



JAVA BLUE GOURMET ROAST

Java Blue Gourmet Roast

a combination of 100% Arabica coffees from Central & South America blended & roasted to a beautiful dark brown with robust flavor & powerful aroma. This smoky, rich Java style blend has a decadent, bittersweet flavor with a smooth, heavy body - a connoisseur's delight! #10145 - ½ gallon yield / # 10158 - 3 gallon yield

Java Blue Bold

this hearty, dark roast with an intense full-bodied flavor also delivers a very rich aroma. A coffee with great flavor - the ultimate cup.
#10146 - ½ gallon yield

Java Blue Dark Roast Decaffeinated

a decaf with a bolder, more intense flavor, full-bodied with slightly woody notes. #10175 - ½ gallon yield

Kona Blend

hawaiian coffee, the only coffee beans grown in the USA. This rare, expensive coffee is one of the finest in the world. It is mild & aromatic, lightly tangy & has a sweet, light bodied fruity flavor that twinkles through the cup. We use the finest Kona as the foundation of this coffee, blending it with Central & South American high grown to preserve & enhance Kona's delicate notes. Though we would normally avoid naming a blend after one of its components, we also want all of our customers the chance to try Kona's usually prohibitively expensive taste!
#10147 - ½ gallon yield

Java Blue Whole Bean

our outstanding dark roast in whole bean, deep & powerful with a lingering intense finish
#10191 - 8/2#

Guatemala Reserva Blend

exceptionally sweet, elegant and powerful
#10148 - ½ gallon yield