.8 |
| Earl Grey | A blend of tea from China and India, with Calabrian bergamot oil from Italy | 1KG | 41.6 | 208 |
| Green Jade | From the Chun'an County in Zhejiang Province. Notes of chestnut meet the sweet aromas of a meadow | 500G | 35.1 | 175.5 |
| Rooibos | Sustainably harvested by a small co-operative in the Cederberg Mountains of South Africa | 2KG | 58.5 | 292.5 |
| Triple Mint | Green tea from ancient trees growing wild in the mountains of Vietnam, blended with Egyptian spearmint | 500G | 28.6 | 143 |
| Chamomile | Harvested from a farm in rural Croatia, it tastes mellow with a light, sweet fruitiness | 250G | 18.9 | 94.3 |
| Matcha Powder | Harvested on Kyushu Island in Japan, it has a vibrant freshness and round umami experience | 200G | 66.3 | 331.5 |

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CANTON TEA PYRAMID BAGS

| TEA / INFUSIONS | DESCRIPTION | BAGS | COST £ | COST ≈AED |
|-------------------|--|------|-----------|--------------|
| English Breakfast | The Kenyan leaves have a golden hue, Assam adds maltiness, Rwandan tea makes it rich and smooth, and Yunnan Chinese tea gives a dark cocoa flavour | 100 | 28 | 139.8 |
| Earl Grey | A blend of tea from China and India, with Calabrian bergamot oil from Italy | 100 | 29.9 | 149.5 |
| Green Jade | From the Chun'an County in Zhejiang Province. Notes of chestnut meet the sweet aromas of a meadow | 100 | 37.1 | 185.3 |
| Rooibos | Sustainably harvested by a small co-operative in the Cederberg Mountains of South Africa | 50 | 17.2 | 86.1 |
| Triple Mint | Green tea from ancient trees growing wild in the mountains of Vietnam, blended with Egyptian spearmint | 100 | 33.8 | 169 |
| Chamomile | Harvested from a farm in rural Croatia it tastes mellow with a light, sweet fruitiness | 50 | 17.2 | 86.1 |

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CONSUMABLES

| PRODUCT | PCS PER BOX | COST (EXC VAT) £ | COST (EXC VAT) ≈AED |
|--|----------------|---------------------|------------------------|
| 4 oz White Paper Cup, Single Wall, 100% Compostable | 1,000 | 123.5 | 617.5 |
| 6 oz White Paper Cup, Single Wall, 100% Compostable | 1,000 | 156 | 780 |
| 8 oz White Paper Cup, Single Wall, 100% Compostable | 1,000 | 162.5 | 812.5 |
| 12 oz Kraft Paper Cup, Single Wall, 100% Compostable | 1,000 | 175.5 | 877.5 |
| PLA Fork, 100% Compostable | 1,000 | 114.7 | 573.4 |
| PLA Knife, 100% Compostable | 1,000 | 114.7 | 573.4 |
| PLA Spoon, 100% Compostable | 1,000 | 114.7 | 573.4 |
| Fiber Hoagie Box | 200 | 45.9 | 229.4 |
| Napkins, Ecofriendly, 100% Recycled | 4,800 | 91 | 455 |
| Stevia, Natural Sweetner | 1,000 | 32.6 | 163 |
| Cane Sugar, Organic & Fairtrade | 1,000 | 29 | 144.9 |

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MERCHANDISE

PRODUCT

DETAILS

Beanie

One size, Unisex, Personally signed, Loose-knit, 100% Acrylic

Tote Bag

100% Fairtrade, Organic cotton

The Classic Hoodie

S, M, L, XL, Unisex, 80% Cotton, 20% Polyester

T-shirt

S, M, L, XL, Unisex, Flexi-fit, 100% Organic cotton

Coaster - Limited Edition

Set of 4, 95 mm Round coaster, Cork-based

Hario Cold Brew Bottle

Glass, Silicone rubber, 750 ml, Mocha/Brown

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DESCRIPTIONS

MELLOW & BALANCED

These coffees are crowd-pleasers: easy to drink and made for everyone. Coffees that carry our Mellow & Balanced label will always be popular, whether they are served with milk and sugar or enjoyed black. Expect lower levels of acidity, medium body, and moderate sweetness.

VIBRANT & BRIGHT

Our Vibrant & Bright series will remind you that coffee is a fruit. Bright, bold, and bursting with fruit flavors, the coffee in this series will make you think back to the cups that first began to change your idea of what coffee could be. Expect higher levels of acidity, medium body and lots of sweetness.

UNIQUE & INTERESTING

Perfect for moments when you want to surprise and intrigue people, our Unique & Interesting coffees are naturally intense and distinctive. This series is designed to push the boundaries of what coffee can taste like. Expect medium levels of acidity, high body, and lots of sweetness.

RARE & ACCLAIMED

Our Rare & Acclaimed series is where you'll find coffees that break the mould. These coffees are rarely seen in the UK, and are amongst the most prized in the coffee industry. Gesha cultivars, Cup of Excellence winners and competition coffees will take center stage in this series.

DECAF SINGLE ORIGIN

Always organic and always naturally decaffeinated. We believe that decaf drinkers should have as much fun as the rest of us, so we make a point of finding decaf that is vibrant and sweet.



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COFFEE

BLEND

Gulf Breze Blend



- ACIDITY -



- BODY -



Tasting Notes

Dark Chocolate, Molasses, Raisin

Components

50% Brazil

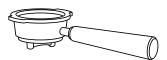
Dutra, Natural

50% Ethiopia

Wete Ambela, Natural

This blend has been specifically sourced to excel in milk-based drinks, such as the Spanish Latte. Both the Dutra and Wete Ambela exhibit inherent characteristics of dark chocolate and dark sugar, with low acidity and high sweetness.

We have roasted this coffee to a medium-dark level, enhancing caramelised flavours while preserving the distinct qualities of the two coffees.



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BLEND

George Street Blend



**CARBON
NEGATIVE
product**



- ACIDITY -



- BODY -



Tasting Notes

Chocolate, Berries, Butterscotch

Components

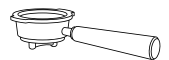
40% Brazil

Dutra, Natural

60% Peru

Solidario, Washed

Certified Organic by the Soil Association, George Street Blend is our go-to house coffee. Strong enough to shine through milk, George Street is carefully roasted to highlight the coffee's robust, natural flavours while also pushing through a deep sweetness that helps create a syrupy body. This version of our mainstay blend was created by combining two coffees from South and Central America: the Brazilian coffee Dutra brings sweet caramels, citrus and red berries to the mix, while the Peru Solidario adds sweetness, complexity and body.



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COFFEE

BLEND

Donna Blend



- ACIDITY -



- BODY -



Tasting Notes

Dark Chocolate, Caramel, Walnut

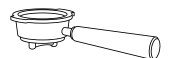
Components

100% Brazil

Savara, Pulped Natural

The Donna Espresso is our nod towards a more traditional coffee flavour. First, we find coffees that have the inherent characteristics of deep chocolate, with low acidity and lots of body. We then roast a little darker than our other coffees, to the point where the natural sugars are browned to a dark caramel quality. Donna tastes robust and strong, but still allows the unique characteristics of our seasonal coffees to shine through.

Savara coffee comes out of unique circumstances. Producers based in the highest elevations in the state of Bahia have some of the best coffee cultivation conditions in Brazil, but often encounter problems with drying due to high humidity and rainfall during the harvest and processing season. For this reason, many choose to transport their cherries around 50km to the neighbouring Caatinga biome, known for its warmer, drier climate. En route, the cherries undergo a unique fermentation process in a closed truck. This process never lasts more than 24 hours, but the resulting cup profile is packed with fruity sweetness.



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SINGLE ORIGIN

Popayan Decaf, Colombia



- ACIDITY -



- BODY -



| Tasting Notes | Honey, Malt, Chocolate |
|----------------|------------------------|
| Description | Mellow & Balanced |
| Process | Washed, EA decaf |
| Cultivar | Castillo, Caturra |
| Location | Cauca, Colombia |
| Altitude | 1,500 - 2,000 masl |
| Harvest Period | February - April |

Popayán is located in the Cauca department of Colombia, at an altitude of 1,700 meters above sea level. The Meseta de Popayán is sheltered by the Andes Mountains, which helps to create a uniform climate and altitude. This coffee is a mix of Castillo and Caturra varieties, which undergoes a typical washed process where cherries are floated and sorted before being pulped and washed to remove all the cherry and mucilage. Parchments of coffee are then placed on patios to dry over the course of 20+ days.

After this first washed process, the milled coffee is delivered to Descafecol in Manizales, where it is decaffeinated using the sugar cane process. The green coffee beans are put into a steam chamber where their silver skin is removed, then submerged in spring water. As soon as the coffee is saturated with water, it is sent to the extractors where the beans have direct contact with ethyl acetate – a natural byproduct created in the production of sugar cane refining – for eight hours, dissolving the caffeine content. After this, the then-decaffeinated coffee is dried in a chamber to reach the same moisture content which it had prior to the process.

The ethyl acetate can be reused a number of times before it is sent on for refinement, and the resulting caffeine is then dried and sold to other industries such as pharmaceuticals and energy drinks manufacturers.



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SINGLE ORIGIN

Fazenda Dutra, Brazil



- ACIDITY -



- BODY -



Fazenda Dutra is a family-run coffee farm located in the Matas de Minas region of Brazil, focusing on sustainable and high-quality coffee since 1950. Founded by José Dutra Sobrinho, the farm is currently run by second generation brothers Ednilson Alves Dutra and Walter Cesar Dutra, alongside Osvaldina Dutra, their mother, who plays a key role in overseeing the quality control which led to them winning an award in the Cup of Excellence 2020.

The farms cover nearly 1,000 hectares, 650 dedicated to coffee cultivation and the remainder almost entirely to cover crops and nature reserves. These lands are used in conjunction to farm biodynamically, a process which includes composting organic waste to produce nutrient-rich fertiliser for the coffee trees, and planting legumes and other cover crops between coffee rows to improve soil fertility, suppress weeds and attract beneficial insects. This is exactly the sort of farm we want to work with at Kiss the Hippo, in order to promote a sustainable coffee chain.

| | |
|----------------|---|
| Tasting Notes | Milk Chocolate, Caramel, Toasted Almond |
| Description | Mellow & Balanced |
| Process | Natural |
| Cultivar | Red Catuai |
| Location | Matas de Minas |
| Altitude | 800 - 1,300 masl |
| Harvest Period | September - November |



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SINGLE ORIGIN

Angelical, Honduras



- ACIDITY -



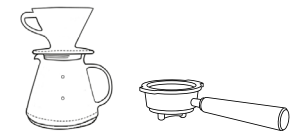
- BODY -



| | |
|----------------|---------------------------------|
| Tasting Notes | Blackcurrant, Raisin, Chocolate |
| Description | Vibrant & Bright |
| Process | Natural |
| Cultivar | Catuai & Typica |
| Location | La Paz |
| Altitude | 1,550 - 1,600 masl |
| Harvest Period | July |

Yet another delicious coffee from our good friend and direct trade partner, Nancy Hernandez. The Angelical is a Natural coffee and part of our processing series from her. The full lineup will include Washed coffee, Honey coffee, Natural coffee, and Anaerobic Natural coffee. We find this lot to be very juicy with predominant berry notes, making it exceptionally clean for a natural coffee. A testament to Nancy's excellent processing techniques.

Back in March of 2020, we met Nancy not on her farm but in the café roastery she built in the town she calls home in La Paz. At the time, we were blown away not only by the delicious coffee but also by the place she had built to enjoy it. It became a cherished memory, one last coffee with a producer we admired, before everything changed. We are so excited to finally share that coffee after all of this; it takes us back to a time that feels so long ago.



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SINGLE ORIGIN

Luz Helena, Pink Bourbon, Colombia



- ACIDITY -



- BODY -



At Kiss the Hippo, we always strive to celebrate female producers. So, this International Women's Day, we're shining a light on this exceptional Pink Bourbon processed by Luz Helena Salazar. Available in very limited numbers for this month only, expect an incredibly clean and juicy coffee, with notes of strawberry, sweet caramel and redbush tea.

Luz Helena Salazar stands tall as a pioneering figure in the Colombian coffee industry. Working hand-in-hand with her husband, Jairo Arcila, and their sons Felipe and Carlos, her impact on Colombia's coffee scene is profound. From imparting invaluable agronomy knowledge to producers, to sharing their expertise in innovative processing methods, their collective efforts have left an indelible mark on Colombia's coffee landscape.

| | |
|----------------|------------------------------|
| Tasting Notes | Strawberry, Caramel, Rooibos |
| Description | Unique & Interesting |
| Process | Anaerobic Washed |
| Cultivar | Pink Bourbon |
| Location | Maraca, Armenia |
| Altitude | 1,400 - 1,500 masl |
| Harvest Period | October - November |



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COFFEE

SINGLE ORIGIN

Luis Anibal, Pink Bourbon, Colombia



- ACIDITY -



- BODY -



| Tasting Notes | Mango, Fermented Pineapple, Floral |
|----------------|------------------------------------|
| Description | Unique & Interesting |
| Process | Anaerobic Natural |
| Cultivar | Pink Bourbon |
| Location | Acevedo, Huila |
| Altitude | 1,500 - 1,600 masl |
| Harvest Period | May - June |

Another exquisite coffee from Luis Anibal, this time a Pink Bourbon variety. Much discussed in coffee circles, it was initially thought to be a natural mutation of Red Bourbon, with cherries turning pink upon maturation. However, recent genetic tests suggest its Ethiopian origins, explaining the delightful floral and tropical fruit flavours. Luis processed this Pink Bourbon through dry aerobic fermentation for 24 hours, then sealed it in GrainPro bags for 50 hours at temperatures below 22°C. Finally, the cherries were dried on raised beds until reaching 11% moisture content, ensuring a unique flavour profile.

In 2012, Luis Anibal planted 5,000 Gesha trees. He faced a challenging three-year wait for the plants to start bearing fruit. This initial harvest was highly successful, enabling Luis to earn substantial premiums for his coffee, essential for the sustainability of his farm at that time.

Following the success of the Gesha, in 2015, Luis Anibal decided to convert his entire farm to exotic coffee varieties. Early in 2016, he met Felipe, a founder of Cofinet. Felipe was immediately impressed upon trying Luis Anibal's coffees, leading to regular purchases of his microlots of Castillo, Caturra, and Gesha. By 2018, with Cofinet's assistance in refining his processing techniques, Luis Anibal had enhanced the quality of his produce. This improvement enabled Cofinet to commit to purchasing every single lot of his specialty coffee.



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COFFEE

SINGLE ORIGIN

Luis Anibal, Caturron, Colombia



- ACIDITY -



- BODY -



| Tasting Notes | Papaya, Jalapeno, Blackcurrent |
|----------------|--------------------------------|
| Description | Unique & Interesting |
| Process | Anaerobic Natural |
| Cultivar | Caturron |
| Location | Acevedo, Huila |
| Altitude | 1,500 - 1,600 masl |
| Harvest Period | May - June |

This coffee was grown by Luis Anibal Calderon at his farm, Villa Betulia. Luis's farm boasts an array of Arabica varieties, constantly enriched with new and exciting coffees. This Caturron lot, one of his lesser-known varieties, is likely a natural mutation of Caturra, featuring large oblong beans and a very distinctive flavour profile. It is exceptionally fruity, with notes of tropical fruit, berry, and currant, yet it also possesses a herbal, savoury character. Truly, this is a unique and expressive coffee.

In 2012, Luis Anibal planted 5,000 Gesha trees. He endured a lengthy three-year wait before the plants began bearing fruit. This first harvest proved very successful, enabling Luis to receive substantial premiums for his coffee. At that time, his farm was not sustainable without these.

Following the success of the Gesha, Luis Anibal decided in 2015 to convert his entire farm to exotic coffee varieties. In early 2016, he met Felipe, one of the founders of Cofinet. Felipe was instantly captivated by Luis Anibal's coffees and began continuously purchasing his microlots of Castillo, Caturra, and Gesha. By 2018, with Cofinet's assistance in improving his processing techniques, Luis Anibal had enhanced the quality of his produce, leading Cofinet to commit to purchasing every single lot of his specialty coffee.



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SINGLE ORIGIN

Gascon Gesha, Guatemala



- ACIDITY -



- BODY -



| Tasting Notes | Lemon Sherbet, White Grape, Oolong Tea |
|----------------|--|
| Description | Rare & Acclaimed |
| Process | Hybrid Washed |
| Cultivar | Gesha |
| Location | Antigua |
| Altitude | 1,900 masl |
| Harvest Period | July |

Every farmer's journey with coffee is unique. For Gildardo Contreras, it began in his childhood backyard, where his parents tended 50 bourbon trees. Together, they harvested and processed the beans which kickstarted his love for coffee. In 2012, Gildardo realised his dream by purchasing a farm from a relative who cultivated mainly avocados. Gradually, he expanded by acquiring neighbouring parcels, growing the farm to 54 acres. Today, Gildardo's son, Felipe, manages the farm, prioritising quality. He collaborates with neighbours to enhance cultivation and processing techniques. They explore natural remedies for pests, including a homemade blend of garlic, chili, onion, and water to combat fumagina mold.

This delicious Gesha is a hybrid of different processing techniques. The coffee cherries are pulped and transferred to concrete fermentation tanks. The coffee ferments for 76 hours with the temperature constantly being monitored. Then, after fermentation, the mucilage is removed. The coffee then returns to the fermentation tank and soaks in water for another 24 hours. This gives us the best of both worlds – the extreme flavour clarity of washed coffee, with the sweetness of a fermented natural. You can trace the roots of the Gesha cultivar to the birthplace of coffee, Ethiopia. The story goes that, in the 1960s, a USDA expedition to Ethiopia went to look for wild cultivars of coffee, to research and potentially begin cultivating them. While there, they visited an area called Gesha, where they collected seeds. The samples ended up in a research lab in Costa Rica, and were largely ignored until the cultivar made its way to Panama and debuted to the world at the Best of Panama competition in 2004. It was here that it blew the judges away, and has won the top spot every year since.



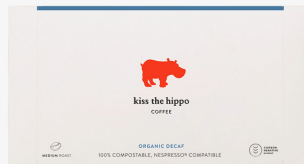
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COMPOSTABLE COFFEE PODS



Exciting news: after feedback from our trusted guests, we've expanded our range of coffee pods to include two delicious new varieties.

After launching our organic, compostable, Nespresso® compatible coffee pods to fanfare from our long-term fans, we were able to get feedback from genuine Kiss the Hippo coffee drinkers and expand our range accordingly.

Now, we stock three distinct styles of coffee pod, so that all kinds of coffee drinkers can enjoy café-quality coffee in the comfort of their own kitchen. Every pod is plastic-free and planet-friendly — not to mention entirely carbon negative, inside and out.

Organic House Blend

New name, same fan-favourite George Street Blend from our existing pods. Sweet and robust when enjoyed black, with the necessary strength to shine through milk.

Organic Classic Blend

One for the serious coffee drinkers, this blend is created using a darker roast for a richer, more intense flavour.

Organic Decaf

Decaf, with a difference. Though caffeine-free, we can confidently say that this vibrant, full-bodied roast doesn't compromise on flavour.

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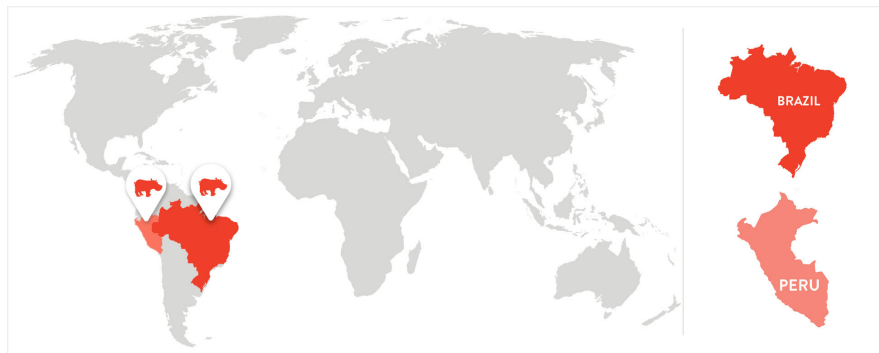
MARCH 2024



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COFFEE

COMPOSTABLE COFFEE PODS

Organic House Blend



- ACIDITY -



- BODY -



Tasting Notes

Chocolate, Caramel, Red Berries

Components

50% Brazil

Dutra, Natural

50% Peru

Colosay, Washed

House Blend espresso pods were created in homage to our George Street Blend, the fan-favourite coffee we serve every day in our London cafés. Always organic and always delicious, we created it by combining two beautiful coffees from Peru and Brazil. Carefully roasted to highlight the coffees' vibrant and natural flavours, House Blend is a crowd-pleasing combination of sweetness and balance.

Nespresso® compatible, 100% compostable and plastic-free.



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COMPOSTABLE COFFEE PODS

Organic Classic Blend



- ACIDITY -



- BODY -



Tasting Notes

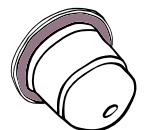
Dark Chocolate, Molasses, Almond

Components

| | |
|--------------|-------------------|
| 70% Colombia | El Bombo, Washed |
| 30% Peru | Pichanaki, Washed |

Classic Blend was created by blending two coffees from Latin America: the Colombian El Bombo and the Peruvian Pichanaki. Combining the intense nut-and-chocolate flavours of one with the smooth sweetness of the other, this is a big, bold roast which you won't soon forget.

Nespresso® compatible, 100% compostable and plastic-free.



KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

COMPOSTABLE COFFEE PODS

Organic Decaf



ORGANIC



**CARBON
NEGATIVE
product**



- ACIDITY -



- BODY -



Tasting Notes

Dark Chocolate, Toffee, Brazil Nuts

Components

100% Peru

Chiclayo-Lambayeque, Washed

Todosantarita is from the co-operative with which it shares a name. Easy to drink with low acidity and a creamy body, the coffee was processed using the all-natural sparkling water method. This process keeps the naturally sweet flavour the coffee developed as it slowly ripened, high in the mountains of Guatemala.

Nespresso® compatible, 100% compostable and plastic-free.



KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

ORGANIC COLD BREW



ORGANIC



**CARBON
NEGATIVE
product**



We've brought back our highly popular Cold Brew Coffee for another season, so you can enjoy summer in a can!

The coffee itself is organic and delicious, freshly ground, and then brewed low and slow for 18 long hours in cool, filtered water. The result is a perfectly balanced cold brew coffee with a clean and silky flavour.

Full-bodied, smooth, and super tasty, it's also carbon-negative – meaning this cold coffee won't warm the planet.

Details

250ml in each can

Available in packs of 12

Best enjoyed cold, either refrigerated or over ice

Can be stored in cupboards, but chill thoroughly before drinking

Once opened, keep refrigerated and drink the same day for the freshest taste

Can also be mixed to make smoothies, cocktails and other delicious treats

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

CONSUMABLES

White Paper Cup



Details

Single Wall

8 oz, 6 oz, 4 oz

100% Compostable

1,000 pieces per box

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



CONSUMABLES

Kraft Paper Cup



Details

Single Wall
12 oz
100% Compostable
1,000 pieces per box

CPLA Lid



Details

White
6/8 oz (3.3x 3.3x0.7"), 12 oz (3.6x 3.6x0.7")
100% Compostable
1,000 pieces per box

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



CONSUMABLES

PLA Fork



Details

100% Compostable
1,000 pieces per box

PLA Knife



Details

100% Compostable
1,000 pieces per box

PLA Spoon



Details

100% Compostable
1,000 pieces per box

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

CONSUMABLES

Fiber Hoagie Box



Details

Bamboo and unbleached plant fiber
9x6x3"
200 pieces per box

Napkins



Details

Ecofriendly
100% Recycled
4,800 pieces per box

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

CONSUMABLES

Stevia



Details

Natural sweetener
1,000 pieces per box

Cane Sugar



Details

Organic
Fairtrade
1,000 pieces per box

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

MERCHANDISE

Beanie



Details

One size
Unisex
Personally signed
Loose-knit
100% acrylic

Tote Bag



Details

100% Fairtrade
Organic cotton

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



kiss the hippo
COFFEE

MERCHANDISE

The Classic Hoodie



Details

S, M, L, XL

Unisex

80% Cotton, 20% Polyester

T-shirt



Details

S, M, L, XL

Unisex

Flexi-fit

100% Organic cotton

KISS THE HIPPO COFFEE OFFERINGS

MARCH 2024



MERCHANDISE

Coaster - Limited Edition



Details

Set of 4
95 mm Round coaster
Cork-based

Hario Cold Brew Bottle



Details

Glass
Silicone rubber
750 ml
Mocha/Brown