

Copper Kettle Coffee
GROUND COFFEE IN SACHETS

To Try some samples, please ring Howard or Moira on Tel. 01621-782203 or 07977-844163

www.copperkettlecoffee.co.uk

Prices include free filter papers

Any size sachet available from 15-500 grams

Please enquire if your requirement is not shown

Please request either Filter or Cafetiere Grind when ordering

	No. in Box	100	100	100	50	100	50	100	50	100	Cost Per Cup	
		35gms	40gms	45gms	50	50gms*	55gms	55gms#	60gms#	60	Using	
	Weight	\$	*		gms*		2-3	2-3		gms#	60gms	
	Jug Size	1 Pint	1.5 Pint	1.75Pint	2 Pint	2 Pint	Pint	Pint	3 Pint	3 Pint	(100)	
Howard's Special !!	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Columbian Blend	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Decaffeinated	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Connoisseur	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Italian Blend	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Kenya Blend	100	£37.40	£52.36	£59.84	£67.32	£42.40	£74.80	£46.14	£82.28	£49.88	£89.76	£0.07
Mountain Blend	100	£33.95	£47.53	£54.32	£61.11	£38.95	£67.90	£42.35	£74.69	£45.74	£81.48	£0.07
Sumatra Blue Ling Tong	100	£30.78	£43.09	£49.24	£55.40	£35.78	£61.55	£38.85	£67.71	£41.93	£73.86	£0.06
Cotswold Blend	100	£27.23	£38.12	£43.56	£49.01	£32.23	£54.45	£34.95	£59.90	£37.67	£65.34	£0.05
Viennese Blend	100	£28.08	£39.31	£44.92	£50.54	£33.08	£56.15	£35.88	£61.77	£38.69	£67.38	£0.06
Vien High Roast	100	£29.00	£40.60	£46.40	£52.20	£34.00	£58.00	£36.90	£63.80	£39.80	£69.60	£0.06
Crouch Blend **	100	£27.00	£37.80	£43.20	£48.60	£32.00	£54.00	£34.70	£59.40	£37.40	£64.80	£0.05
Blackwater Dark**	100	£27.00	£37.80	£43.20	£48.60	£32.00	£54.00	£34.70	£59.40	£37.40	£64.80	£0.05

** Batches may vary

Tasting Notes for Coffees supplied in Sachets 2010

Howard's Special (B Roast).

A lovely heavy brew with lots of rich flavour & body with a "chocolaty" aftertaste, using Mocha & Java beans. One of the best selling & most popular of all our coffee.

Colombian Blend (A Roast)

Grown in the Andes Mountains near the source of the Magdalena River, shaded by bananas & tropical trees. Stone idols from bygone civilisations can be found in the plantations. This perfect setting produces a mild Arabica coffee. The cherries are hand picked by families of coffee growers who sell direct to control quality & purity. The resulting coffee has a smooth, rich flavour with substantial body.

Decaffeinated Colombian Medellin (Excelso A or D Roast). Using Colombian coffee as a base for decaffeination means that we have "a good all round coffee" with a nice mellow taste. Inevitably the process of decaffeination, using Methylene Chloride, will take away the 'bite' associated with the caffeine, but never the less provides a sustaining and enjoyable drink. Decaffeination reduces the content of caffeine from 65-120mg per cup to 2-4mg (caffeine residue is less than 0.08%) .

Connoisseur – (B Roast). Take three estate coffees from Central America, a good full bodied **Santos**, an aromatic **Colombian** & a fruity **Costa Rica** and roast them to a full roast, but not until the oils exude onto the surface to give a round full bodied all day coffee. One of the most popular choices for the regular coffee drinker.

Italian Blend (D Roast) . Recall the sultry tones of continental holidays as you enjoy the smooth rich taste of this carefully prepared blend of **Central American and African coffees**. It is an "excellent all day coffee", for those who like lots of flavour and appreciate the rich, dark tones of quality coffees. It is an ideal espresso coffee, but mild enough to be enjoyed when made in a cafetiere or filter machine.

Kenya Blend (B Roast). To the poignant and distinctive taste of Kenya AA we have added a selection of other coffees to create "a well balanced blend". Try this mild coffee and see if you can identify the fullness of **Colombian**, the slightly earthy taste of **Brazilian** or even the characteristic taste of **Kivu**. The lighter roast enables the drinker to experience these subtleties, as they are not tainted with any bitterness from the roasting.

Mountain Blend (A Roast). A quality blend of Kenya, Costa Rica and Colombian coffees. Each has excellent qualities in its own right, but when blended, produce a smooth tasting brew, with slight acidity from the Kenya and a lot of body from the Costa Rica and Colombian, As this blend is medium roasted it is excellent as breakfast or a mild "all day" coffee.

Sumatra Blue Lingtong (D Roast). The green coffee bean of this beautiful rich coffee has a bluish tinge, which gives the coffee its name. Grown near Lake Toba in the north of Sumatra the coffee is noted for its smooth, heavy texture, soft with mild acidity. Its rich character makes it very suitable for adding milk as it retains it excellent flavour.

Cotswold Blend (C Roast) A light Espresso coffee, pleasant in flavour, but with enough strength to give a substantial depth of flavour in cappuccino and latte drinks. Very popular in Bean to Cup machines.

Viennese Blend. A blend of Colombian, Santos & Uganda roasted to full medium producing a full bodied coffee with no bitterness. To this ground coffee we add roasted & ground figs which enhances its sweetness to produce a lovely smooth drink. Either a Medium or High Roast is available

Crouch or Blackwater Our two local blends, with Blackwater being the slightly darker roast.