

# Coffee from Farm to Table



## THE HARVEST

Coffee beans come from a cherry on a plant that grows within the Bean Belt, this is the area around the equator. For example, regions like Central and South America, Africa, the Middle East and Asia are known to be great producers. Coffee is harvested at different times of the year depending on its origin. Most origins only harvest once a year.

## PROCESSING COFFEE

There are three main ways of processing coffee:

**Washed Process** - coffee is depulped, the mucilage is removed and then coffee is dried.

**Honey Process** - cherry is removed, part or all mucilage is still present in parchment and then dried.

**Natural Process** - coffee is dried with the cherry and mucilage.

Coffee beans are dried on raised beds or in large patio floors.

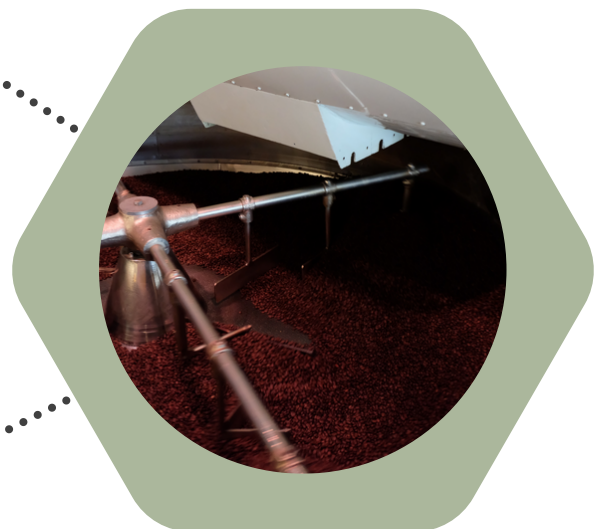


## SHIPPED ALL AROUND THE WORLD

Coffee farmers sell to brokers by the sack. Since the knowledge of farmer exploitation, direct fair trade has become a new method for roasters to receive coffee all while paying farmers fair prices for their harvest. Thus, creating a sustainability for all.

## ROASTING PROCESS

The roasting process is unique to every roast master. There are light, medium and dark roasted coffees that are matched to their origin for maximum flavor in the cup. Temperatures are raised from 350° to 480° F for about 7 - 20 minutes depending on the roast profile you want to achieve.



## THE END CONSUMER

Intazza is known to be a specialty coffee roaster. Our focus is to preserve the quality of the coffee we source. We enjoy bringing out the coffee's natural flavors and honoring their respective origins, bringing the end consumer a clean cup they can enjoy with or without cream.

# Intazza Portfolio

At Intazza we are passionate about all things coffee. We roast our coffee fresh daily to bring the love of a great cup of coffee to our local restaurants and favorite dining locations. We pride ourselves on sourcing responsibly and developing relationships with our farmers and industry partners.

## Conventional Coffee

<p><b>ELEVATIONS</b></p> <p>bold   rich   sweet</p> <p>our high-grown coffee from Latin America offers hints of maple and bittersweet chocolate</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>GOLD CUP</b></p> <p>full body   chocolate   sweet finish</p> <p>harvested in the tropical Savanna of South America, Gold Cup is deep with a soft &amp; mild acidity</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>THE ELEMENTS</b></p> <p>expressive   vibrant   sweet</p> <p>a fine roasted coffee from South America offering a balance of body and acidity</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>DARK ROAST</b></p> <p>dark   roasty   rich</p> <p>a dark roasted Peruvian coffee with hints of maple &amp; bittersweet chocolate</p> <p><b>dark roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>MIDNIGHT DECAF</b></p> <p>bold   stout   deep</p> <p>a big full-bodied coffee without the caffeine</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>
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<p><b>COLOMBIA</b></p> <p>lemon   sweet   citrus</p> <p>from the region of Popayan, Cauca this coffee brings a classic lemon tea with hints of lavender and pine. A vibrant acidity brings out a well balanced cup</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>NICARAGUA</b></p> <p>passion fruit   apricot   berries</p> <p>A well structured coffee from the jungles of Nicaragua. Tropical acidity and balanced sweetness with a strong body and a flavorful berry-like aftertaste.</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>MEXICO</b></p> <p>chocolate   walnut   citrus</p> <p>A smooth body of walnut, milk chocolate, nougat, and citric acidity brings a well balanced cup from the rainforest of Chiapias</p> <p><b>medium roast</b> ingredients: coffee net weight: 12oz/340g</p>	<p><b>ETHIOPIA</b></p> <p>strawberry   cocoa   honey</p> <p>A Complex Cup of Strawberry, Cocoa, Blackberry, and honey sweetness combined with a milky body and yogurt like aroma makes an amazing cup from the region of West Arsi</p> <p><b>light roast</b> ingredients: coffee net weight: 12oz/340g</p>
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## Organic Coffee

## Flavored Coffee

<p><b>USDA ORGANIC</b></p> <p><b>NOBLE</b></p> <p>bold   rich   sweet</p> <p>a sweet and decadent blend with a snappy citrus-like acidity of Ethiopia and a silky cocoa finish of Peru</p> <p><b>medium roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>PERU CAJAMARACA</b></p> <p>cocoa   tangerine   silky</p> <p>Cajamarca produces some of the best coffees in Peru, bringing forth silky cocoa flavors with a tangerine finish</p> <p><b>medium roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>DARK ROAST</b></p> <p>dark   roasty   rich</p> <p>a dark roasted Peruvian coffee with hints of maple &amp; bittersweet chocolate</p> <p><b>dark roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>HAZELNUT</b></p> <p>nutty   toasted   vanilla</p> <p>notes of toasted hazelnut and a creamy vanilla flavor finish.</p> <p><b>medium roast</b> ingredients: coffee and artificial liquid net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>BLUEBERRY CREAM</b></p> <p>blueberries   sweet   creamy</p> <p>a Creamy Blueberry aroma with notes of a fresh dessert, smooth finish.</p> <p><b>medium roast</b> ingredients: coffee and artificial flavor liquid net weight: 12oz/340g</p>
<p><b>USDA ORGANIC</b></p> <p><b>ETHIOPIA GUJI</b></p> <p>cane sugar   melon   lime zest</p> <p>bursting with berry-like flavors, soft melon notes and key lime pie sweetness</p> <p><b>medium roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>INSPIRATO ESPRESSO</b></p> <p>rich   chocolaty   berry finish</p> <p>a complex blend of coffee from Sumatra, Peru, and Ethiopia</p> <p><b>medium / dark roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>AIRPLANE MODE DECAF</b></p> <p>candied ginger   butterscotch   chocolate</p> <p>100% chemical free decaffeination process, suitable for any brewing method. Enjoy the full coffee flavor that's 99% caffeine free</p> <p><b>medium roast</b> ingredients: organic coffee net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>COCONUT CREAM</b></p> <p>coconut milk   rich   sweet</p> <p>coconut aroma with a sweet coconut silky rich flavor, smooth finish.</p> <p><b>medium roast</b> ingredients: coffee, coconut shavings and artificial liquid net weight: 12oz/340g</p>	<p><b>USDA ORGANIC</b></p> <p><b>BUTTER TOFFEE</b></p> <p>toffee   caramel   chocolate</p> <p>a caramel toffee aroma with a richness of butter and a sugar sweetness of caramel</p> <p><b>medium roast</b> ingredients: coffee and artificial flavor liquid net weight: 12oz/340g</p>

## Iced Tea

<p><b>intazza</b> tea</p> <p><b>BLACK ICED TEA</b></p>	<p><b>intazza</b> tea</p> <p><b>PASSION FRUIT ICED TEA</b></p>	<p><b>intazza</b> tea</p> <p><b>PRICKLY PEAR ICED TEA</b></p>	<p><b>intazza</b> tea</p> <p><b>PEACH ICED TEA</b></p>
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# Intazza Program Includes:

## Equipment Packages

Please consult with Intazza sales rep for assistance in surveying your customer's location for equipment. Below you'll find some options that are standard in foodservice. Grinders and hot chocolate machines are available upon request. All equipment packages come with free installation, free service and preventative maintenance calls. We also offer espresso equipment leasing programs.

Should you have any questions contact:

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01

### Glass Decanter Brewer



Brews 64oz  
per batch

02

### Airpot Brewer



Brews 74oz  
per airpot

03

### Gemini Brewer



Brews 1.5 gal  
per carafe

04

### Thermpro Brewer



Brews 1.5 gal  
per thermopot

# Brewing Guide

Coffee per finished ounces



## Alpha Glass Decanter

Coffee Portion Pack: 3oz

Finished Ounces: 64oz

01



## Airtop Decanter

Coffee Portion Pack: 4oz

Finished Ounces: 74.3oz

02



## Gemini Dispenser

Coffee Portion Pack: 8oz

Finished Ounces: 1.5gal

03



## Thermopot Dispenser

Coffee Portion Pack: 8oz

Finished Ounces: 1.5gal

04