

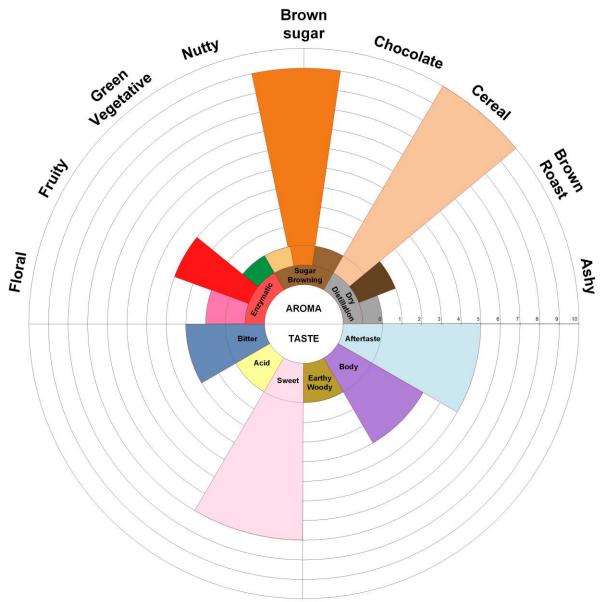
Gümligen, 05.02.2025

The Beanfree

Freeze dried instant bean free extract made of chicory, wheat, malt, figs, acorns.

1. Sensory Profile

This coffee substitute offers intense notes of brown sugar and strong cereal flavors. The carefully selected ingredients ensure a balanced sweetness. It is low in acidity and slightly bitter.



Further Attributes: Notes of molasses, malt, dried fig



2. Product Profile

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