

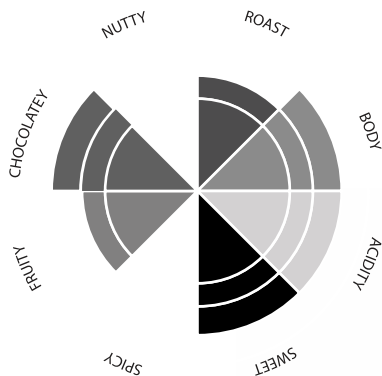
COFFEE SPECIFICATION

Freehand #1

Freehand coffee is a celebration of its origins, not just the brand itself. We are sure everyone can celebrate with us with beautiful artwork that brings messages, secrets and riddles from the hearts of the countries where the coffee is grown.

TASTE NOTES

A contemporary espresso blend suited to milk drinks, combining milk chocolate and caramel with deep subtle fruit notes to complement the milk.



ORIGINS

BREWING METHOD	All brewing methods	FARM OR COOPERATIVE	PNG Coffee Exports & smallholders
COFFEE RANGE	Origins	COFFEE PROCESS	Fully Washed
GRIND TYPE	Beans, Espresso Ground, Filter Ground, Cafetiere Ground	GROWING ALTITUDE	1600 - 1850
COUNTRY OF ORIGIN	Brazil, Colombia, Kenya	COFFEE CONTENT	100% Arabica