



Coffee Beans Catalogue

(Sustainably Sourced Coffee from Farmer Organizations)



RURAL SUPPORT LLP

WHOLE BEAN COFFEE

We source coffee directly from Farmer Organizations traced back to the farmers producing coffee thus impacting the lives and livelihood of Farmer household and community in General

Continent	Single Origin	Description
Africa	Ethiopia	Known for their winery quality and bright mouthfeels. It has a light to medium body, higher acidity, and complex flavor notes yet-delicate tasting experience
	Burundi	It has wild and delicious flavors. They have a sweet berry flavor with flowery overtones and undertones of citrus, blueberry, or pineapple. The highest elevations yield the fruitiest coffee, but beans produced at lower elevations generally taste more chocolaty and nutty.
	Kenya	Kenyan coffee tasting notes are bold and bright, with floral or fruity undertones and deeper tones that hint of wine. Known for their nuanced, varied flavors and their full- to medium-bodied strength.
	Rwanda	A great Rwanda coffee has a smooth, creamy body, flowery flavors. In the aftertaste, there may be hints of lemon and orange flower, with floral notes complimenting the sweet citrus characteristics and touches of caramel.
	Tanzania	Tanzanian pea berry coffee is recognized for its high acidity and extreme brightness. The coffee, on the other hand, has a medium body and is best savored with a medium roast. Tanzanian pea berry has a deep, chocolate flavor with notes of dark fruits like blackcurrant and a gentle, sweet finish.
	Uganda	Uganda coffees bring satiny body and ripe stone fruit tones, along with a delicate touch of red berry and a buttery finish. The best natural coffees feature a lush dark berry jam flavor and mouthfeel, and clean nougat-like mid tones.
	Ivory Coast	Ivory Coast beans are known for being bitter and gritty, yet delicious and has some fruity and

	chocolatey tones as well. In terms of acidity, it is considered from middle to high acidity,
Benin	It is high in acidity and is a little bitter as well. The flavor profile is singular and is characterized as smokey, nutty, flowery, flavored with dark, ripe fruit and spice notes
Cameroon	Coffee from Cameroon has low acidity and mild character. The aroma is distinguished by very bright fruit motifs and a sweet taste with a subtle bitterness. Some even feel hints of chocolate and vanilla.
Ghana	Ghana coffee is primarily Robusta and is distinguished by its caffeine bitterness. The coffees' taste profiles are fruitiness, winey, and berry-like acidity.
Guinea	Equatorial Guinea coffee has an earthy flavor and is frequently described as having a harsh, rubbery flavor with a peanutty aftertaste.
Liberia	Liberia tastes more like Robusta than Arabica. It is bolder, has more earthy flavors, and has a stronger kick. It is described as liquid tobacco by some and has stronger flavors than the milder burnt flavors
Nigeria	It has characteristics of chocolate and fruit, as well as flowery smells. Some high-altitude coffees, also has sweet and fruity flavors
Sierra Leone	Sierra Leone's coffee taste is very nutty and harsh compared to other Robusta-type coffees from any other country.it is due to the climate and mineral-rich soil that the country has to offer
Togo	It has a full-bodied, fruity flavor. It can also have a woody aroma with chocolate, vanilla, and caramel overtones
Burkina Faso	Burkina Faso coffee beans are usually Robusta varieties. It is generally served as an instant coffee. The flavor of those beans is very little acidic, but on the other hand, it has a high level of bitterness and earthy flavor notes

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Asia	Indonesia	Indonesian coffees have a dark and strong taste profile with a pronounced earthiness. Earthy, mustiness, spice, wood, tobacco, and leather are some of the taste characteristics produced by the semi-wash procedure. They frequently have a long-lasting aftertaste that tastes like unsweetened or dark chocolate.
	Vietnam	Very high acidity and bitterness, almost like a burnt flavor
	India	Balanced acidity with savory and sometimes spicy flavors. Many people say that it leaves an aftertaste like you just gnawed on some tree bark
	Papua New Guinea	Medium acidity with a slightly earthy aftertaste and hints of tropical fruit
	Laos	Very mild flavor with hints of woody undertones
	Thailand	Highly acidic with sweet undertones and an aftertaste of honey (if it's honey-processed)
	Philippines	Deep, rich, and full-bodied flavor with less acidity
South America	Mexico	Low in acidity, and therefore great for sweet drinks. Has decent natural sweetness with nutty undertones
	Nicaragua	High acidity with a nutty almost savory flavor which goes great with something sweet
	Honduras	Highly acidic with a dash of natural sweetness and fruity after taste.