

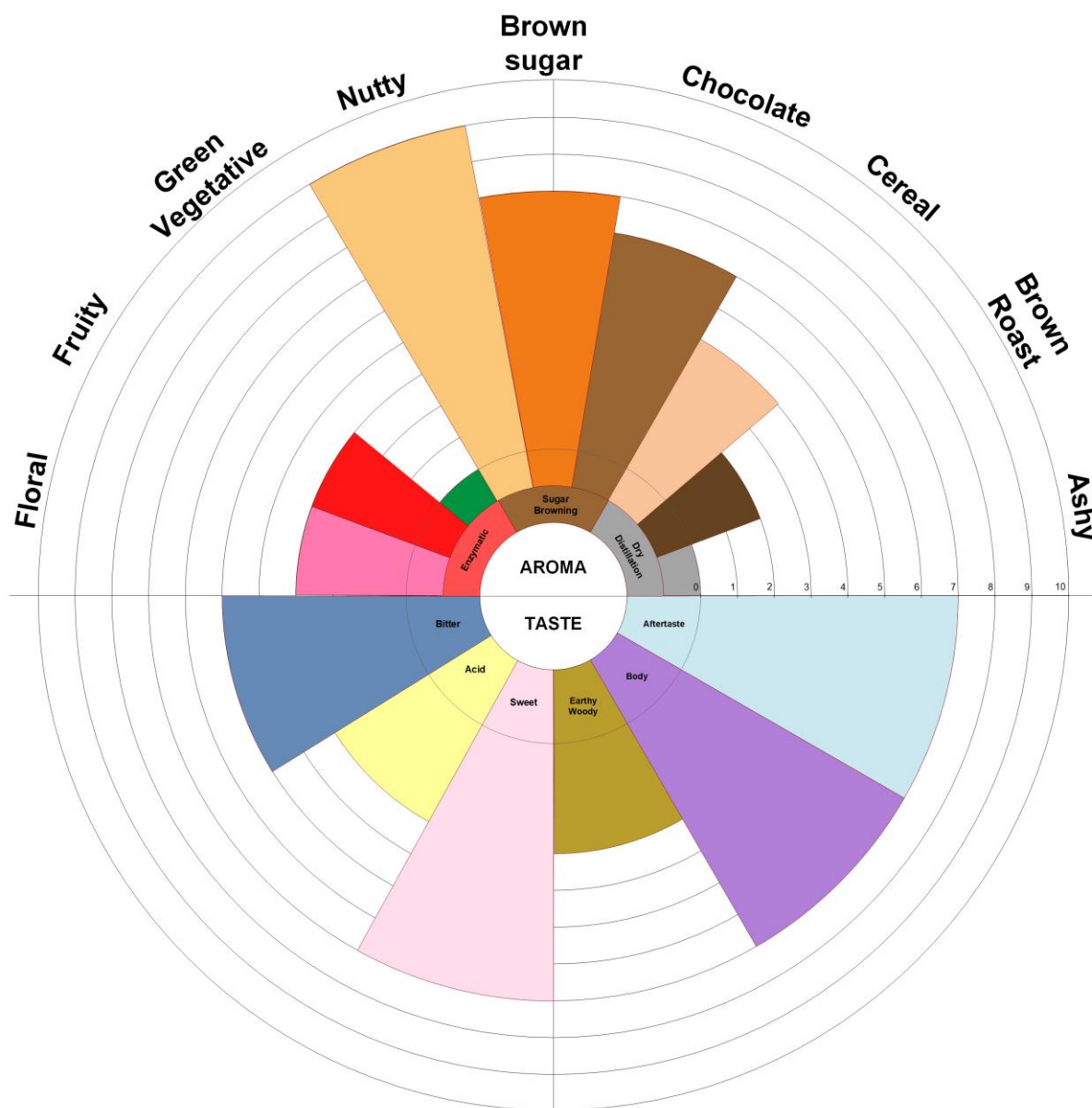
Gümligen, 05.02.2025

## Mainstream

Freeze dried instant coffee made of 100% Arabica beans refined with 0.2 % coffee oil.







### 1. Sensory Profile

This coffee is characterized by its dominant nutty aromas and chocolate aroma. The medium bitterness and high sweetness result in a long-lasting aftertaste.



**Further Attributes:** Raisins, nutty hazelnut, milk chocolate, woody notes

## 2. Product Profile

	<b>Extract Base</b>	Origin	Guatemala, Brazil
		Roasting Degree	Light Roast
		Roaster	Drum Roaster
		Process	High Pressure Extraction, Freeze Drying
	<b>Micro-ground Coffee</b>	Percentage	-
		Origin	-
		Roasting Degree	-
		Roaster	-
		Process	-
	<b>Coffee Oil</b>	Percentage	0.2
		Origin	Guatemala
		Roasting Degree	Medium Roast
		Roaster	Drum Roaster
		Process	Gently extracted
	<b>Labels</b>	-	
	<b>Recommended Dosage</b>	Dissolve 4 g of soluble coffee in 300 ml hot water.	
	<b>Note</b>	-	