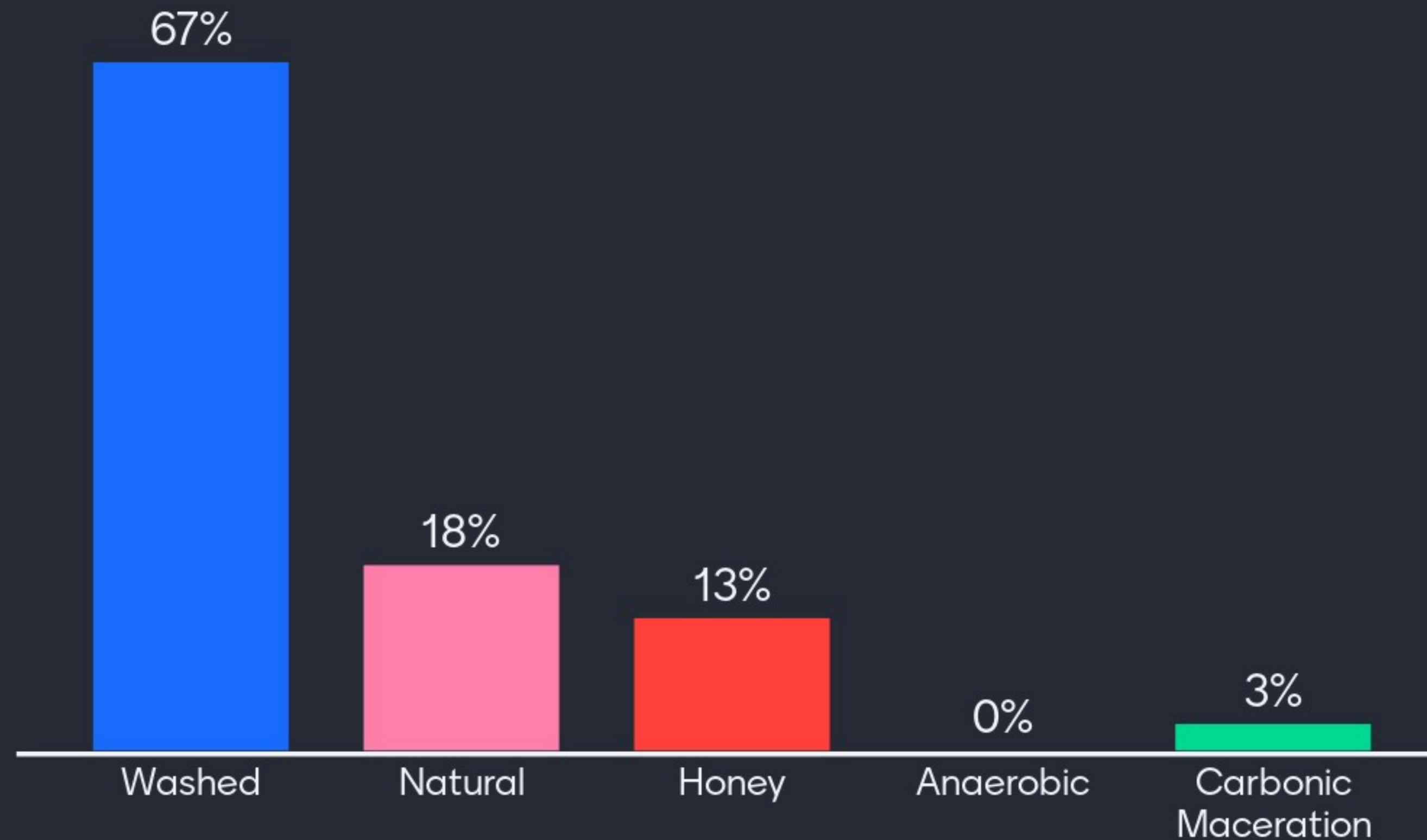


# Coffee #1



# What process is this coffee?





# Kenya Rungeto Kiangoi

Roaster: Code Black Coffee

Variety: Peaberry, SL28, SL34, Batian

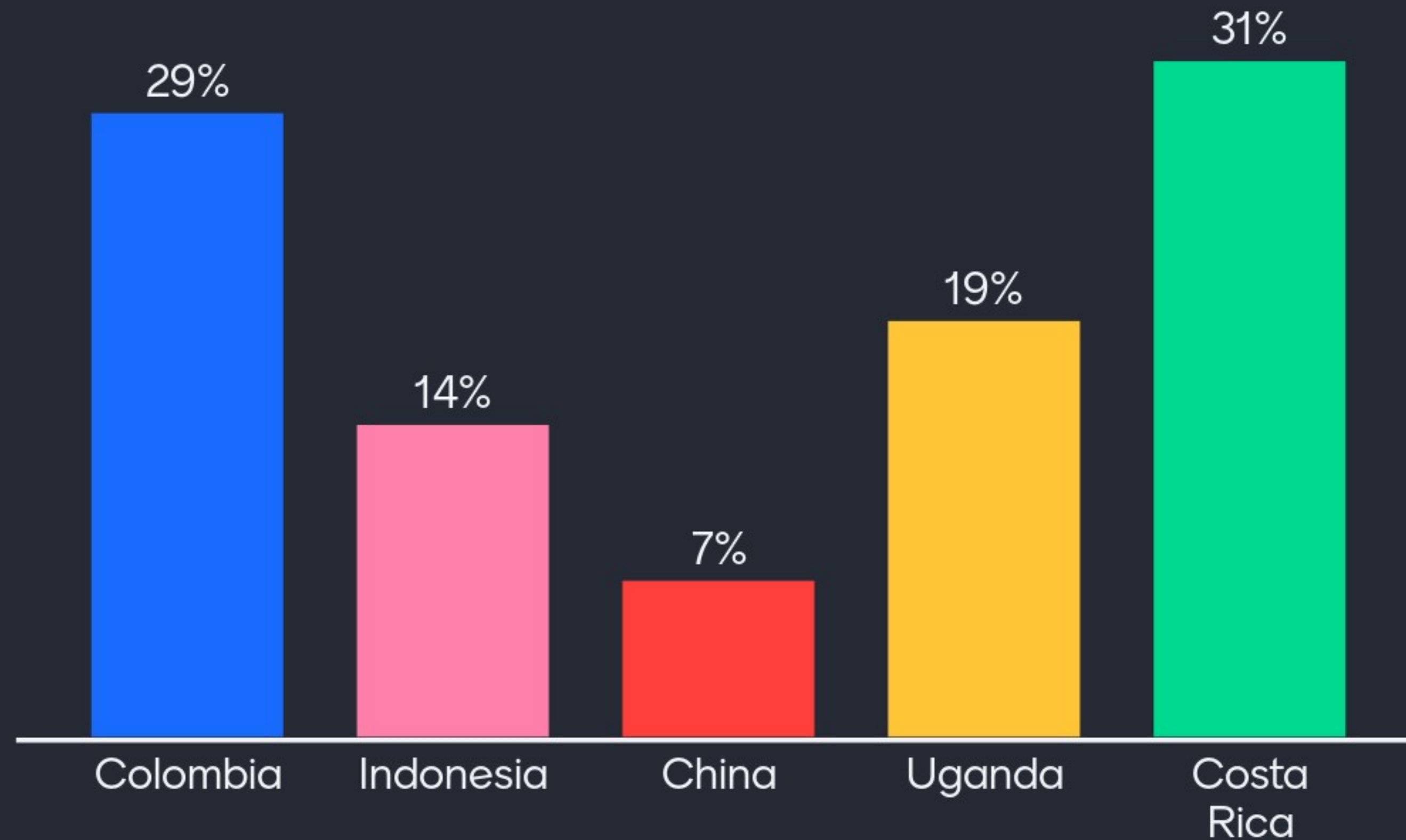
Process: Washed

Flavour Notes: Finger Lime, Brown Sugar, Citrus Zest, Dates & Black Tea





# What country is this coffee from?



# China Migu

Roaster: Calere / Manta Ray

Variety: Catimor

Process: Anaerobic

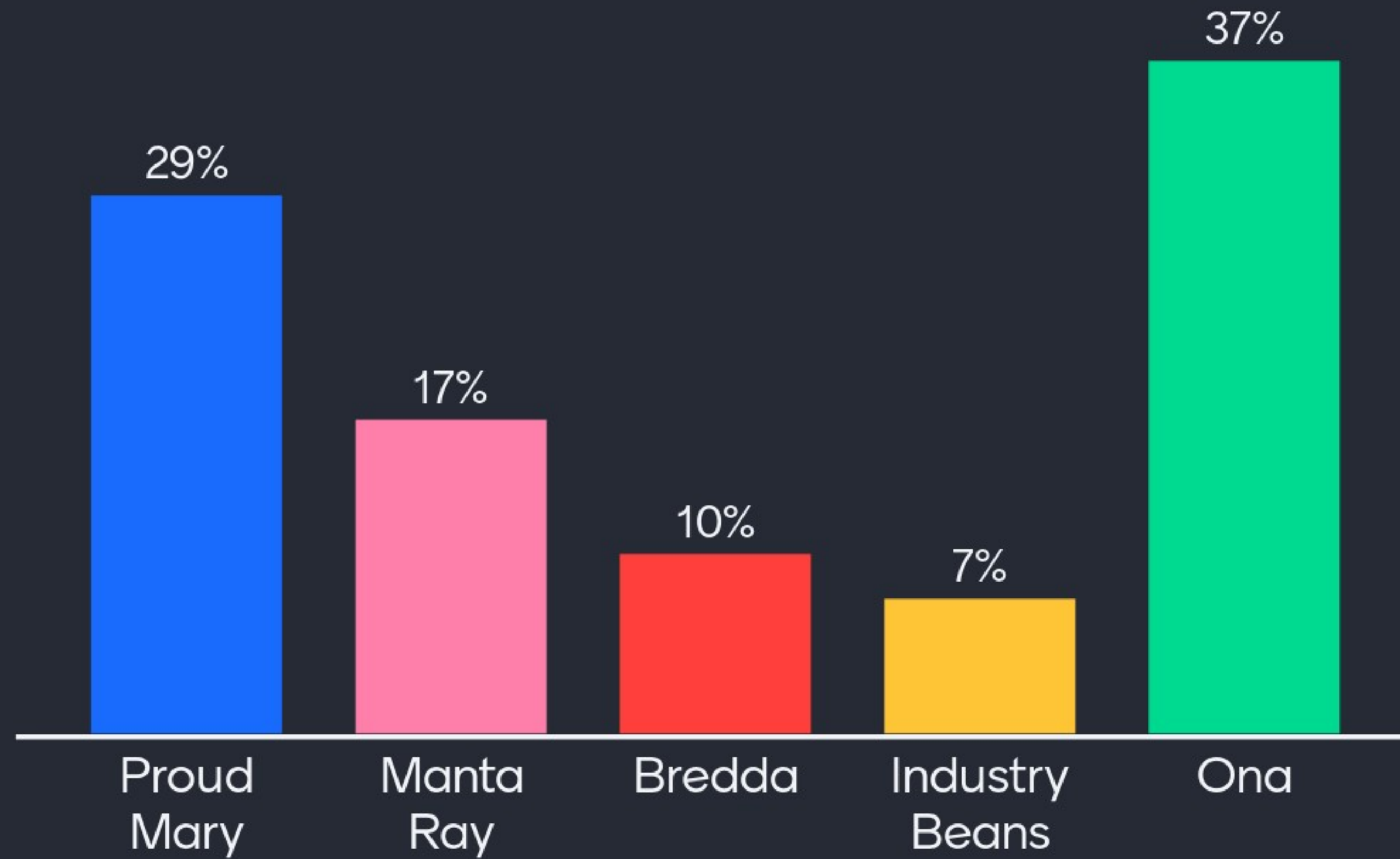
Flavour Notes:

# Coffee 3





# Who roasted this coffee?





# Ethiopia Shafeta

Roaster: Manta Ray Coffee Roasters

Variety: 74158

Process: Natural

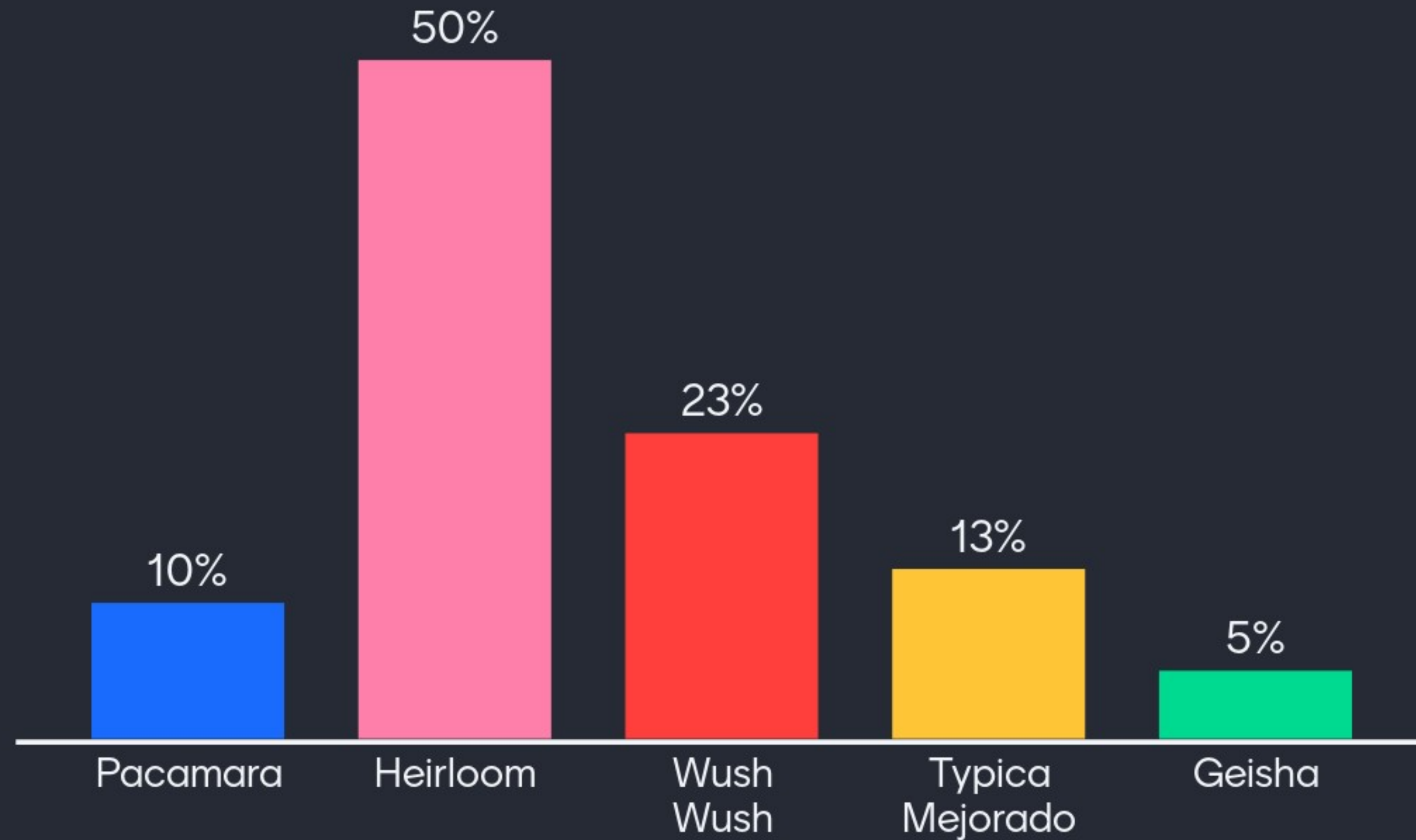
Flavour Notes: Floral, Blueberry, Lemon & Lime

# Coffee #4





# What varietal is this coffee?



# Ecuador Finca Le Soledad "Tyoxidator"

Roaster: Oko

Variety: Typica / Mejorado

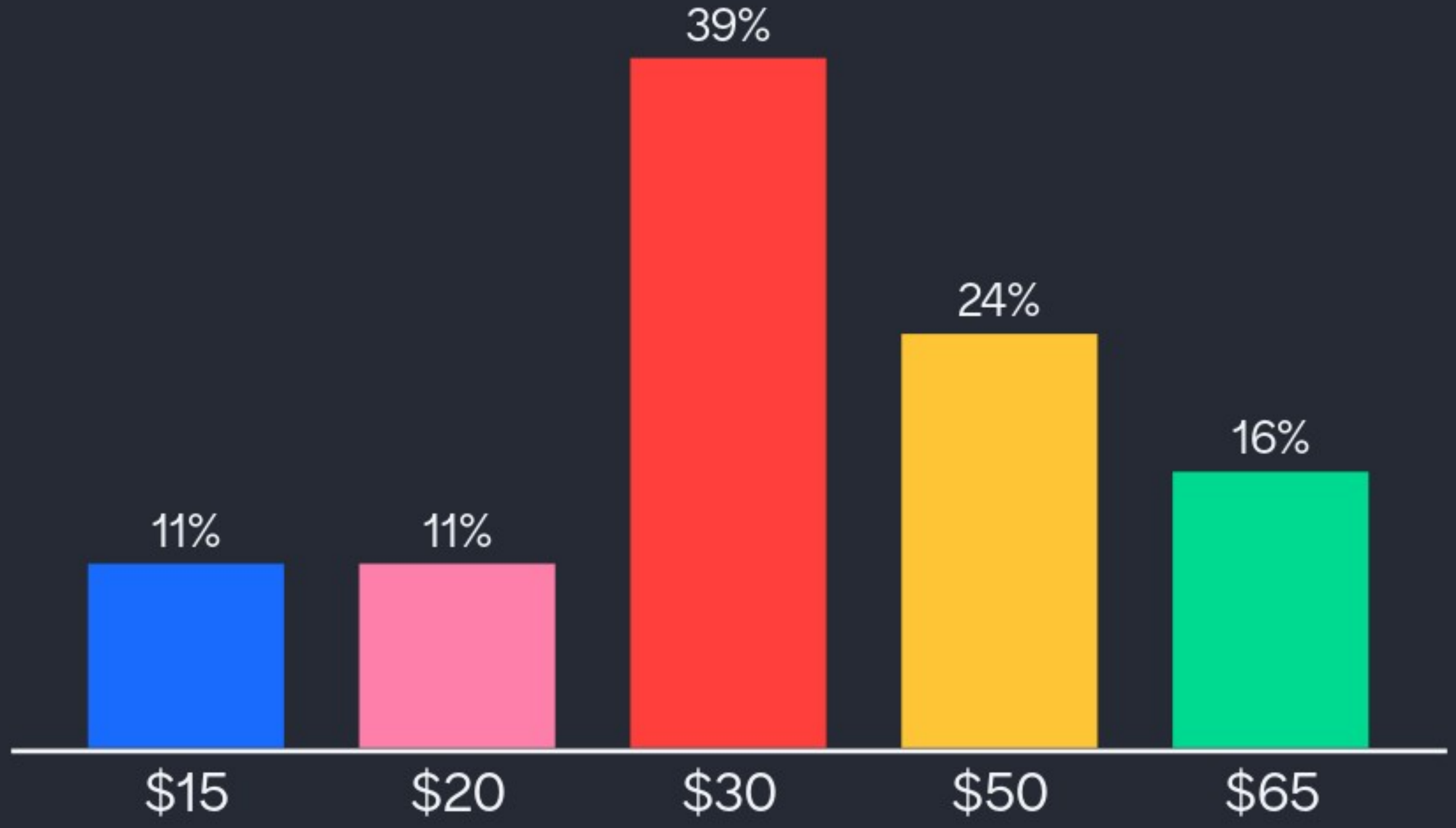
Process: Washed

Flavour Notes: Cherry notes with jammy sweetness, floral, silky texture





# What is the retail price of 100g of this coffee?





# Panama Finca Hartmann Lott#117

Roaster: Proud Mary

Variety: Geisha

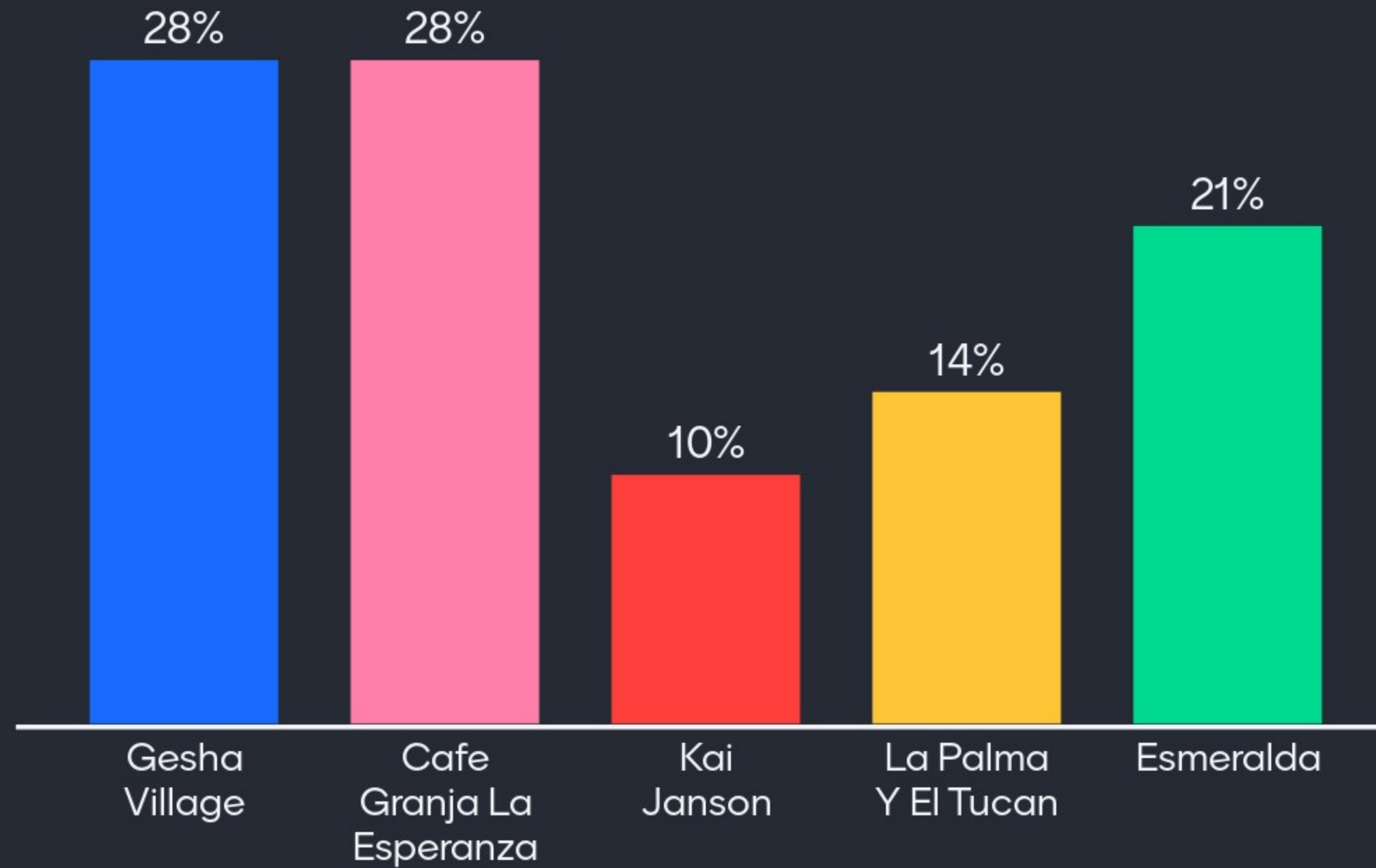
Process: Natural

Flavour Notes: Passionfruit, strawberry, black cherry, floral & sherbet





# Who is the coffee producer?



# Colombia Cerro Azul

Roaster: Friedhats / Jasper - Dutch Barista Champion's WBC Coffee

Variety: Geisha

Process: Hybrid Washed

Flavour Notes: Jasmine, Raspberry, Melon, Lemonade