



Product Name: 100% Espresso 4Bean Blend®

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 Coffee Beans.

Grind Type: Whole Coffee Beans

SKU: C-ES01-250-B

Unit Barcode: 5034458001086

Outer Barcode: 15034458001083

Tasting Notes: Dark chocolate, toffee, citrus and hints of blackcurrant. Silky mouthfeel and heavy body. Our most indulgent espresso.



Our signature 100% Espresso 4Bean Blend is the *Caffeine Magazine* issue 4 award winner for the espresso taste test.

The judges' decision was unanimous.

The panel noted the good balance with its nicely rounded quality. "The coffee had a wonderful complexity displaying different flavours at various stages" of the tasting, commented one panellist. "We felt this had tastes of cocoa, black tea, and a hint of fruit".

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-sealable 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 | Espresso:

For lattes and cappuccinos, we recommend using a 1:2 ratio of 18g coffee (in) to 36g of espresso (out) in 25-30 seconds. For flat white, a ristretto style shot is recommended. This is a 1:1 ratio of coffee to water (18g (in) - 18g (out)). This allows plenty of room for textured milk. For neat espresso and americano, we recommend 18g coffee (in) to 36g espresso (out) in 40 seconds. This longer-style espresso will balance out the acidity and sweetness, resulting in a very enjoyable coffee with no need for milk and alternatives.