



JBL OFFERING SHEET 2025

ORIGIN	CODE	PRODUCT	AVAILABILITY	VARIETY	SCORE	PROCESS	TASTING NOTES
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 nuts, 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.
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 winey. Flavours of chocolate, wafer, dried fruits and roasted nuts with winey 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.
	C1COL10	Colombia Asprotimana EP	2, 5 and 35 kg	Caturra, Bourbon, Gesha, Castillo and Colombia	82	Washed	Aroma of dried apricots, roasted almonds and winey. Flavours of roasted nuts, burnt caramel, apricot and lime hints with a long dry cocoa aftertaste. Citric low acidity with a round chewy 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 yellow stone fruit. Flavours of yellow stone fruit, roasted nuts and malted chocolate with a long burnt caramel aftertaste. 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.
Honduras	C1HON01	Honduras La Flor SHG	2, 5 and 69 kg	Caturra, Bourbon, Typica	81	Washed	Aroma of roasted almonds, burnt caramel and dried fruits. Flavours of roasted almonds, cocoa and starfruit with long burnt caramel aftertaste and dried fruits. Medium acidity and coating body.
	C1HON04	Honduras Margarita SHG	69 kg	Catuai, Icatu, Ihcafe 90, and Catimor	81	Washed	Aroma of chocolate cake, burnt caramel and light floral. Flavours of apricot, roasted almonds and dark spices with chocolate wafer and dried fruits aftertaste. Medium bright acidity and medium body.
	C1HON06	Honduras Guara Roja SHG EP	69 kg	Catuai, Caturra, Lempira, Ihcafe 90, Bourbon	81	Red Honey	Aroma of roasted nuts, prunes and caramel. Flavours of bittersweet chocolate, roasted nuts, dark spices and raisins with an underripe stone fruit aftertaste and a buttery finish. 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.
	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.

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India	C1IND06	India Plantatiion A	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.
	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.
Indonesia	C1IN001	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.
Kenya	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, currant, roasted nuts. Flavours of blackcurrant, salted caramel, dark spices. Dark stone fruit and lime aftertaste. Medium citrus peel acidity. Medium round body.
Mexico	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.
Nicaragua	C1NIC01	Nicaragua Ole SHG	2, 5 and 69 kg	Caturra, Catuai, Catimor	80.5	Washed	Aroma of dark spices, burnt caramel and stone fruit. Flavours of dried fruits, dark chocolate and dark spices with a burnt caramel aftertaste. Low acidity and medium body.
PNG	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.
	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.
Tanzania	TAN01	Tanzania AA South	2, 5 and 60 kg	Bourbon, Kent, Blue Mountain and Typica	82.25	Washed	Aroma blackberry jam, roasted nuts and guava skin. Flavours of dark plum, spices and roasted nuts with a long chocolate and dried fruits aftertaste. Medium acidity and velvety body.
	TAN02	Tanzania AB South	60 kg	Bourbon, Kent, Blue Mountain and Typica	80.75	Washed	Aroma of blackcurrant, caramel and winey. Flavours of roasted nuts, mulled wine and red fruits with a long malted chocolate and caramel aftertaste. Medium low sparkling acidity and medium body.



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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, dried fruits and a 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	Tipica, 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.
ORGANIC							
Colombia	C1COL13	Colombia Planadas Organic	2, 5 and 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.
Honduras	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.
Peru	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
SWISS WATER DECAF							
Decaf	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	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.
	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.



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	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.
	C1DEC06	Brazil NY2/3 17/18 FC Swiss Water Decaf	2 and 5 kg	Bourbon, Catuai, Mundo Novo, Icatu, Typica and Catturra	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.
SPECIALTY COFFEE							
Costa Rica	C1COS09	Costa Rica Finca Garcilazo / H1 / Red Honey	2 and 5 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.
Ethiopia	ETH08	Ethiopia Yirgacheffe Halo Beriti Grade 1	60 kg	Heirloom Yirgacheffe	84	Washed	Aroma red fruit coulis and vanilla spiced tea. Flavours of cooked red fruits, caramel with floral hints and long vanilla wafer and dried fruits aftertaste. Medium to low acidity and coating medium body.
	ETH09	Ethiopia Guji Danse Mormora Grade 1	60 kg	Bourbon	83.5	Natural	Aroma of dried fruits and floral notes. Flavours of tart plum, cocoa and lime zest with a short sugar cane and star fruit aftertaste.
	ETH10	Ethiopia Yirgacheffe Asgori Grade 1	60 kg	Heirloom Yirgacheffe	83.5	Washed	Aroma of maraschino cherry, golden syrup with vanilla spiced cookie. Flavours of sarsaparilla, spiced chocolate cookie and tea undertones with citrus and floral aftertaste. Medium acidity and body.
	ETH11	Ethiopia Yirgacheffe Asgori Grade 1	60 kg	Heirloom Yirgacheffe	83	Natural	Aroma of vanilla, banana compote and hints of floral. Flavours of Ghana chocolate, roasted nuts with a sugar apple undertone and a floral tea like aftertaste. Medium acidity and chewy body.
	ETH13	Ethiopia Guji Arsosala Grade 1	60 kg	Bourbon	83.25	Washed	Aroma of chocolate, sweet tobacco and long burnt caramel. Flavours of dragon fruit, black tea and caramelized cooked stone fruits with a toffee apple aftertaste and delicate malic acidity.
	ETH21	Ethiopia Yirgacheffe Halo Beriti Grade 1	60 kg	Heirloom Yirgacheffe	84	Washed	Aroma of apricot and chocolate cookie with hints of pink pepper. Flavours of dark spices, marmalade, roasted nuts and black tea notes with cola on the aftertaste. Some acidity and long body.
	ETH23	Ethiopia Guji Arsosala Grade 1	60 kg	Bourbon	83	Natural	Aroma of chocolate, berries and roasted nuts. Flavours of redgrape, black tea, panela sugar with long berries and citric notes on the aftertaste. Medium body and acidity.
Guatemala	C1GUA03	Guatemala La Colina - Antonio Medina	69 kg	Caturra and Bourbon	82.75	Washed	Aroma of oat biscuit, chocolate and green grape. Flavours of roasted nuts, chocolate and spices with hints of honey and an oaky chardonnay after taste. Low acidity and medium body.
	C1GUA17	Guatemala Las Brisas - Marvin Carias	69 kg	Pache and Catuai	82	Washed	Aroma of spiced cookie, roasted nuts and star fruit. Flavours of vanilla cookie, roasted nuts with hints of honey and a long chocolate with citric undertone. Low acidity and medium body.
	C1GUA18	Guatemala El Mirador - Ceci Armas	69 kg	Bourbon, Caturra, Catuai and Maragogype	82.75	Washed	Aroma of almond cookie, chocolate bar and berry tea like. Flavours of chocolate, plum and a toffee undertone with red apple cider aftertaste. Low acidity and medium body.
	C1GUA19	Guatemala El Durazno - Octavio Lopez	69 kg	Caturra, Bourbon and Catuai	82	Washed	Aroma of clementine, chocolate and spices. Flavours of brown sugar, roasted nuts and chocolate with a long sparkling lemon and lime drink aftertaste. Medium acidity and medium body.

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	C1GUA20	Guatemala El Matasano - Velma Ordinez	69 kg	Caturra, Catuai and Bourbon	83	Washed	Aroma of chocolate, roasted nuts and anise. Flavours of roasted nuts, orange peel and cocoa and starfruit with a fresh Riesling acidity. Medium body
	C1GUA21	Guatemala Cooperative Todosantera SHB	2 and 5 kg	Pache, Caturra, Catuai, bourbon and Typica	82	Washed	Aroma of wafer biscuit, dried fruits and orange zest. Flavours of chocolate brownie, dark spices with vanilla hints and a marmalade and dried fruit aftertaste. Low acidity and smooth body.
	C1GUA22	Guatemala Finca Los Arroyos SHB	5 kg	Catuai and San Ramon	84	Washed	Aroma of candy floss grape and vanilla marshmallow. Flavours of vanilla cake, green grape and cocoa undertones with a zesty glaze aftertaste and hints of tart strawberry acidity. Smooth body.
Honduras	C1HON05	Honduras Asociacion de Productores Cafe San Andres SHG FT Organic	2 and 5 kg	Catuai, Lempira, Icatu, Obata, Parainema and Ihcafe90	82.25	Washed	Aroma of berries, tea like and chocolate. Flavours of roasted nuts, cashew apple and milk chocolate with lemon and lime hints and a bright berry acidity. Smooth body.
	C1HON07	Honduras Maragogyte Hacienda Montecristo SHG EP	30 kg	Caturra, Catuai Rojo y Amarillo, Java, Marcelleza, Etiozar, Anacafe 14	83	Natural	Aroma of green grape, tropical fruits and cacao. Flavours of orange cake, dark spices and malted chocolate with a salted caramel and marmalade aftertaste. Medium acidity and body.
	C1HON09	Honduras Patricio Vasquez SHG EP	30 kg	TBC	82	Washed	Aroma of dark spices, roasted nuts and caramel. Flavours of floral gin, chocolate cake and molasses with a starfruit aftertaste. Low acidity and soft body.
	C1HON10	Honduras Guara Azul SHG EP	30 kg	Ihcafe 90, Lempira, Bourbon, Catuai, Caturra	82	Washed	Aroma of sweet tobacco, red plum and marzipan. Flavours of almond liquor, dried oranges, sweet tobacco with chocolate and dried fruits aftertaste. Low acidity and long velvety body.
Kenya	C1KEN46	Kenya Gichathaini AB	2 kg	SL 28, SL34, Ruiru 11 and Batian	83.75	Washed	Aroma of chocolate, blackcurrant and spices. Flavours of dried fruits, blackcurrant, raw sugar and spices. Medium high acidity and medium body.
	C1KEN50	Kenyan Mchana	2 and 5 kg	Ruiru 11,SL 28,K7, Batian	83.5	Natural	Aroma of fermented cocoa beans and cooked banana. Flavours of sugar apple, tamarind paste and cacao undertones with a spiced bitter orange aftertaste. Medium acidity and medium body.
	C1KEN52	Kenya Ruera	2 and 5 kg	Ruiru 11,SL 28,K7, Batian	84	Natural	Aroma of dark spices, juniper berry and red grape. Flavours of Fernet and cola with a caramelized apple aftertaste. Low acidity and medium body.
	C1KEN53	Kenya Mtaro	30 kg	Ruiru 11,SL 28,SL 34,K7, Batian	83	Natural	Aroma of fermented berries and red grape. Flavours of overripe red grape, molasses and chocolate with lemon and lime bitters aftertaste. Medium-low acidity and medium body.
	C1KEN66	Kenya Thunguri AB	2 and 5 kg	SL 28 ,K7, Ruiru 11 and Batian	82.75	Washed	Aroma of caramel, shortbread and lemon flower. Flavours of black tea, plum with a lemon zest and roasted nuts aftertaste. Medium acidity and medium body.
Mexico	C1MEX07	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.