

Coffee Descriptions

All descriptions taken directly from the Equal Exchange website (<http://equalexchange.coop/>)

Equal Exchange coffee is decaffeinated using two processes: CR3 Natural Liquid Carbon Dioxide Decaffeination, which uses CO2 to draw caffeine from the beans, and Mountain Water Process, which uses a water process that keeps the flavor components intact. Both are natural forms of decaffeination that preserve the quality of the coffee beans, leaving flavors fully intact.

At this time, only Proud Mama coffee containers can be recycled. In Manatee and Sarasota counties, just put the empty canister in your “mixed” bin. On average, the composite cans contain 50% total recycled content; 35% total post-consumer recycled content. The paperboard side wall is composed of 100% recycled fiber, 90% of which is post-consumer. In the U.S. and Canada, the paperboard mills are certified to multiple forest products certifications schemes, including the Forest Stewardship Council and the Sustainable Forestry Initiative. The steel ends are produced on average with 25% recycled content. The unique composite can process allows the manufacturer to incorporate these high levels yet be acceptable to the food industry.

Please note: tasting notes and descriptions refer to the natural flavors and nuances of the coffee. Unless otherwise noted (i.e. Hazelnut, Vanilla, and Toffee *flavored* coffees), there is no added flavoring.

Coffee Available at the SJ Table

Organic African Roots

This blend is bright and complex with notes of exotic fruit.

Africa is home to more than 6,000 different varieties of coffee and offers some of the most complex flavors in the world. Equal Exchange sources beans from two countries with storied histories and incredible coffee: Ethiopia, widely believed to be the birthplace of coffee; and the Democratic Republic of the Congo, where a burgeoning coffee industry is quickly developing. African Roots Blend combines beans from these two spectacular locations, giving you a dynamic cup that brings together unique cultures and flavors.

Coffee trees depend on a strong and healthy root system in order to grow the fruit that gives us coffee beans. Similarly, a fruitful and progressive coffee culture depends on the nourishment and appreciation of cultural, historical and social roots. This blend is a tribute to and a celebration of the diversity and enormity of the African continent, the roots of growth and change, and the transformative nature of coffee.

Organic Breakfast Blend

This classic blend is sweet and balanced with a creamy mouthfeel and hints of chocolate brownie, roasted nut, and caramel.

Organic Colombian

Complex and bright with refined citrus notes, dried fig, sweet chocolate, spice, and banana.

Equal Exchange partners with ASPROCAFE to bring you this fine organic coffee. The majority of the co-op's 3300 members are Embara Chambi indigenous people who live on four reserves on the outskirts of Riosucio. Women and youth have a high level of participation in the co-op, and women hold strong positions of leadership in the office.

Organic Decaf

This decaf has all the richness of our Organic Breakfast Blend, a full-bodied coffee with a sweet nutty and vanilla flavor.

Organic Ethiopian

This naturally processed coffee is incredibly complex with blueberry, chocolate, and fresh ginger flavor, highlighted by a thick and expansive mouthfeel.

Ethiopia is the birthplace of coffee, and this roast from the southern state of Sidamo lives up to Ethiopian coffee's well-deserved reputation for excellence.

Organic French Roast

This coffee offers a dense mouthfeel, like chocolate fudge, and low acidity. Darker roasts such as this one take on more of the flavor of the roast, in addition to the flavors in the beans themselves; here, we find notes of cherry tobacco, smoke, and dark chocolate, with a quick finish.

Organic French Roast Decaf

French Roast Decaf has an extraordinary depth of flavors, with all the richness of a dark roast without any harsh bitter flavors. Pipe tobacco and mesquite smoke mingle with bold chocolate syrup notes in a dense cup with incredible, thick mouthfeel. The cup leaves a note of spice and a lingering dark chocolate finish, leaving any coffee lover to crave another cup.

French Vanilla

Artificially flavored.

Hazelnut Crème

Artificially flavored.

Organic Love Buzz 1

This dark and smoky favorite has sweet velvety layers of chocolate brownie, caramel corn, malt, and toffee.

Organic Midnight Sun

In the far reaches of the northern hemisphere, outside the Arctic Circle, there is a phenomenon that occurs in the summertime known as the midnight sun. Each year around the summer solstice, the sun shines for up to 24 hours a day, never giving way to darkness even at local midnight. Organic Midnight Sun blend is a tribute to this spectacular event, with a bold and intense flavor with layers of chocolate and a memorable aftertaste. This unforgettable, striking blend will light up your day (or night!)

Tasting Notes

Aroma: fudge, Nutella, marshmallow

Flavor: balanced, cherry, milk chocolate, smoky

Mouthfeel: heavy & thick

Organic Mind, Body, Soul

Find your moment of Zen with this smooth, creamy and balanced blend that has hints of almond, malt, and dark chocolate.

Organic Proud Mama

(Note: Packed in a canister designed for recycling – in Manatee and Sarasota Counties, place the empty canister in your “mixed” bin.)

Honoring proud mothers and families everywhere, this blend from the Democratic Republic of the Congo lifts up women farmers who are becoming leaders in their community. Feel the pride when you savor this coffee's notes of fresh caramel, blackberry, chocolate, and honey.

Equal Exchange sources Proud Mama from the co-op farmers of SOPACDI. Women make up 20% of the membership. For every pound of coffee that Equal Exchange buys, two cents are put aside for the SOPACDI's women's group to engage in various activities of their choosing. One group decided to buy a motorcycle and have a rent-to-own program with a local driver. Another group put their money into goats.

Coffee Packed in 12 – 14oz Bags

These are coffees you won't find at the SJ Table, but they are packaged the same way.

Bright Day Brew

This light roast coffee is bright and lively.

Café Salvador

A full-bodied and smooth coffee grown by small farmer co-operatives in El Salvador.

The Las Colinas co-operative in El Salvador is collectively farmed and managed on the site of an old coffee plantation. The agrarian reform of 1980 redistributed land throughout El Salvador from large-scale coffee growers into the hands of coffee pickers and laborers. But exorbitant interest rates on the loans used to purchase the land mean that today, producers struggle to finance their debt and stay on their land. Equal Exchange is supporting the co-op members' endeavors by purchasing the majority of their coffee crop.

Learn more about the history of the coffee industry in El Salvador [here](#). (Link goes to Equal Exchange website.)

Tasting Notes

Aroma: walnut, citrus, milk chocolate

Flavor: almond, orange, chocolate

Mouthfeel: syrupy & smooth

Cozy Cup Decaf

Cozy up with this sparkly and light decaf blend that has notes of honey and caramel, and a lingering chocolate aftertaste.

Tasting Notes

Aroma: caramel, vanilla, floral

Flavor: sweet, chocolate, balanced

Mouthfeel: creamy & soft

Toffee Caramel

Candy-like sweetness with buttery texture and a creamy finish. Artificially flavored.

Coffee Packaged in Five-Pound Bags

Organic Bird of Paradise

This year-round coffee is a blend of beans that draws from fresh harvests to create a consistent flavor profile throughout the year. The blend features beans from farmer partners who are the stewards of lands buffering important protected biosphere reserves — El Triunfo Biosphere Reserve in Mexico, El Imposible National Park in El Salvador and Bahuaja-Sonene National Park in Peru. These are some of the few remaining wondrous and wild spaces on the planet.

Coffee is an important part of how communities buffering the biosphere parks preserve the protected ecosystems. In these zones, farmers are simultaneously working to grow delicious coffee, build vibrant communities, and work in harmony with the land. In some of these buffer zones, commercial activities are restricted, but organic, thoughtful farming is welcomed. The coffee farmers in these communities incorporate practices to protect watersheds, prevent erosion and rebuild the health of the very soil itself.

Organic Black Silk Espresso

Black Silk Espresso is a constant surprise, both when pulled as a shot and when brewed as a drip coffee. Its complexity and intense flavors shine both with milk and alone in the cup. Its aromatics sparkle with notes of blueberry, maple syrup, cedar, and clove, and the cup itself offers notes of red fruit, cranberry, and rich dark chocolate. Mellow but thick and creamy, this coffee fascinates until the last sip.

Organic Bolivian

Bolivia has all the ingredients to be a high-quality coffee producer, such as altitude, fertile soil, and a consistent rainy season. However, the rugged terrain, lack of infrastructure, and technology make post-harvest quality control a challenge. Development agencies are working to establish processing facilities in rural areas, so that farmers have access to the resources that will help ensure quality beans, while also adding value to their product. Within the entire industry, 28 privately owned firms control more than 70 percent of coffee export trade. The remaining percentage is traded by Bolivia's 17 coffee co-operatives. Equal Exchange partner ANTOFAGASTA is one of them!

Tasting Notes

Aroma: floral, dried banana, dark chocolate

Flavor: sweet, balanced, dried plum, dark chocolate, toasted caramel, floral

Mouthfeel: heavy cream, smooth

Acidity: sparkling, citrusy

Aftertaste: floral, bittersweet chocolate, vanilla

Organic Cold Brew

This East African blend artfully combines both washed and naturally processed beans, for a refreshing cup with notes of milk chocolate and cooked berries that is perfectly suited for cold brewed iced coffee.

Having access to some of the world's most pioneering coffee producers is a beautiful thing. Equal Exchange forges strong, inspiring relationships. They also source sweet, unique coffees to roast and share with their customers. Often they highlight these coffees solo, as a single origin. But they also know that combining origins can result in blends that are delicious in their own right, where different attributes from the origins complement each other and play off each other in new ways. Cold Brew was born out of this type of experimentation and this year evolves as it becomes a blend of two delicious origins. From **Ethiopia**, the heavy, mixed berry flavors found in their naturally processed Ethiopian offer condensed sweetness and intrigue. From **D.R. Congo**, the delicate jasmine notes found in their centrally washed Congolese coffee round out and balance the blend.

Organic Congo Rising

This seasonal blend is part of Equal Exchange's Women in Coffee series, honoring the inspiring women in our coffee supply chain. At limited times, try Organic Congo Rising, from the Democratic Republic of Congo.

In a remote region like North Kivu, the part of the Democratic Republic of Congo where Equal Exchange partners at SOPACDI grow coffee, emergency funds can give people flexibility and security. A premium from the price Equal Exchange pays the co-op for their crop goes directly to SOPACDI's women's group. The women recently established a grassroots savings-and-loan program. Members now have a way to cover unexpected rainy-day needs, like hospital bills. And they can access loans for forward-focused investments, like the establishment of new small businesses! The women named the loan program AVEC — the French word for "with", signifying group unity and the importance of working together.

Organic Espresso

Equal Exchange espresso blend is meticulously crafted to be tasty both as a shot and a cup of drip coffee, and either way it produces an outstanding and balanced flavor. The velvety mouthfeel accompanies notes of mixed berries, apple, and plum, with hints of butter. The bright acidity has a sparkling lemonade quality, crisp and agreeable without being sharp or harsh. The complexity and depth of this coffee is extraordinary, offering many flavors that work harmoniously rather than competing for attention.

Organic Espresso Decaf

This extraordinary decaf shines both as a brewed cup of coffee and as a shot of espresso, balancing lemony acidity and a syrupy body with notes of spice and milk chocolate.

Organic Guatemalan (dark)

Guatemalan French Roast is unabashedly dark, bold, and intense. Its striking aroma of black pepper, mesquite smoke, and burnt brisket edges translates directly into a deep and smoky cup. Thick and mellow, this coffee also boasts notes of burnt brownie edges, poblano peppers, and a long aftertaste of black pepper. A dark coffee lover's dream, this one is as straightforward as they come.

Organic Guatemalan (light)

Guatemala is one of the world's most celebrated coffee origins, with many extraordinary regions excelling in specialty coffee production. A complex chamomile aroma precedes a sweet and refreshing cup singing of juicy oranges, cane sugar, cinnamon, raisin, and caramel. The balance between the sweet, citric acidity and the delicate body make for an easygoing yet sophisticated cup perfect as a drip or pour-over.

Organic Las Colinas – El Salvador

This Salvadoran medium roast is the kind of coffee that anyone can drink, anytime. Its caramel, chocolate, and toasted malt notes make it right at home in a classic diner alongside brunch, while its browned butter notes and juicy orange acidity fit right in at a hip coffee shop. Overall, this round and creamy cup is a crowd pleaser!

Organic Mexican

Organic Mexican Vienna is not a typical dark roast — it's creamy and mellow without harsh or bitter notes. Layers of smoky sweetness reminiscent of burnt sugar and caramel linger, along with dark chocolate fudge and orange flavors. Raisin sweetness and a slight acidity round out this extraordinary cup.

Farmers in Mexico find themselves on the front lines of climate change as *la roya* -- the coffee leaf rust fungus -- impacts harvests. But together with Equal Exchange co-op partners, the threat is being addressed through training and programs that provide farmers with rust-resistant coffee seedlings. Through the Resilience Fund, Equal Exchange has directly contributed to the replanting and renovation efforts on members' farms. Learn more about resilience in the coffee supply chain [here!](#)

Organic Nicaraguan (dark)

Nicaraguan French Roast is a bold and fascinating take on Equal Exchange's oldest trading partners' coffee. A smoky pipe tobacco, leather, and banana aroma capture lead you into the cup, and rich baking spices and brown sugar flavors mingle with a bold applewood smoke essence. Round and mellow, this coffee will capture any dark coffee lover's attention immediately!

Organic Nicaraguan (light)

Nicaraguan coffee co-ops are Equal Exchange's oldest trading partners. Their coffees are delicate and interesting enough to keep us going for another 30 years! An aroma of cocoa, herb, caramel, and butter draws you in, and notes of herb, lemon, green tea, and orange meld together in a refreshing and agreeable cup.

More than three decades ago, Equal Exchange brought Café Nica to market to demonstrate solidarity with the fledgling people's movement in Nicaragua. The relationship between Equal Exchange and their partners at PRODECOOP has survived war, embargo, revolution, counter-revolution, and epic hurricanes! Learn more [here](#).

Organic Peruvian (dark)

Peru French is distinct from our other French Roasts. Its deep pipe tobacco and bittersweet chocolate notes mingle with a gentle fruity sweetness with notes of raisin and cherry. Creamy like chocolate ice cream, this coffee flirts with a smoky mesquite flavor but leaves only creamy chocolate flavors behind in the aftertaste.

Peru is the largest exporter of organic coffee in the world. Equal Exchange's farmer partners are proud of the fact that they're organic growers! All of Cooperativa Norandino's coffee is grown by family units, a structure of small property ownership that allows farmers to dedicate their efforts to the cultivation of coffee without damaging the adjoining forest and fruit species. The trees shade the coffee — and supply an important part of the families' diets!

Organic Peruvian (light)

Sweet, floral, and juicy with sparkling white grape, a soft mouthfeel, and prolonged cocoa in the finish.

Organic Peruvian Decaf

This easygoing and gentle coffee is reminiscent of a toasted marshmallow — sugary sweet and enticingly smoky. Notes of cocoa play in the cup with a light mouthfeel. Simple yet delicious, this coffee is a perfect after-dinner cup to complement a sweet dessert!

Thanks to help from USDA grants quality-control professionals train Cooperativa Norandino members in sensory analysis. The training gives these farmers the power to taste their coffee themselves at the start of the harvest and make any adjustments they need to succeed!

Organic Rabble Rouser

Rabble Rouser is a balanced and sweet cup with notes of graham cracker, candied pecan, and orange zest, while cocoa and vanilla round out the coffee. Its sparkling lemon acidity coupled with a silky and light mouthfeel make this coffee an easy drinker for any time of the day in any brew method.

Coffee Packaged in Two-Pound Bags

Organic Breakfast Blend

This classic blend is sweet and balanced with a creamy mouthfeel and hints of chocolate brownie, roasted nut, and caramel.

Organic French Roast

This coffee offers a dense mouthfeel, like chocolate fudge, and low acidity. Darker roasts such as this one take on more of the flavor of the roast, in addition to the flavors in the beans themselves; here, we find notes of cherry tobacco, smoke, and dark chocolate, with a quick finish.