100% ARABICA ORGANIC COFFEE BEAN PASTE 700G BEANS/KG









With its high-altitude plateaus in the Horn of Africa that allow coffee trees to thrive, Ethiopia is nicknamed **the cradle of coffee**. The Oromia region in particular has been growing **Arabica coffee** since the 12th century using traditional methods.

The coffee we selected comes from plantations at high elevation in the shade of forests. This promotes agroforestry and protects biodiversity. It is **traceable and sourced** from small producer cooperatives **with organic and Small Producer Network fair trade labels**. The green coffee beans are then roasted by hand, using **a slow and delicate process** to allow the **aromatic intensity of the coffee** to fully unfurl.

To make our coffee bean paste, we used a number of factors to recreate **the aromatic complexity of a coffee bean infusion**. In order to maximize the aromatic potential in use, Norohy follows **a carefully crafted process** using coffee cherries selected in the Oromia region, more specifically on **the Guji terroir**, renowned for **its fruity and floral aromatic notes**. These coffee cherries are then dried to obtain "**natural coffee**".

With Norohy's organic 100% Arabica coffee bean paste, instantly add **an intense grilled and fruity coffee flavor** to your creations while providing **the ideal balance of bitterness and acidity** thanks to optimal roasting.



PACKAGING	CODE
500g tub	41822

INGREDIENTS	USE WITHIN*

Coffee beans (70%), sunflower oil 12 months

STORING

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.

RECOMMENDED DOSAGE

20 to 40g per kg of preparation. More information and recipes at www.norohy.com

*Calculated based on the date of manufacture



IN ONE SIMPLE STEP, ADD THE FRUITY, ROASTED CHARACTER OF 100% ARABICA MOKA GUJI VARIETY COFFEE TO YOUR CREATIONS



