



NOVEMBER '24 PORTFOLIO



GREEN BEAN BLENDS

CHOC BOMB

500KG

If you love chocolate..... then this blend is for you. Highlighting beans from PNG, Honduras, Ethiopia and India, this punchy mix is sure to fill that chocolate craving. A classic espresso blend that tastes great in milk, you can push this one through to 2nd crack.

WHISKEY BUSINESS

500KG

A blend of Brazilian natural coffee with some Colombian Whiskey Barrel-Aged beans. Expect a cup that's as sophisticated as it is adventurous, with the warm embrace of chocolate, hazelnut, and golden syrup from Brazil, balanced by the tantalizing whispers of caramel, vanilla, and plum from Colombia.

| | | |
|-----------------------|-------|---|
| LADY MARMALADE | 500KG | <p>A premium offering for those of discerning taste. A naturally processed Java varietal from Colombia is highlighted in this blend, lovingly supported by a washed Costa Rican and kissed with the sweet fruitiness of a grade 1 Ethiopian natural. Flavours of candied oranges, marzipan and brioche abound in the cup, with a lovely jammy mouthfeel, medium body and gentle acidity. We recommend a medium roast, followed by a longer extraction with a shorter yield. Bring back the Ris!</p> |
| NIGHTSHIFT | 500KG | <p>Here's one to satisfy the all-nighters. One cup of this jitter liquid and you'll be going for Gold. This blend of our strongest beans is not for the faint of heart. Big and bold flavours of dark chocolate, ANZAC cookies, butter and molasses. Aromas of leather and cedar.. We recommend a darker, longer and well-developed roast profile. This coffee is dangerous, you won't be able to stop at just one.</p> |
| CARAMELO CAFÉ | 500KG | <p>Our selection of South and Central American beans, make this blend one smooth operator. Caramel syrup and panela sugar are the main flavours, finishing with a lovely aftertaste of milk chocolate. Great body and sticky sweetness, just like a caramelo chocolate bar. Try as a medium-dark roast for milk-based coffees.</p> |

CLASSIC COFFEES - FAMILIAR FLAVOURS, GOOD VALUE COFFEES

| | | |
|---|---------|---|
| BRAZIL SANTOS SWP DECAF | 1,800KG | Aromas of caramel and peanuts, follow through to the cup flavours. Round body with a light citric acidity. SCA SCORE 80 |
| COLOMBIA - MARIA DEL CARMEN - EXCELSO - WASHED | 8,960KG | Aromas of dried fruit followed by flavours of citrus and sweet caramel with a beautifully clean and bright acidity. SCA SCORE 84 |
| COLOMBIA - POPAYAN CAUCA - EXCELSO | 210KG | Aromas of chocolate, caramel, dried fruits and black pepper. Lovely flavours of brown sugar, black tea, stonefruit and a cranberry-like acidity. Round and creamy body. SCA SCORE 83.5 |

| | | |
|---|----------------|--|
| <p>HONDURAS - LA FLOR - SHG EP - WASHED</p> | <p>3,933KG</p> | <p>Aromas of chocolate, peanuts and nutmeg. Flavours of chocolate, black tea, and brown sugar. Zesty lemon-like citric acidity, with a soft and round body, and a sweet lingering aftertaste SCA SCORE 82</p> |
| <p>INDONESIA - SUMATRA - MANDHELING GR1 60KG</p> | <p>4,080KG</p> | <p>Earthy aromas with hints of dark chocolate. Flavours of strong black tea, cacao nibs and a subtle red apple-like malic acidity. A big syrupy body with a lingering aftertaste. SCA SCORE 81</p> |
| <p>MEXICO - OAXACA PRIMA LAVADO - WASHED ARABICA</p> | <p>8,211KG</p> | <p>A fresh and vibrant coffee that jumps out of the cup with its floral aroma. A choc-caramel delight on the palate, with sweet and juicy stonefruit acidity and full bodied black tea like mouthfeel. SCA SCORE 85.5</p> |
| <p>PERU - CONDOR - ORGANIC - G1 WASHED</p> | <p>2,900KG</p> | <p>Aromas of sweet florals, caramel and malt. Flavours of panela sugar, black tea, red delicious apple, and orange. Juicy citric acidity with a medium body. SCA SCORE 83.5</p> |

| | | |
|--|----------|--|
| PNG - AROKARA - B GRADE - WASHED | 16,599KG | Aroma of caramel and nuts. Light citric acidity with flavours of caramel and black tea. SCA SCORE 80 |
| PNG - TUNGEI ESTATE - WASHED PEABERRY | 840KG | Aromas of caramel, nuts and fresh herbs. Flavours of caramel, chamomile, green tea and stonefruit. Juicy citric acidity with a silky body. SCA SCORE 82 |
| ZAMBIA - MAFINGA HILLS - AB WASHED | 7,500KG | Aromas of cocoa and caramel, with some sweet earthy and floral tones. Flavours of caramel and black tea with a juicy orange acidity and a full body. SCA SCORE 83 |

SHOWCASE COLLECTION - Coffees you will love!

| | | |
|---|---------|---|
| BURUNDI - INYAMBO - WASHED | 180KG | Floral aromas with a touch of caramel. Flavours of black tea, caramel, orange and honey. Clean and sweet citric acidity with a velvety mouthfeel and a medium body. SCA SCORE 82.5 |
| COLOMBIA - HACIENDA LA ESPERANZA - SINGLE ESTATE - WASHED EP10 | 5,530KG | Aromas of floral honey, yellow fruits, caramel and citrus. Flavours of yellow nectarine and caramel, sweet brown sugar sweetness and juicy citric acidity. Big round body and a silky mouthfeel. SCA SCORE 85.25 |
| COLOMBIA - HACIENDA LA ESPERANZA - SINGLE ESTATE - EA DECAF | 350KG | Aromas of yellow fruits, molasses, citrus and malt. Flavours of stewed stone fruits and dark caramels, sweet brown sugar sweetness and a juicy citric acidity. Big round body and a silky mouthfeel. SCA SCORE 85.25 |

| | | |
|--|-----------------|--|
| <p>COSTA RICA - AQUIARES ESTATE - CARIBE- WASHED SHB EP</p> | <p>5,865KG</p> | <p>Aromas of sweet caramel, stonefruits and chocolate. Medium juicy acidity, round body and a silky mouthfeel. Flavours of lemon, peach, chocolate and a black tea aftertaste. SCA SCORE 85.5</p> |
| <p>ETHIOPIA GUJI SHONORA G3</p> | <p>180KG</p> | <p>Aromas of warm spice and citrus fruits. A juicy cup with lemon and black tea flavours, a hint of brown spice and delicate citric acidity. SCA SCORE 82</p> |
| <p>INDIA - TIGER MOUNTAIN - WASHED ARABICA</p> | <p>60KG</p> | <p>Aromas of caramel, nuts and fresh herbs. Flavours of caramel, chamomile, green tea and stonefruit. Juicy citric acidity with a silky body. SCA SCORE 83.5</p> |
| <p>PERU CHURUPAMPA ORGANIC G1 SHB</p> | <p>18,786KG</p> | <p>An elegant cup that strikes an excellent balance of smooth sophistication and juicy acidity. Orange and caramel aromas and flavours abound, with a sweet and syrupy mouthfeel, and a lingering aftertaste of caramelised black tea lollies. SCA SCORE 86.5</p> |

EXOTIC - coffees to impress others!

| | | |
|---|------|--|
| COLOMBIA - EL ROBLE - JAVA NATURAL | 78KG | A fantastic syrupy body with orange blossom aroma, flavours of cacao, yellow peach and vanilla, finishing with hints of tropical fruits and chamomile flowers. A complex and elegant coffee. SCA SCORE 88 |
| COLOMBIA - EL PARAISO 92 - SL28 - DOUBLE ANAEROBIC | 7KG | Aromas of forest fruits, aniseed and cacao. Super sweet and juicy with flavours of green apple, white grapes, black tea and cola. A lovely blend of phosphoric and citric acid with a refined structure and delicate body. SCA SCORE 88.5 |
| COLOMBIA - EL PARAISO 92 - SIDRA - DBL ANAEROBIC | 18KG | Fresh and vibrant aroma of black tea and coffee blossom. Flavours of peach iced tea, pepper berry, rose water and lemon. Syrupy sweetness with a citric acidity, round body and a silky mouthfeel. SCA SCORE 91 |

| | | |
|--|--------------|---|
| <p>COLOMBIA - EL PARAISO 92 - GEISHA - KOJI PROCESS</p> | <p>21KG</p> | <p>Aromas of raspberry lollies, basil and vanilla. Tropical fruits in the cup and sweet brown sugar. Lovely citric acidity with a velvety body and lingering aftertaste. ICT SCORE 90</p> |
| <p>COLOMBIA - CAMPO HERMOSO - CATURRA - RED HONEY</p> | <p>56KG</p> | <p>Aromas of freshly pulped coffee cherries and floral heliotrope. Juicy fuji apple on the palate with hints of vanilla and citrus. Lovely malic acidity with a silky body SCA SCORE 87.5</p> |
| <p>COLOMBIA - EL DIVISO - TYPICA - WASHED EF</p> | <p>168KG</p> | <p>Aromas of sweet fairyfloss. Flavours of white sugar, rose water and stone fruits. Delicate body and a very sweet citric acidity SCA SCORE 86</p> |
| <p>COLOMBIA - LAS FLORES - SIDRA - NATURAL</p> | <p>65KG</p> | <p>Aromas of chocolate, berries, warm spice and stonefruit. Flavours of dark chocolate, black cherries, hibiscus jam and caramelised stonefruit compote. Some interesting acetic, citric and lactic acid profiles with a full body and lingering aftertaste SCA SCORE 88</p> |

| | | |
|---|--------------|--|
| <p>COLOMBIA - LOS NOGALES - YELLOW COLOMBIA - EF</p> | <p>33KG</p> | <p>Aromas of tropical fruits and caramel. Flavours of pineapple upsidedown cake, golden crush cordial and an aftertaste of black sapote chocolate pudding fruit. Lovely citric acidity with a round and full body SCA SCORE 87.5</p> |
| <p>EL SALVADOR - BELLA VISTA - PACAMARA - NATURAL</p> | <p>240KG</p> | <p>Intensely sweet, confectionary-like aromas of grape and chocolate. Flavours of purple fruits like grape, cherry and plum, with sweet butyric and malic acidity, an aftertaste of pineapple cobbler, and a full round body. SCA SCORE 87</p> |
| <p>ETHIOPIA - SHANTAWENE - ODAKO - NATURAL G1</p> | <p>480KG</p> | <p>Aromas of caramel and peach, with a hint of blood orange and peach. Flavours of stewed cherries and peaches, with black tea and brown sugar. A blend of phosphoric cola-like and red apple malic acidities. Soft and round body with a lovely rosewater aftertaste. SCA SCORE 85.5</p> |
| <p>ETHIOPIA -WORKA SAKARO - YIRGACHEFFE - NATURAL G1 - CARBONIC MACERATION</p> | <p>210KG</p> | <p>Aromas of tropical pineapple, cacao and red grapes. Flavours of papaya, guava, chocolate and a lovely stewed strawberry aftertaste. Malic cranberry-like acidity with a big body. SCA SCORE 85.5</p> |
| <p>KENYA - GAKUYU-INI KIRINYAGA - PEABERRY - WASHED</p> | <p>60KG</p> | <p>Aromas of caramel, and cranberry, with notes of brown spice. Flavours of juicy lemons and cranberries, gooseberry, jersey caramels and warm spices. Long and lingering aftertaste with a light, bright, and juicy body. SCA SCORE 86</p> |

FLOR A FRUTO SPECIAL OFFERINGS -Exotics Exclusive to ICT

| | | |
|--|-------|--|
| COLOMBIA - HACIENDA LA ESPERANZA - LOCO BLEND | 96KG | Aromas of boozy red fruits. Candy like flavours of red lollies and cocoa nibs. Velvety mouthfeel SCA SCORE 86 |
| COLOMBIA -HACIENDA LA ESPERANZA - WHISKEY BARREL-AGED | 132KG | Aged in Jack Daniel's Whiskey barrels. Sweet and clean flavour profile of caramel, vanilla, plums and, of course, whiskey. Hubba Bubba like aftertaste ICT SCORE 88 |
| COLOMBIA - LA RIVIERA - APRIL CULTURE | 72KG | Floral aromas of tropical fruits. Flavour of Rooibos Tea with ripe mango and papaya. Juicy citric acidity with a round body. ICT SCORE 89.5 |
| COLOMBIA - LA RIVIERA - CATIOPE NITRO | 20KG | Herbal and tropical fruit aromas. Complex flavours of monstera deliciosa, guava, kiwi and oolong tea. A very interesting coffee SCA SCORE 87.25 |

| | | |
|--|-------------|---|
| <p>COLOMBIA - PEACH INFUSION</p> | <p>72KG</p> | <p>Intensely Peachy ICT SCORE 88</p> |
| <p>COLOMBIA - COCO CARAMEL INFUSION</p> | <p>48KG</p> | <p>Coconut and Caramel forward. Reminiscent of a Summer Roll chocolate bar ICT SCORE 90</p> |
| <p>COLOMBIA - FINCA MONTEVERDE - GEISHA - RED HONEY</p> | <p>24KG</p> | <p>Aromas of jasmine and red fruits. Sweet cherry tomato jam flavours, with fuji apple sweetness and hints of coffee cherries. Pulpy and velvety texture with malic acidity and round body SCA SCORE 89.25</p> |
| <p>COLOMBIA - WUSH WUSH - FINCA MONTEVERDE</p> | <p>24KG</p> | <p>Aromas of dark chocolate and stewed fruits. Flavours of dark cocoa, pineapple, dried fruit mix, a hint of umami and bright fermentation. Big body with a lingering aftertaste ICT SCORE 87.5</p> |