



JBL OFFERING SHEET

Jun-24

ORIGIN	CODE	PRODUCT	AVAILABILITY	VARIETY	SCORE	PROCESS	TASTING NOTES	UPDATES
Brazil	C1BRA01	Brazil Cerrado NY2/3 17/18 FC	2, 5 and 59 kg	Bourbon, Catuai, Mundo Novo, Icatu and Typica	80	Natural	Aroma of chocolate, nuts and nutmeg. Flavours of roasted peanuts, caramel and chocolate. Light acidity with a medium round body.	
	C1BRA01- GP							
	C1BRA02	Brazil Washed NY2/3 15UP FC	2, 5 and 59 kg	Catua and Mundo Novo	80.75	Washed	Aroma of peanut brittle, Weet-Bix and caramel. Flavours of 40% chocolate, roasted nuts and brown sugar with a long stone fruit and nuts aftertaste. Low acidity and medium long body.	
	C1BRA10	Brazil Unai City NY2 15UP FC	30Kg	Bourbon, Catuai, Mundo Novo, Icatu and Typica	82	Natural	Aroma of brown sugar, roasted almonds and spices. Flavours of roasted nuts, toasted mate tea and nutmeg with hints of yellow stone fruit. Dark chocolate flan and roasted almonds on the aftertaste. Full thick body.	
Colombia	C1COL01	Colombia Medellin Excelso EP	2, 5 and 70 kg	Bourbon, Typica, Catura and Colombia	81.25	Washed	Aroma of roasted nuts, caramel and cranberry. Flavours of chocolate, sugar cane juice, dried fruits and roasted nuts with winery notes and long chocolate. Medium acidity and medium round body.	
	C1COL02	Colombia Medellin Supremo 17/18	2, 5 and 70 kg	Bourbon, Typica, Catura and Colombia	81.5	Washed	Aroma of nectarine, chocolate cake and roasted nuts. Flavours of dark cocoa, dried fruits, dark spices and burnt caramel aftertaste. Medium high acidity. Coating long body.	Allocated until next crop arrival - ETA is end of June.
Costa Rica	C1COS01	Costa Rica West Valley	2, 5 and 69 kg	Caturra, Catuai and Villa Sarchi	82	Washed	Aroma of marzipan, chocolate, and stone fruit. Flavours of baker's chocolate, dried apricots, and a long panela sugar finish. Juicy acidity and silky body.	
El Salvador	C1ELS01	El Salvador Monte Sion Estate SHG	2, 5 and 46 kg	Bourbon	80.75	Washed	Aroma of roasted almonds, dark spices and dried fruits. Flavours of chocolate wafer, roasted nuts and hints of stone fruit with long chocolate and caramel bar. Low acidity and medium round body.	
Ethiopia	C1ETH02	Ethiopia Yirgacheffe Grade 2	2, 5 and 60 kg	Heirloom Varietals	81	Washed	Aroma of dried red fruits, yuzu tonic and vanilla biscuit. Flavours of toasted tea, caramel, spices with sweet cookie and floral notes. Roasted nuts and caramel aftertaste. Low acidity and medium body.	
	C1ETH03	Ethiopia Limu Grade 2	2, 5 and 60 kg	JARC varieties , Local Landraces	80.75	Washed	Aroma of roasted nuts, burnt caramel and red apple skin. Flavours of vanilla cookie, burnt caramel, cocoa and hints of lemon flower. Medium underripe peach acidity and caramelized nuts on aftertaste.	
	C1ETH04	Ethiopia Sidamo Grade 2	2, 5 and 60 kg	Heirloom Varietals	81	Washed	Aroma of spiced red berries tea, floral and chocolate. Flavours of roasted nuts, light floral with toasted tea notes and a long caramel aftertaste. Low acidity and medium body.	
Guatemala	C1GUA01	Guatemala New Oriente SHB	2, 5 and 69 kg	Bourbon, Caturra and Catuai	80.75	Washed	Aroma of chocolate, malt and toffee. Flavours of milk chocolate, hazelnut and a mandarin aftertaste. Bright acidity and a smooth body.	Allocated until next crop arrival - ETA is end of July.
Honduras	C1HON01	Honduras La Flor SHG	2, 5 and 69 kg	Caturra, Bourbon, Typica	81	Washed	Aroma of roasted almonds, burnt caramel and starfruit. Flavours of roasted almonds, cocoa and starfruit with long burnt caramel aftertaste and dried fruits. Medium acidity and coating body.	
India	C1IND03	India Cherry AB Robusta	2, 5 and 60 kg	Robusta	N/A	Natural	Aroma of chocolate, roasted peanuts and brown sugar. Flavours of cocoa, dark spices and peanut with herbal and wood hints. Long caramel aftertaste with low acidity and medium body.	
	C1IND02	India Tiger Mountain A	30 kg	SL795, SL9 and Cauvery	81.25	Washed	Aroma of dried fruits, Weet-Bix and spiced tobacco. Flavours of prunes, roasted almonds and Baker's chocolate with dark spices and burnt caramel aftertaste. Low acidity with a medium body.	
	C1IND06	India Plantattion A	2, 5 and 60 kg	SL795, SL9 and Cauvery	80.75	Washed	Aroma of chocolate cake, spices and dried fruits. Flavours of brown sugar, red wine, roasted nuts and chocolate with a little smoky note and a raw sugar aftertaste. Medium acidity and medium round body.	



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	C1IND09	India Soft Touch AB Robusta	2, 5 and 60 kg	Robusta	N/A	Washed	Aroma of peanut brittle, cocoa and wood. Flavours of Ghana chocolate, brown sugar and wood notes with a long roasted nuts aftertaste. Low acidity and medium round body.	
	C1IND12	India Plantation B	2, 5 and 60 kg	Kent, Cauwery, Catimor and Catura	80	Washed	Aroma of dried fruits, chocolate and roasted nuts. Flavours of roasted peanuts, bittersweet chocolate and dried fruits with dark spices and sugar cane aftertaste. Medium acidity and medium body.	
<i>Indonesia</i>	C1INO01	Sumatra Mandheling Grade 1 TP	2, 5 and 60 kg	Catimor, Typica and Red Leaf Typica	80.75	Washed	Aroma of black tea, red wine and smoked spices. Flavours of toffee apple, chai, Weet-Bix and bittersweet chocolate with a spiced burnt caramel aftertaste. Medium acidity and buttery long body.	
	C1INO07	Java Robusta WIB Grade 1 Large Bean	60 kg	Robusta	N/A	Washed	Aroma of chocolate, nutmeg and hazelnut. Flavours of Baker's chocolate and roasted nuts with a smoky lingering aftertaste. Heavy coating body.	
<i>Kenya</i>	C1KEN01	Kenya AA	2, 5 and 60 kg	Ruiru II	82.75	Washed	Aroma of blackberry, currant, roasted nuts and burnt caramel. Flavours of caramel, blackberry, candied citrus and long cocoa aftertaste. Medium citrus acidity. Silky medium body.	
	C1KEN02	Kenya AB	2, 5 and 60 kg	Ruiru II	82.75	Washed	Aroma of caramel, berry, currant, roasted nuts and hints of floral. Flavours of stone fruit, brown sugar, nuances of jasmine and sweet roasted almonds aftertaste. Medium citrus peel acidity. Medium round body.	
<i>Mexico</i>	C1MEX01	Mexico Altura Montana Maya SHG	2, 5 and 69 kg	Bourbon, Mundo Nuevo and Caturra	80.5	Washed	Aroma of chocolate cake, panela sugar and light spices. Flavours of chocolate cake, light spices, panela sugar and dried fruits undertone with a burnt caramel aftertaste. Low acidity and medium round body.	
<i>Nicaragua</i>	C1NIC01	Nicaragua Ole SHG	2, 5 and 69 kg	Caturra, Catuai, Catimor	80.5	Washed	Aroma of dark spices, burnt caramel and red stone fruit. Flavours of dried fruits, dark chocolate and dark spices with a burnt caramel aftertaste. Low acidity and medium body.	
<i>PNG</i>	C1PNG01	Png B Grade	2, 5 and 60 kg	Arusha, Bourbon, Mundo Nuevo, Catimor and Caturra	80	Washed	Aroma of dark spices, roasted nuts and chocolate. Flavours of chocolate, dark spices, nectarine, roasted nuts and caramel aftertaste. Low citric acidity. Medium to heavy body.	
	C1PNG03	Png Waghi A	60 Kg	Typica, Arusha and Bourbon	83	Washed	Aroma of brown spices, caramel and roasted almonds. Flavours of raisins, dark chocolate and spices with great earthy undertones. Long Ghana chocolate and nectarine aftertaste. Medium buttery body and low acidity.	
	C1PNG08	Png Border B	2 and 5 kg	Typica and Bourbon	82.25	Washed	Aroma of caramel, red stone fruit, black pepper and oaky notes. Flavours of cocoa, roasted almonds, dark spices and red plum with a burnt caramel finish. Medium acidity and a long coating body.	Allocated until next crop
	C1PNG12	Png Sigri Estate B	2, 5 and 60 kg	Typica, Bourbon and Catimor	81.25	Washed	Aroma of caramel, dark spices and malt chocolate. Flavours of burnt caramel nut bar, apricots and 80% cocoa aftertaste. Low acidity. Medium high body.	
	C1PNG15	Png Ulya Estate A	2, 5 and 60 kg	Typica and Arusha	83-83.5	Washed	Aroma of Baker's chocolate, almonds and green apple. Flavours of chocolate, stewed plum and low lemon skin acidity. Smooth round body. Clean finish.	



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Tanzania	TAN01	Tanzania AA South	2, 5 and 60 kg	Bourbon, Kent, Blue Mountain and Typica	81.75	Washed	Aroma of caramel, berry compote and orange peel. Flavours of chocolate, roasted nuts, dark cooked berries and black tea notes with burnt caramel and a zesty aftertaste. Medium acidity and velvety body.	
	TAN02	Tanzania AB South	60 kg	Bourbon, Kent, Blue Mountain and Typica	81.5	Washed	Aroma of dark berries, black tea and roasted nuts. Flavours of spiced dark berries, caramel, roasted almonds and chocolate with black tea notes and hints of green apple. Some acidity and long coating body.	
CERTIFIED COFFEE								
RFA								
Brazil	C1BRA06	Brazil Ipanema Estate Gourmet RFA	2, 5 and 30 kg	Acaia, Mundo Novo, Red Rubi, Yellow Bourbon and Yellow Catuai	81-82	Pulped Natural/ Natural	Aroma of roasted nuts, dried fruits and malted chocolate. Flavours of roasted nuts, dark chocolate, vanilla cookie and long spiced caramel aftertaste. Medium acidity and a medium velvety body.	
Fair Trade & Organic								
Colombia	C1COL03	Colombia ASOBRIS FT Organic	2, 5 and 70 kg	Typica and Colombia	81.75	Washed	Aroma of dark chocolate, molasses and cookies. Flavours of dried red fruits, dark chocolate, vanilla cookie and long roasted nuts aftertaste. Medium acidity and coating body.	
Honduras	HON02	Honduras Cosagual FT Organic	69 kg	Typica and Colombia	81.25	Washed	Aroma of panela sugar, chocolate cake and light spices. Flavours of chocolate cake, light spices, brown sugar and long white peach aftertaste. Medium acidity and round body.	
India	C1IND11	India Cherry AB Robusta FT Organic	2, 5 and 60 kg	Robusta	N/A	Natural	Aroma of chocolate, caramel and buttered toast. Flavours of toffee and roasted nuts with dark cocoa aftertaste. Low acidity. And medium to full body.	
Mexico	C1MEX05	Mexico Yaxcoffee FT Organic	2, 5 and 69 kg	Typica, Bourbon, Caturra and Catuai	80.75	Washed	Aroma of roasted nuts, prunes, burnt caramel and chocolate. Flavours of prunes, biscuit, brown sugar and a long dry cocoa aftertaste with notes of lime pith. Medium acidity and a long body.	
Nicaragua	C1NIC02	Nicaragua La Reyna FT Organic	2, 5 and 69 kg	Caturra, Catuai, Catimor	82	Washed, patio-dried	Aroma of dark chocolate, nectarine and wine. Flavours of lemon pith, dark spices, Baker's chocolate with a long roasted almonds and dried fruits. Medium-bright acidity and round body.	
Peru	C1PER01	Peru San Martin FT Organic	2, 5 and 69 kg	Bourbon, Typica, Caturra and Pache	80.75	Washed	Aroma of roasted nuts, burnt caramel and dark spices. Flavours of dark chocolate cake, caramelized almonds and dried fruits with a long burnt caramel aftertaste. Low acidity and medium round body.	
PNG	C1PNG10	Png HOAC FT Organic B	2 and 5 kg	Typica and Arusha	80.75	Washed	Aroma of Baker's chocolate, vanilla cookie and roasted nuts. Flavours of Baker's chocolate, cooked fruit, spices with a long burnt caramel aftertaste. Low acidity and medium round body.	Allocated until next crop



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Organic								
<i>Colombia</i>	C1COL13	Colombia Planadas Organic	70 kg	Typica and Colombia	82.5	Washed	Aroma of chocolate cake, dark spices and roasted almonds. Flavours of chocolate, spiced brown sugar, roasted almonds and a milk chocolate aftertaste with dark plum on cooling and berry acidity. Medium round body.	
<i>East Timor</i>	C1TIM02	Timor CCT Organic	2, 5 and 60 kg	Bourbon and Timor Hybrid	82.5	Washed	Aroma dark spices, stone fruit and sweet tobacco. Flavours of roasted almonds, burnt caramel and dried apricots with a long rich chocolate aftertaste. Medium acidity and round coating body.	
<i>Honduras</i>	C1HON03	Honduras AOPCAFEH Organic	2, 5 and 69 kg	Catuai, Lempira, Bourbon and Caturra	81	Washed	Aroma of maple syrup, roasted spiced almonds and plum skin. Flavours of roasted unpeeled almonds, cocoa, plum skin and a maple syrup aftertaste. Medium acidity and body.	
<i>Peru</i>	C1PER03	Peru Organic	2, 5 and 69 kg	Caturra, Pache, Typica, Bourbon, Mundo Novo	80.75	Washed	Aroma of roasted almonds, dark chocolate and cooked dark stone fruit. Flavours of dark stone fruit, burnt caramel and scorched almonds with a mulled wine aftertaste. Low acidity and coating body	
<i>PNG</i>	C1PNG16	Png Iwaki B-Grade Organic	2 and 5 kg	Typica (Blue Mountain) and Arusha	81.5	Washed	Aroma spiced dried fruits, brown sugar and roasted nuts. Flavours of chocolate, brown sugar and prunes with dark spices and roasted nuts aftertaste. Low acidity and medium round body.	Allocated until next crop
SWISS WATER DECAF								
<i>Decaf</i>	C1DEC01	Colombian Swiss Water Decaf	30 kg	Bourbon, Typica, Catura and Colombia	N/A	Washed	Aroma of roasted nuts, dried fruits and tealike. Flavours of tart plum, roasted nuts and chocolate with a brown sugar aftertaste. Low acidity and medium body.	
	C1DEC03	Espresso Swiss Water Decaf	2, 5 and 30 kg	Blend - Brazil/Indonesia/Ethiopia	N/A	Washed	Aroma of chocolate, spices and red apple. Flavours of chocolate cake, spices, rose apple and caramel with a long chocolate and apple skin aftertaste. Low acidity and medium body.	
	C1DEC05	Cascadia Blend FT Organic Decaf	2, 5 and 30 kg	Blend - Latin America, Indonesia and Ethiopia	N/A	Washed	Aroma of jam, roasted almonds and spices. Flavours of dried fruits, spices and iced tea with a dry roasted nuts aftertaste. Low acidity and medium body.	
	C1DEC04	Peru FT Organic Decaf	30 kg	Caturra, Typica and Bourbon	N/A	Washed	Aroma of chocolate, spices and quince paste. Flavours of yellow stone fruit and Baker's chocolate with long spices aftertaste. Low and medium body.	
	C1DEC06	Brazil NY2/3 17/18 FC Swiss Water Decaf	2, 5 and 30 kg	Bourbon, Catuai, Mundo Novo, Icatu, Typica and Caturra	N/A	Washed	Aroma of chocolate cake, peanut brittle and dried fruits. Flavours of chocolate cake, roasted nuts, raisins and caramel with a long chocolate aftertaste. Low acidity and medium body.	
	C1DEC20	Rwanda Nyampinga Women's Coffee Project Swiss Water Decaf	2, 5 and 60 kg	Bourbon	N/A	Washed	Aroma dark spices, orange peel and chocolate. Flavours of molasses, Brazilian nuts and an aromatic orange peel with a dried apricot and dark chocolate aftertaste. Low acidity and chewy medium body.	New line
	C1DEC21	Burundi Rothea Project Swiss Water Decaf	2 and 5 kg	Bourbon	N/A	Parchment pre-dried, hand-sorted, then dried on raised beds	Aroma of chocolate-coated honey cake and caramelized rice crispy treat. Flavours of spiced apple crumble and a long chocolate honey cake aftertaste with a medium red apple skin acidity. Medium body.	New line



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SPECIALTY COFFEE								
Costa Rica	C1COS09	Costa Rica Finca Garcilazo / H1 / Red Honey	2, 5, 69 kg	H1	82.5	Red Honey	Aroma of stone fruit and chocolate. Flavours of spices, quince and chocolate. Cocoa aftertaste, medium grapefruit acidity and round medium body.	
	C1COS12	Costa Rica Chaparral / H10 / Black Honey	2 and 5 kg	H10	81.5	Black Honey	Aroma of chocolate and molasses with a floral hint. Flavours of malted chocolate and starfruit. Vanilla wafer aftertaste, medium acidity and round body.	
	C1COS17	Costa Rica Chaparral / Marsellesa / Red Honey	69kg	Marsellesa	83.5	Red Honey	Aroma of chocolate and feijoa. Flavours of ripe red grapes, Pimm's and chocolate. Medium body and acidity.	
Guatemala	C1GUA16	Guatemala El Carrizal	2, 5 and 69 kg	Pacas, Caturra, Bourbon, Pache, Typica, Anacafe 14	81.5	Washed	Aroma of cocoa, stone fruit, white sugar cubs and hints of coffee flower. Flavours of bittersweet dark cocoa, burnt caramel and a hibiscus tea and vanilla cookie aftertaste. Medium low acidity and smooth long body.	
Kenya	C1KEN06	Kenya Kamwangi AA	2 and 5 kg	Ruiru 11, SL 28, SL 34, Batian	83	Washed	Aroma of caramel and biscuit. Flavours of molasses, cooked berries and sparkling tropical drink. Medium lemony acidity and smooth body.	
	C1KEN31	Kenya Karatina PB	2, 5 and 30 kg	Ruiru 11, SL 28, Batian	84	Washed	Aroma of tamarind, botanicals, burnt caramel. Flavours of dark spices, black tea, burnt sugar and mandarin. Salted caramel aftertaste with citric acidity. Medium round body.	
	C1KEN38	Kenya Ndumberi AB	30Kg	SL34, Batian, Ruiru 11, SL28	83	Washed	Aroma of berries, caramel and floral. Flavours of black tea, caramel and a short dark ale aftertaste with a zingy acidity and medium body.	
	C1KEN39	Kenya Kainamui AB	2, 5 and 30 kg	Ruiru 11, SL 28, Batian	82.75	Washed	Aroma of apricot, capsicum and chocolate. Flavours of tamarind, black tea, golden syrup, cooked stone fruit. Short aftertaste, medium acidity and body	
	C1KEN40	Kenya Gathaithi PB	30Kg	Ruiru 11, SL28, SL34, Batian	83	Washed	Aroma of toffee, molasses and chocolate cake. Flavours of stone fruit, chocolate and brown sugar with a tart acidity. Medium coating body.	
	C1KEN41	Kenya Karugiro PB	2 and 5 kg	Ruiru 11, SL 28, Batian	82.75	Washed	Aroma of molasses, berries and chocolate. Flavours of dried fruit, malt chocolate and peanut. Coating body and medium acidity	
Mexico	C1MEX07	Mexico TLF Pluma Yellow Honey Process	2 and 5 kg	Typica	82	Honey	Aroma of nectarines, chocolate and brown sugar. Flavours of nectarine, brown sugar and burnt butter with a lime pith aftertaste. Low acidity and medium round body.	
		Mexico TLF Pluma Bourbon Rosa	2 and 5 kg	Bourbon Rosa	82	Washed	Aroma of chocolate, nuts, spices, and berrylike notes. Flavours of burnt caramel, dark chocolate and white guava aftertaste. Low acidity and quick body.	
		Mexico TLF Pluma Typica Hildago	2 and 5 kg	Typica	82	Washed	Aroma of sweet chocolate biscuit and nuances of red berries. Flavours of brown sugar with citric aftertaste. Low acidity and low to medium body.	