

# ORGANIC COFFEE EXTRACT

COLOMBIA - CAUCA/SIERRA NEVADA

# NOROHY

## Intense notes of roasted nuts



A “clean label” recipe free from additives and flavor enhancers  
**NO ADDED SUGARS**



An intense liquid product developed with chefs  
**44% dry matter**



100% recycled and recyclable  
860g PET jar



Made in France  
860 g - 750 ml bottle



Recommended amount:  
10 to 30ml per kg



Coffee beans selected from a specific Colombian region (Cauca - Sierra Nevada) Pure Arabica - PGI



Organic certification The Small Producer Network label guarantees that products are fairly traded and always from small-scale farmers.

At last, it's possible to give your products a coffee flavor that's nearly as intense as a real espresso. Don't miss out on this organic, fair trade single origin Colombian coffee extract with Small Producer Network labelling. This economical solution has all kinds of instant uses and is a “clean label” product, as Norohy's organic coffee extract is free from additives, synthetic flavors, texturing agents and preservatives.

*i*

PACKAGING	CODE
860 g - 750 ml bottle	51562
CHARACTERISTICS	USE WITHIN**:
Organic 100% Colombian Arabica concentrated liquid coffee extract*	12 months
STORAGE	AMOUNT
Store well sealed in its original packaging, in a dry place away from light and heat. After opening, may be kept at 40°F (4°C) for 3 months.	10 to 30 g weight. Find all our tips for quantifying your recipes to suit the intensity you want to give your creations at <a href="http://www.norohy.com">www.norohy.com</a>

\*Product made using organic farming techniques

\*\*Calculated based on the date of manufacture

# ORGANIC COFFEE EXTRACT

COLOMBIA - CAUCA/SIERRA NEVADA

## A specific extraction process



### PICKING

The fruit is harvested 210 to 224 days after blossoming. Several harvests are possible throughout the year. The fruit is picked cherry by cherry, mainly by hand, at the optimum ripening stage.



### WET PROCESSING

Depulping of fruit on the day of harvest.

- **Grain cleaning:** sorting and classifying beans by quality.
- **Mucilage removal:** fermentation of pulped beans in water for several hours.
- **Wash with clean water :** removal of residues and impurities.
- **Drying:** slow at low temperatures.



### HULLING

Removing the coffee endocarp into dry parchment using a hulling machine. Sorting beans by size, color and density.



### GREEN BEAN ROASTING

The green beans are heated in a roaster, usually between 350 and 460°F (180 to 240°C) for 10 to 15 minutes, depending on the type of roasting required. The beans then undergo a number of chemical reactions, including the caramelization of sugars and the breakdown of acids, which contribute to the development of the coffee's aromas and flavors.



### EXTRACTION

Coffee beans are finely ground to facilitate flavor extraction in successive infusions for high concentration and optimum dry matter content.

The extraction process chosen by Norohy involves using hot water to macerate freshly ground coffee beans. This makes sure the coffee's aromatic components are all dissolved. This liquid extract is then concentrated and filtered. It is vital

temperatures are watched carefully and each step takes just the right amount of time, so that we get a richly aromatic coffee extract with a high concentration of dry matter.

## Gourmet applications & alliances

Norohy's organic liquid coffee extract is easy to measure out and use. This makes it ideal for steeping biscuits, but also a great time-saver for all your day-to-day pastries (including opéra cakes, tiramisu, éclairs and ganaches) and ice creams. It is sugar-free and works just as well in healthier pastries and savories. Norohy's coffee extract is a highly economical instant alternative for your coffee-flavoring needs. Its clean

label recipe includes nothing but coffee and water! Coffee pairs very well with all kinds of flavors in pastries, chocolates and ice cream. It is divine with chocolate, nuts, pralinés and spices (including cinnamon and vanilla), but also honey and caramel. In savory dishes, you can use it with meat and fish, as well as sweet potatoes, carrots and mushrooms.

