



Pennine Tea and Coffee Company,
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Topa De Coda Espresso Coffee Beans

Our own custom blends using Central, South American and African coffee beans with a 70% Arabica content and 30% Robusta content (approx) to give Crema

- Special blends for use in Traditional espresso machines & bean to cups
 - Range spans from a light roast to Italian dark roast
- Barista range packaged in informative packaging.



Espresso beans should be used with an espresso grinder and espresso machine or bean to cup machine.

Your grinder should be set to grind fine, almost like sand. Your espresso should run into the cup slowly, taking between 20 and 24 seconds per fluid ounce. A poor Crema from an espresso machine is nearly always due to too coarse ground coffee.

Traditional machines require the group handles keeping

warm, on first turn on insert the group handles. When the machine is up to pressure run a cappuccino portion of water through the handle with no coffee to warm the handle. Always leave the handle in the group head between making drinks.

For decaffeinated coffee we supply Fairtrade Decaffeinated espresso ground coffee in pre-portioned 7g sachets (2x50) £16.00.

Espresso Blend	Characteristics	Cost Price	Case Size
Fairtrade Organic	Fairtrade and Organic origin, perfect for a light mellow coffee with a hint of sweetness	£88.50	18x500g
Faritrade	Medium roasted coffee of African and Indian origins, produces a heavy liquor, good crema and excellent espresso.	£88.50	18x500g
Paradiso	Light roast espresso coffee blend, ideal for use in bean to cup coffee machines	£77.38	18x500g
Buono	A high roasted coffee of African origin producing the perfect espresso coffee with thick crema.	£77.38	18x500g
Caffe Cultura	Medium dark roast espresso blend	£82.50	18x500g
Napoli	Traditional Italian blend and roast provides a strong defined espresso	£79.00	18x500g

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