

UNION

HAND-ROASTED
COFFEE

COMMUNITY BLEND



TRANSFORMING
LIVES THROUGH
COFFEE

Crafted with

**COMPANY
OF COOKS**



Sourced direct from the hills of Peru



Crafted & served by Company of Cooks

COMMUNITY BLEND

PERU

☿ ☿ ☿ DARK ROAST

PROCESS

VARIETAL

ALTITUDE

WASHED

BOURBON, CATURRA
& TYPICA

1800 MASL



UNION

HAND-ROASTED
COFFEE

TO MAKE THE PERFECT ESPRESSO

• (IN) DOSE: 17G • (OUT) YIELD: 35G • EXTRACTION TIME: 22-26 SECONDS

A deliciously sweet coffee

This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers. It has the perfect balance of natural sweetness and gentle acidity. Tasted as a pure espresso look out for notes of red berry jam, dark chocolate and walnut. Add a touch of milk for a 6oz flat white and you will experience a smooth chocolate truffle, hobnob biscuit and roasted hazelnut flavour. Finally, a 10oz latte will produce a delicious coffee - evoking flavours of sponge cake, vanilla and cashew nut.

THE COMMUNITY BLEND SUPPORTS BOTH THOSE AT
ORIGIN AND THOSE PREPARING AND SERVING THIS
UNIQUE COFFEE, ENSURING THAT EVERY CUP YOU
ENJOY BENEFITS THE LOCAL AND GLOBAL COMMUNITY

Roasted in East London by Union Hand-Roasted Coffee, this exciting collaboration with Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training, qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

By enjoying this coffee you are making a material difference to the lives of people in London and Jaen, helping the Company of Cooks and Union mission to look after the people and communities it works with and for, all the while safeguarding the planet for future generations.

