

## White Label Coffee Information Sheet

Coffee Blend	Tasting Notes	Roast Profile	Profile	Certification
#01	<p><b>Brown Sugar, Rasin, Milk Chocolate.</b></p> <p><b>Body - 3 Aroma - 3 Acidity - 3 Finish - 3</b></p>	Medium	100% Arabica	Rainforest Alliance Certified
#04	<p>Cedarwood, Bakers Chocolate, Almond.</p> <p>Body - 3 Aroma - 3 Acidity - 3 Finish - 3</p>	Medium	70% Arabica 30% Robusta	N/A
#07	<p><b>Brown Sugar, Almond, Dried Fruit.</b></p> <p><b>Body - 3 Aroma - 2 Acidity - 2 Finish - 4</b></p>	Medium/Dark	100% Arabica	N/A
#14	<p>Dark Chocolate, Caramel, Roasted Nuts.</p> <p>Body - 4 Aroma - 3 Acidity - 1 Finish - 4</p>	Dark	100% Arabica	N/A

#51	<p><b>Hazelnut, Maple Syrup, Milk Chocolate.</b></p> <p><b>Body - 4 Aroma - 4 Acidity - 3 Finish - 4</b></p>	Medium	100% Arabica	Direct Trade
#67	<p>Dark Chocolate, Caramel.</p> <p><b>Body - 3 Aroma - 4 Acidity - 4 Finish - 3</b></p>	Medium/Dark	50% Arabica 50% Robusta	N/A
Brazil	<p><b>Hazelnut, Mango, Milk Chocolate.</b></p> <p><b>Body - 4 Aroma - 4 Acidity - 3 Finish - 4</b></p>	Medium	100% Arabica	Direct Trade
Colombia	<p>Citrus, Sweet Caramel, Green Grape.</p> <p><b>Body - 3 Aroma - 3 Acidity - 4 Finish - 3</b></p>	Medium	100% Arabica	N/A
Uganda	<p><b>Toffee, Milk Chocolate, Biscuit.</b></p> <p><b>Body - 4 Aroma - 4 Acidity - 4 Finish - 4</b></p>	Medium/Dark	100% Arabica	N/A