

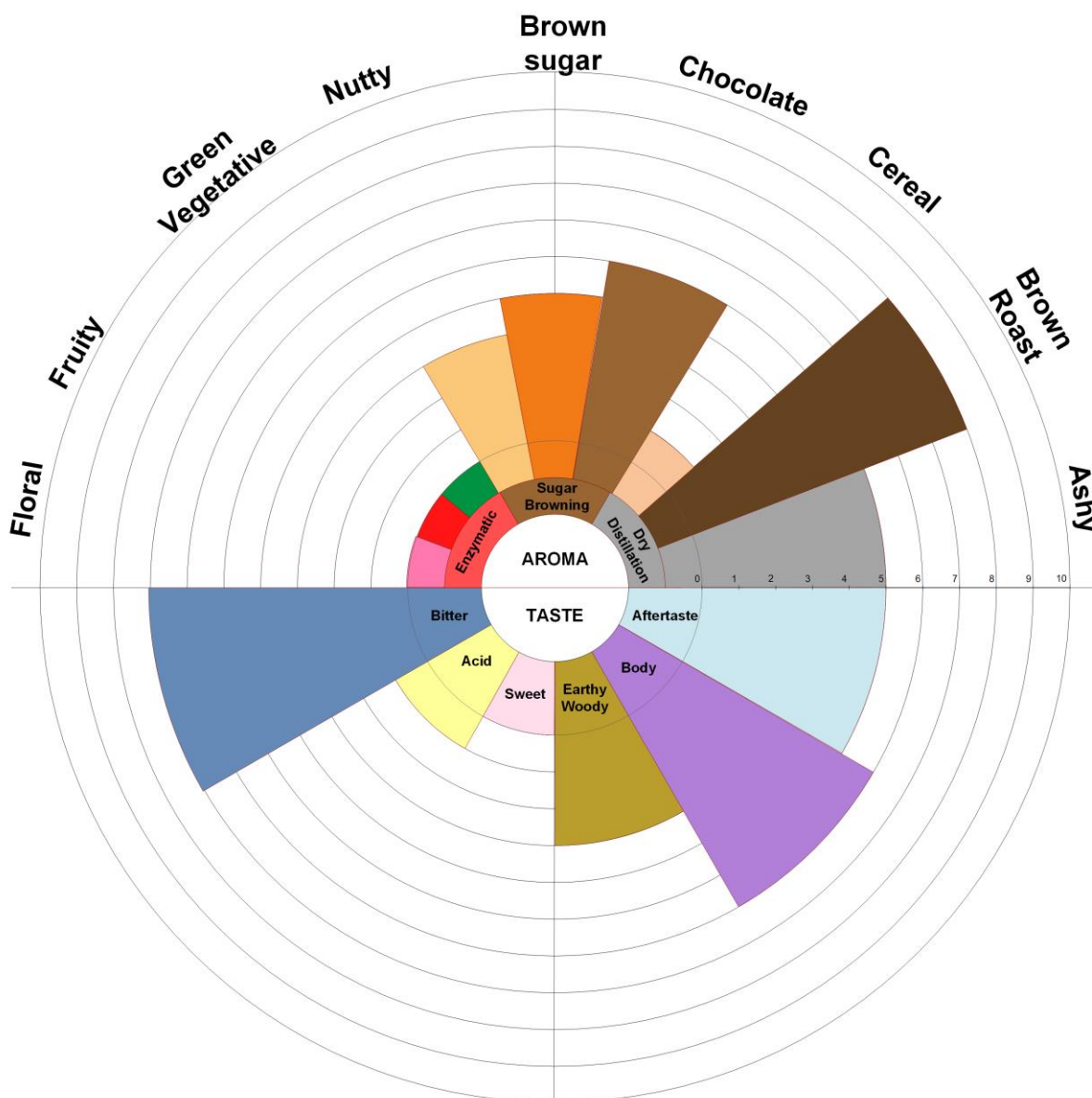
Gümligen, 05.02.2025

The Intense

Freeze dried instant coffee made of Arabica and Robusta beans.







1. Sensory Profile

This coffee is characterized by its strong roasted note and notes of dark chocolate. It has a pronounced bitter note and low acidity.



Further Attributes: Notes of molasses, bitter chocolate, woody and smoky notes

2. Product Profile

	Extract Base	Origin	Sierra Leona/ Indonesia, Brazil, Colombia
		Roasting Degree	Dark Roast
		Roaster	Drum Roaster
		Process	High Pressure Extraction with Aroma Recovery, Freeze Drying
	Micro-ground Coffee	Percentage	-
		Origin	-
		Roasting Degree	-
		Roaster	-
		Process	-
	Coffee Oil	Percentage	-
		Origin	-
		Roasting Degree	-
		Roaster	-
		Process	-
	Labels	-	
	Recommended Dosage	Dissolve 4 g of soluble coffee in 300 ml hot water.	
	Note	-	