



Product Name: Mexico Oaxaca

Net Weight: 250g

Gross Weight: 266g

Bag Dimensions: H195xW195xD68mm

Units per Outer: 12

Outer Dimensions: H175xW310xD230mm

Outer Weight: 3335g

Shelf Life Max: 12 months

Expected Shelf Life: >8 months

Product Type: 100% Arabica Roasted Ground Coffee of Mexico.

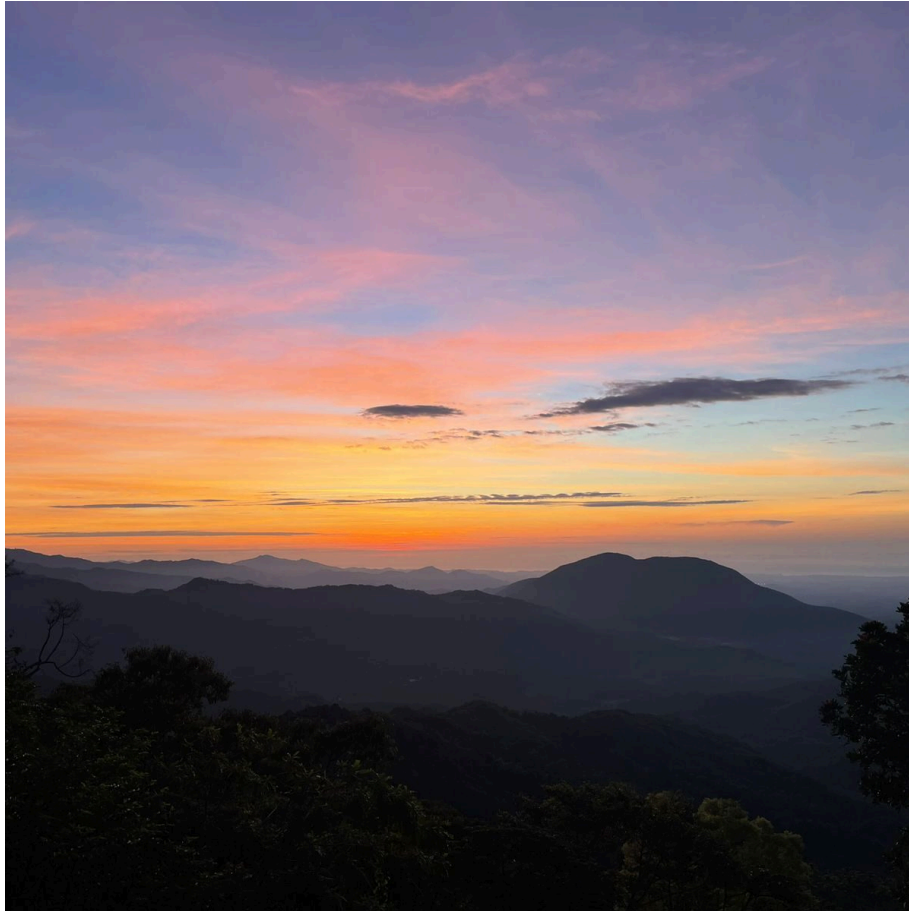
Grind Type: Omni Grind. Suitable for all coffee brewers

SKU: C-OAX-250-G

Unit Barcode: 5034458002946

Outer Barcode: 25034458002940

Tasting Notes: Chocolate, citrus and sweet nuts. Well rounded.



Sunset over Pluma Hidalgo, Oaxaca

Producer Info:

Origin: Mexico

Region: Oaxaca

Altitude: 1450 – 1650 MASL

Varietals: Typica, Pluma

Process: Washed

Our Mexico coffee from the Oaxaca region, provides a delicious chocolatey cup with flavours typical of this region.

About Butterworth and Son:

Originally a family tea business, Butterworth and Son Coffee Roasters has been dedicated to sourcing and roasting exceptional specialty coffee since 2011. We proudly partner with numerous successful businesses in the hospitality sector. Our award-winning products are featured in some of Suffolk's finest coffee shops, tea rooms, and restaurants.

Our commitment to ethical sourcing sets us apart, as we build close relationships with small coffee holdings and importers. Before releasing, our coffee undergoes rigorous quality control and cupping to ensure the highest quality. We also offer a comprehensive support package to wholesale customers, including barista training, equipment rental, and maintenance.

Bag Description:

Re-seable with a degassing valve, stand up pouch. Notched top for easy opening. Metalised antique gold bag (shown in yellow) with matt black and orange graphics.

The Stand Up Pouch is a delight for coffee drinkers. It has a wide opening which allows for a spoon or scoop easily and is resealable to preserve the freshness of the coffee.

Brew Guide | V60/Pourover:

Begin by placing your filter paper of choice into the brewer and saturate with hot water. For one serving, use 15g (medium ground) coffee to 250g of 95-100°C water. Simply double the coffee and water values for two servings.

Add coffee to the brewer, ensuring the grounds sit at the bottom and do not cling to the sides. Start a timer, then pour 50g water (95-100°C) over the coffee, ensuring all of the grounds are saturated. Wait until the timer gets to 30 seconds.

At 30 seconds in, gently add the remaining water in a circular motion (this will require two steps when brewing for two servings). Once completed, gently stir the coffee whilst making sure to not agitate the grounds at the bottom. Now leave this to filter, taking around 2 minutes total brew time for a single serving and 4 minutes for two servings.