

Our Roasts

A comprehensive guide to our roasts.

THE RAGGED EDGE ROASTING Co.

www.raggededgerc.com/roasting.html



FAIR TRADE/ORGANICS

●●●●● LIGHT ROAST LEVEL

Bolivian Caranavi - Cima del Jaguar

The Cima del Jaguar cooperative is operated by the Aymara who have lived in the region for nearly 800 years.

Flavor Profile: Very bright acidity, caramel smoothness

Aroma: Currants, Pear

●●●●● LIGHT-MEDIUM ROAST LEVEL

Ethiopian - YCFUCU Cooperative

Ethiopia offers an unparalleled range of cup characteristics. This co-op is one of the best in the area.

Flavor Profile: Bright lemony acidity, smokey

Aroma: Citrus, lavender

●●●●● LIGHT-MEDIUM ROAST LEVEL

Brazilian - Fazenda Grupo BSC

These coffee beans are bought directly from the farm, in the famous coffee region of Sul Minas. Sul Minas has been one of the most popular coffee regions, known for its excellent crops.

Flavor Profile: Vanilla, Marzipan, Almond

Aroma: Almond, Strawberry, Cinnamon

Colombian - Santa Barbara

The Santa Barbara coffee estate, located in the well-known Antioquia region of southwestern Colombia. The coffee is grown by Pedro Miguel Echavarria, whose family has been in the coffee business for over four generations.

Flavor: Grapefruit, chocolate, stone fruit

Aroma: Wild flowers, vanilla

●●●●● MEDIUM ROAST LEVEL

Honduran Marcala - Honduras Leneca

Cultivated in the high mountains of the Marcala region, we buy directly from the farmer, the Garcia family.

Flavor: Dark Chocolate sweetness, vanilla

Aroma: Cinnamon, Cardamom

Guatemalan Huehuetenango - Finca La Providencia

With plenty of rainfall and a 1320m altitude, Finca La Providencia beans produce an award-winning sweet taste.

Flavor: Blackberry, hazelnut, baking chocolate

Aroma: Dark berries, sweet nut

Nicaraguan - UCA San Juan del Rio Coco Cooperative

UCA SJRC unites 8 co-ops to promote economic and social development in Nicaragua.

Flavor: Milk chocolate, butternut,

Aroma: Sweet orange, cashews

Rwandan Buliza - Taylor Winch, Ltd.

Following the 1994 genocides, the USAID Pearl project began funding coffee farming in Rwanda and helped establish small Buliza coffee farms.

Flavor: Green apple brightness, black cherry

Aroma: Apricot

●●●●● MEDIUM-DARK ROAST LEVEL

Kenyan - Lenana Cooperative

Grown on the side of the Lenana Volcano, the Lenana cooperative is comprised of family ran coffee farms.

Flavor: Rich dark chocolate, apricot

Aroma: Stone fruit, black cherry

●●●●● DARK ROAST LEVEL

Costa Rican Tarrazu - La Pastora

The Tarrazu Valley in Costa Rica is famous for its coffee. The perfect mix of altitude (3000 ft) and climate allows Tarrazu coffee to have a clean, balanced and complex flavor.

Flavor: Bright cup, citric acidity, chocolate

Aroma: Sweet flowers, lemon

CONVENTIONALS

●●●●● MEDIUM ROAST LEVEL

Indonesian Karo Highlands (Sumatran) - Dolok Sanggul

The Karo Highlands coffee comes from a group of farmers in Dolok Sanggul in Northern Sumatra.

Flavor: baking chocolate, marzipan, walnut

Aroma: Smokey, earthy, nutty

DECAF

●●●●● MEDIUM-BOLD ROAST LEVEL

Guatemalan Huehue. - Volcafe

These beans were sourced from Guatemala and were decaffeinated at the Descamex plant in Veracruz, Mexico. They were decaffeinated using the patented, chemical-free, Mountain Water process, which removes caffeine from coffee beans without the use of solvents or chemicals.

Flavor: Blackberry, hazelnut

FLAVORED

●●●●● MEDIUM-BOLD ROAST LEVEL

Baileys Irish Cream

Pecan Pie

Toasted Almond

French Vanilla

Hazelnut

Salted Caramel

All of our flavored coffees are a blend of Brazilian and Columbian coffees and mixed with natural and artificial flavoring oils after the roasting process.

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