

— °C-ROAST

Phone:
+251 903333331

What's up:
+251 933033330

Mail:
Info@c-roastcoffee.com

Website:
www.c-roastcoffee.com

Address:
22 Street, Bole District,
Addis Ababa, Ethiopia

°C-ROAST

C-Roast acquires various heirloom coffees tailored for its distinct product lines directly from the coffee plantations situated in the highland areas of southwestern Ethiopia. These particular Ethiopian regions are renowned for their premium arabica beans that are highly sought after by coffee enthusiasts worldwide.

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Origin

C-Roast sources different heirloom coffees suitable for its different product lines directly from the coffee farms in the highland regions of southwestern Ethiopia. These regions in Ethiopia are well-known for their high-quality arabica beans that coffee lovers around the world seek.



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**FROM
BIRTHPLACE
OF COFFEE.**

Processing

c-roast uses both washed and natural processing to prepare its coffee. Washed processing involves removing the fruit surrounding the coffee bean before drying, unlike natural processing, which dries the entire cherry. This method produces a cleaner, brighter flavour profile that emphasizes the bean's inherent qualities over the fruit's influence.

Natural processing is where the coffee cherry dries on the beans whereby lending a complex and interesting flavor to the beans. It also gives the coffee a spicier and more aromatic flavor with less acidity. This process takes a couple of weeks, depending on the weather conditions.

c-roast also has the knowhow to produce and supply honey processed, carbonic maceration (CM) and anaerobic fermented coffees. These three processing methods are reserved for specialty coffee products that lend unique characteristics to each batch produced.



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Roasting

The coffee is roasted slowly and at optimal temperature, which brings out the complex flavors and aromas of the beans without giving it bitter and harsh taste. Additionally, this slow process helps to maintain the natural sweetness of the coffee.

Packaging

Our coffee is packed in hermetically sealed bags after the de-gassing process to protect it from oxygen and moisture, which can affect the quality of the coffee over time.

Our packaging is designed to preserve the freshness and original flavor of the coffee for the longest possible period. The valves on our bags allow the aroma to escape while preventing air from entering the bag.



Shipping & Export.

C-roast uses both sea and air freight to have an efficient delivery service. For small orders like micro lot shipments of specialty coffee and small volume purchases that require fast delivery, air freight is used to meet the clients' needs. Sea freight is used for big orders that require containerization.





Our Products

We have created 6 coffee products to cater to the different taste and preferences of our customers

INTENSO

INTENSO Espresso (Beans)

Intenso Espresso

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Nutty, Spicy
Roasting:	Medium Dark
Process:	Natural Sun-dried
Intensity:	Strong
Acidity:	Low
Type:	Whole Bean
Ideal as:	Espresso Machines
Made in:	100% Made, process and roast in Ethiopia.



CREMA

CREMA Espresso (Beans)

Crema Espresso

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Nutty, Caramelly
Roasting:	Medium
Process:	Natural Sun-dried
Intensity:	Balanced
Acidity:	Low
Type:	Whole Bean
Ideal as:	Espresso Machines
Made in:	100% Made, process and roast in Ethiopia.



LUXE

LUXE

Espresso (Bean's)

Luxe Espresso

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Floral, Fruity
Roasting:	Medium Light
Process:	Natural Sun-dried
Intensity:	Mild
Acidity:	Low
Type:	Whole Bean
Ideal as:	Espresso Machines, Drip Coffee
Made in:	100% Made, process and roast in Ethiopia.



GUSTO

GUSTO Drip (Bean's)

Gusto Drip

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Floral, Fruity
Roasting:	Light Roast
Process:	Natural Sun-dried
Intensity:	Mild
Acidity:	Low
Type:	Whole Bean
Ideal as:	Drip Coffee
Made in:	100% Made, process and roast in Ethiopia.



JEBENA

JEBENA

Coffee (Beans & Filter)

Jebena Coffee

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Spicy, Smoky
Roasting:	Dark Roast
Process:	Natural Sun-dried
Intensity:	Strong
Acidity:	Low
Type:	Whole Bean
Ideal as:	Ethiopian Jebena Coffee
Made in:	100% Made, process and roast in Ethiopia.



AMERICANO

AMERICAN Coffee (Filter)

American Coffee

Blend Ratio:	100% Arabica
Region:	Southwest Ethiopia
Aroma (s):	Spicy, Smoky
Roasting:	Dark Roast
Process:	Natural Sun-dried
Intensity:	Strong
Acidity:	Low
Type:	Whole Bean
Ideal as:	Ethiopian Jebena Coffee
Made in:	100% Made, process and roast in Ethiopia.



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