



Butterworth and Son's Gold Range is our introduction into specialty coffee. We prioritise a balanced and approachable cup, suitable for a variety of brew methods.

This is achieved by sourcing quality coffee and optimising our roast profile to reveal the delicious flavours and retain delicate origin characteristics.

Product Name: Olmec Gold®

Net Weight: 250g

Gross Weight: 266g

Bag Dimensions: H225xW158xD75mm

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 - Producer may vary.

Grind Type: Omni Grind. Suitable for all coffee brewers

Unit Barcode: 5034458003295

Outer Barcode: 25034458003299

Tasting Notes: Caramel, hazelnut and orange flavours with a creamy mouthfeel and medium body.



The beautiful mountains of the Sierra Sur, Oaxaca.

Current Producer Info March 25:

Origin: Mexico

Region: Sierra Sur, Oaxaca

Altitude: 1450 – 1650 MASL

Varietals: Pluma

Process: Washed

This community lot coffee, from the Sierra Sur region of Oaxaca, Mexico, is produced by families who work together sustainably. Harvested at peak ripeness, the beans undergo a controlled washing and fermentation process, then are dried on patios, rooftops, and some raised beds. Coffee production in this community spans generations, with experienced family members sharing their knowledge to ensure the farm's continued success.

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 | French Press:

For one serving, use 15g coffee and add 250g of boiling water, gently stir and leave for 6 minutes. At 6 minutes, stir the crust that has formed on the top of the coffee, then press the plunger down and decant the coffee into your vessel of choice to prevent stewing. For two or more servings, simply scale up the recipe using the same ratio (1:16). If a greater mouthfeel is desired, increase the coffee dose by 33% (e.g: 20g coffee to 250g water).

This recipe is based on an industry standard 1:16 ratio of coffee to water. It is forgiving and versatile, creating a delicious, well-balanced cup every time. This ratio is a great starting point for many filter coffee styles and can easily be tweaked to best suit your needs.