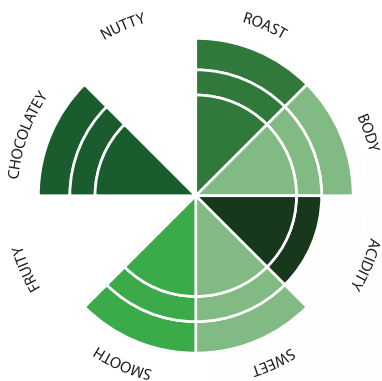


COFFEE SPECIFICATION

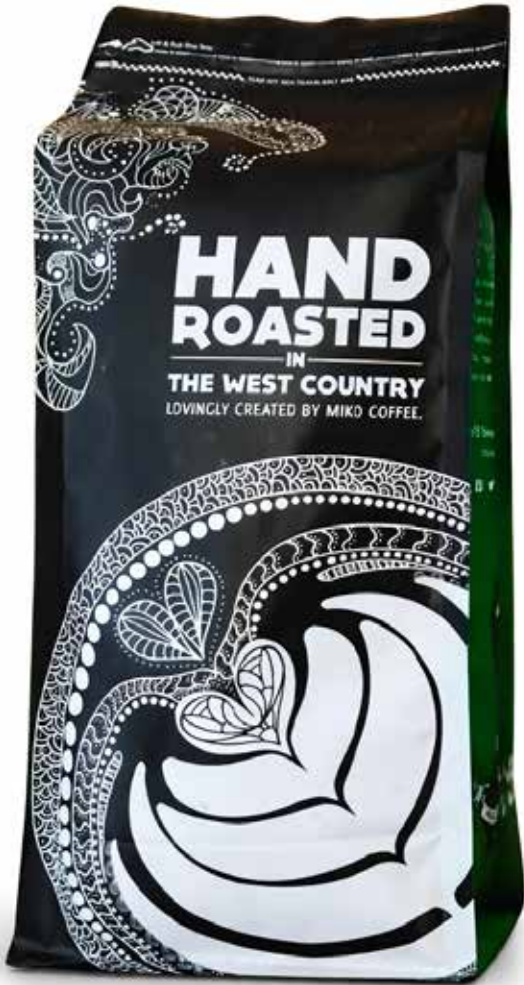
Quayside



Hand roasted in the West Country is a selection of coffee blends and single origin coffees. Each variety is ethically sourced before being carefully roasted to create the most delicious coffees, while helping us make positive changes in the world. Our range of coffees has evolved to meet the needs of our discerning customers, and the increasingly sophisticated tastes within the coffee drinking public.

TASTE NOTES

Quayside is a blend that tries to be good with milk or good without. The balance of hazelnut, caramel and cocoa makes for an unbeatable yet reliable espresso, with a subtle soft stone-fruit finish. Through milk this coffee becomes more toffee and malted milk chocolate, still with a delicate fruit sweetness.



FOUNDATIONS

BREWING METHOD	Espresso & Milk	FARM OR COOPERATIVE	Permata Gayo Cooperative
COFFEE RANGE	Foundation	COFFEE PROCESS	Wet Hulled
GRIND TYPE	Beans, Espresso Ground, Filter Ground, Cafetiere Ground	GROWING ALTITUDE	1200 - 1600
COUNTRY OF ORIGIN	Brazil, Colombia, Indonesia	COFFEE CONTENT	100% Arabica



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