



COLD BREW BLEND

Uganda/Ethiopia July–Sept 2013



CO-OPS

Gumutindo &
Sidama Coffee Farmers
Cooperative Union

ORIGINS

Uganda & Ethiopia

VARIETALS

SL-28, SL-14 &
74112, Buni, and heirloom
longberry varieties

ELEVATIONS

1100-1350 &
1800 MASL

ROAST

Full City

PROFILE

Aromas of cocoa and molasses
with ripe blueberries shining
through in the cup.

**Naturally sweet,
surprisingly creamy**

and rich, the cold brew method
of making iced coffee is rightfully
earning its place in café line-
ups. Our Quality and Sales teams
created a custom blend that
highlights the delicate flavor and
balance of this remarkable brew
method.

This blend recipe artfully combines
beans grown in different countries
and processed through two
different methods: washed and
naturally processed (where the
beans are fermented while still
inside the coffee cherries). The
flavor characteristics of the two
distinctive origins complement each
other beautifully, especially served
iced!

When WASHED and SUN-DRIED coffees MEET:

UGANDAN WASHED

- sweet
- bright acidity
- light mouthfeel
- chocolate, floral, fruit



ETHIOPIAN NATURAL

- concentrated sweetness
- light acidity
- heavy mouthfeel
- exotic & tropical fruit



ORGANIC COLD BREW BLEND

is sweet, balanced and very
smooth, highlighting distinctive
notes of fresh blueberry and
roasted cocoa.



Above right: Jennipher Wetaka, Nasufwa primary society, Gumutindo Co-operative

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