



**GROWN WITH LOVE,
ROASTED TO PERFECTION**

Gold Coast Roasters Product Profile: *Dark Roast, Fine Ground-Espresso*

Our Dark Roast, Fine Ground Espresso Coffee is prepared from the finest fully ripened Robusta coffee cherries grown in Ghana and Togo. We institute a strict farm to packaged product quality control program. The beans are roasted in strict adherence to precise roasting profiles developed by Gold Coast Roasters and fine machine ground for that rich, full body, high crema, strongly coffee flavoured Espresso taste, coloured with nutty and chocolaty accents. The aroma is spell binding – a wonderful after meal experience.

We apply a fine roast to our coffee which makes it especially suited to Espresso, Cappuccino, Mocha, Macchiato, and Latte

This makes it an excellent choice for hotels and restaurants that need to cater to wide range of coffee selections and high quality coffee expectations. It is also well suited in the homes where some investment has been made in Espresso coffee makers or coffee machines.



Your Espresso Coffee

Drink your Coffee Hot in your choice of

1. Espresso.
2. Cappuccino
3. Macchiato
4. Mocha
5. Latte

Gold Coast Roasters Dark Roast, Fine Ground – Espresso coffee comes in one size:

285g (10oz) makes between 30 and 35 cups