

COFFEE TRACEABILITY SHEET

Updated: 30 April 2024

Updated by: Andrea Otte, Head of Coffee

NAME:	Daily Blend		
COFFEE RELEASE PERIOD:	Spring/Summer 2024		
RECOMMENDED USE:	Espresso (primary), Filter		
CIN7 SKU CODES:	DAILY-1KG, DAILY-200G, DAILY-3KG		
COUNTRY OF ORIGIN:	Brazil	Peru	Brazil
IMPORT DETAILS:	Falcon	DR Wakefield	DR Wakefield
RATIOS/RECIPE:	31%	38%	31%
REGION:	Sur de Minas	San Ignacio	Mantiqueira
PRODUCER	COCATREL	Las Damas de San Ignacio	COCARIVE
PROCESS:	Natural	Washed	Natural
CERTIFICATIONS:		Women's	Women's
WHOLESALE LIST PRICES:			
RECOMMENDED RETAIL PRICES:			
TASTING NOTES:	Dark Chocolate	Baking Spices	Toffee Apple
FLAVOUR TEXT:	Notes of dark chocolate and peanut butter cups, with a chewy body and supporting flavours of baking spice and toffee apple.		
MAIN BODY OF TEXT:	<p>Product Page Paragraph:</p> <p>The Daily Blend is perfect for morning, noon and night. Balanced and smooth, it's great brewed as espresso or filter. A versatile craft coffee blend for all-day drinking.</p> <p>This is our reimagining of the traditional classic coffee. Thick bodied with a low acidity and clean finish, this is the blend you'll find us brewing at home and enjoying at Caravan Restaurants.</p> <p>Main Text:</p> <p>The Daily Blend is crafted with approachability and versatility in mind, created for all-day drinking and for perfect expression in milk. To achieve this, our Head of Coffee selects fresh, in-season lots from</p>		

	<p>around the globe, combining their unique flavour elements to construct the Daily's signature profile. Before it winds up in your cup, each component is rigorously tested through a series of blind tasting sessions, ensuring that consistency and quality meet our exacting standards for a delicious brew.</p> <p>Our latest version of Daily features three coffees, complementing each other in taste and sourced from some of our strongest relationships. The foundation of the blend comes from Brazil, from the co-operatives COCARIVE and COCATREL. COCARIVE is a mid-sized co-op in the mountains of Mantiqueira de Minas, where coffee is harvested by hand, unlike the rest of the country where it is mechanically strip-picked. COCATREL are their neighbours, in the Tres Pontas region. The third component comes from the women of Las Damas de San Ignacio, who we've been working with for three years, located in the highlands of northern Peru. Together, these coffees combine to create a sticky-sweet espresso which tastes great with or without milk.</p>
BREW GUIDE:	<p>We recommend a recipe of 19g ground coffee, extracted over 28-32 seconds, to produce 38-40g of espresso. Keep in mind that different styles of espresso machines and portafilter baskets may require changes to your recipe.</p>