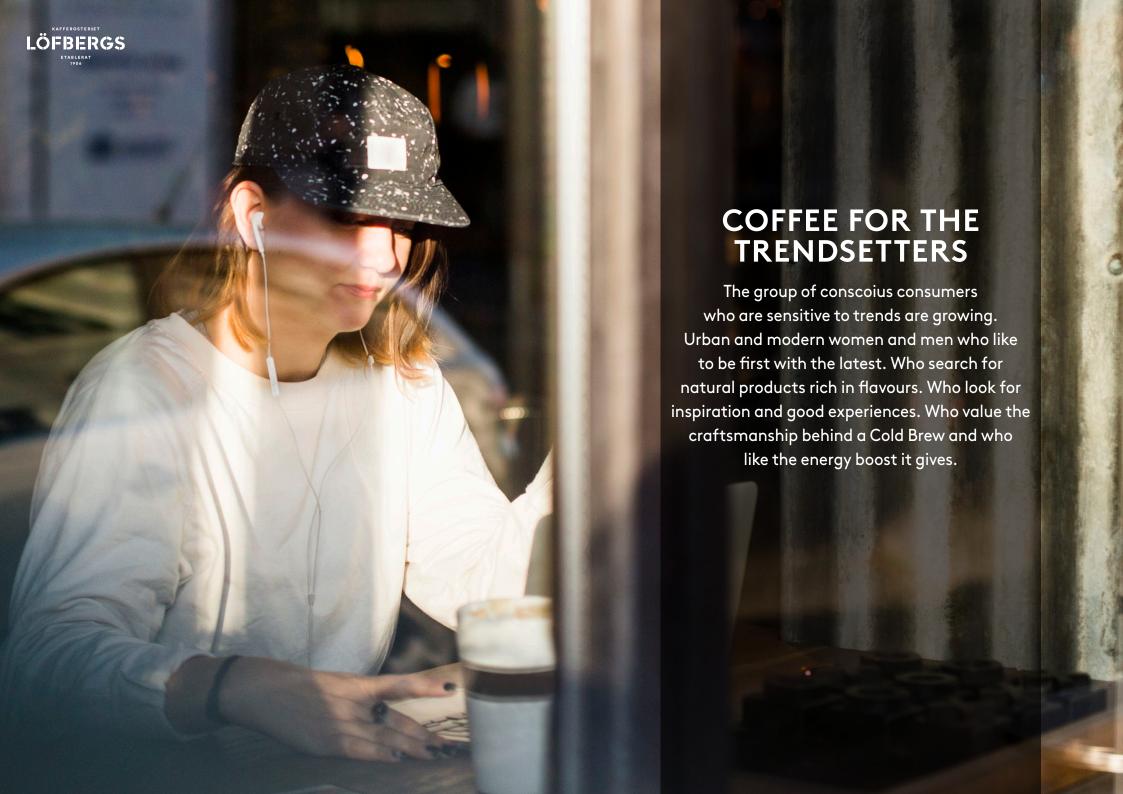




THIS IS COLD BREW

Coffee brewed with cold
fresh water over a long time
gets unique flavour characteristics.
Cold Brew is already a hot trend in
USA and Japan. Now we offer the
Swedish market an innovative
product that matches an exciting
and growing coffee trend.





THIS IS HOW WE MAKE COLD BREW

Our Cold Brew contains 100% Arabica beans. Pure premium coffee from our project
Next Generation Coffee in Colombia – where we work to improve the belief in the future for the
young generation of coffee farmers. Through education and trade, we improve the prerequisites for
young coffee farmers who live and work in Colombia, on the steep slopes of Antioquia.



The best beans

100% Arabica from Antioquia, Colombia.



The roasting brings out the flavours

110 years vocational pride and experience in every package.



Carefully selected water

The water quality is crucial to bring out the right character of the coffee.



Everything comes to those who wait

16 hours, that is how long it takes to brew our Cold Brew to perfection.



The temperature determines

Cold and long. The result is a sweeter and rounder coffee flavour than hot brewed coffee.



The package

Sustainable and recyclable, of course.



NEWS WEEK 15

Cold Brew Ginger

The sweetness of the coffee emphasizes the taste of ginger.
Offers a powerful aftertaste.





A full-bodied coffee with a mild and soft acidity, a light honey sweetness in the aftertaste.



Cold Brew Licorice

A full-bodied coffee with a mild and soft acidity. The sweetness of the coffee balances the taste of licorice.



