



*The  
Imack Coffee  
Difference*



*IMACKCOFFEE.COM*

*IMACK Coffee Company  
5140 E. 39th Ave. Denver, CO 80207  
call (303) 377-9929  
please visit us at [imackcoffee.com](http://imackcoffee.com)*



# *Why Imack Coffee...*



## *Our Beans are Collectively Sourced*

Imack imports green coffee beans from over 20 countries. Our buyers expertise ranges from applying sustainable growing practices to milling. We choose to work with cooperatives, small and single holder farms. Which are noted for their profound commitment to conserving the health of the environment, managing waste, building schools, and their conscious consumption of natural resources.

## *Our Beans are Stored in Green Rooms*

We all know Colorado is a dry climate. Coffee has a moisture content that when dried, changes the tastes and roast profiles. Unlike most roasters, Imack does not store a lot of green coffee in our facility. With climate controlled warehouses "Green Rooms" there is no need. Humidity levels are kept below 65%. We pull our inventory on a weekly basis ensuring our coffee is at its peak freshness.



## *Slow Roasted in the Tradition of Small Batch Roasting*

We roast our beans in the Mile-High City. This gives us a natural edge. Not only does it take longer to bake or cook at high altitudes, it also takes longer to roast a batch of coffee. We do not alter the natural process by increasing heat to meet time goals. Our goal is simply a great cup of coffee. We roast to bring out the beans unique characteristics and true flavor. As a result our coffees offer a smooth & natural cup that you can taste the difference.

## *Freshness is Key*

Everything we do is to bring you a coffee unlike any other. So why store it? We don't. It is delivered to you within a day or two of being roasted.





# House Blends

## *Imack Espresso*

Our most popular espresso! 100% Arabica Beans, dark roasted, strong, smooth, full bodied with lots of crema. Complex flavors make this an excellent choice. Its flavor cuts through the milk to make the perfect latte.

## *Espresso Medium*

A light medium roasted harmony of South American and Indonesian Coffee. Smooth and full of body with lots of flavor.

## *Breakfast Blend*

This medium roast is smooth, mild, and sweet with hints of smokiness. Coffees are grown at high altitudes in Central America. A perfect start to your day!

## *Matthew's Blend (House Blend #2)*

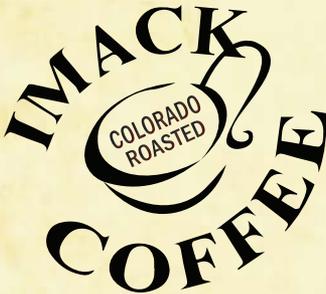
We are not big on fancy blend names, just great coffee. Since we are a family company, why not? M in IMACK is for Matthew. He is just like this blend, bright, and full of character. A great coffee for those who prefer their coffee on the lighter side.

## *Isaiah's Blend (House Blend)*

If you do for one, you have to do for the other. A real crowd pleaser! Medium to dark roasted. Smooth and clean, yet a full-bodied rich flavor.

## *Midnight Sun*

The combination of dark roasted South American and light roasted Indonesian, creates a blend that is just as visually appealing as it is delicious. Full body and sweetness are complemented with hints of smokiness.



## *Mocha Java*

This traditional blend combines the smooth body of Indonesian coffee with the wild fruit notes of coffee from the Red Sea region. Our Mocha Java is roasted on the darker side.

## *French Roast*

This very dark roast is made from a blend of premium Arabica beans. This coffee is rich and hearty with an intense smooth flavor.

## *Italian Roast*

Our darkest roast! This classic Italian Roast is strong, rich, and earthy. This blend combines the finest South American and Indonesian coffee beans.



# Central America

## *Costa Rica La Pastora Tarrazu*

**Roasted** - Medium or dark. One of our most popular coffees, this is a washed coffee.

**Cupping Notes** - Chocolate, roasted marshmallow, cherry, vanilla; syrupy and very clean, sweet lingering aftertaste.

**About** - La Pastora Tarrazú is produced by Coopetarrazu, a cooperative that was founded in 1960 and now has over 4,000 members. In 2004, Coopetarrazu went through an organizational transformation bringing five guiding principles for the cooperative: solidarity, transparency, sustainability, quality, and service. The organization's significant efforts to fundamentally change the way their community members consider and treat the environment has had incredible outcomes for farmers and their children. Fair Trade USA recognizes COOPETARRAZU for their profound commitment to conserving the health of the environment, managing waste, and their conscious consumption of natural resources. Members also have access to low interest loans and healthcare. Coopetarrazu strives to serve the community through environmental protection initiatives and migrant worker support programs.

## *Guatemala San Juan Sactepequez*

**Roasted** - Medium or as an Italian. This washed coffee is very complex and layered.

**Cupping Notes** - Herbal, milk chocolate, butterscotch, and orange overtones. Silky and creamy, high acidity, sweet, juicy lingering aftertaste.

**About** - Hailing from the Alotenanago region, these farmers are focused solely on quality from beginning to end. The small producers take care to only pick the ripest cherries by hand, and are careful not to mix in any green or unripe cherries. The coffee is promptly delivered in cherry to a small wet mill in Alotenanago. The wet mill's focus on quality does not wane. Once the coffee is in parchment, it is then cleaned by hand. This is regarded as an artisanal procedure and only small quantities are processed, producing a high quality, pronounced cup.



## *Mexico La Laja*

**Roasted** - Medium or dark. This is a washed coffee.

**Cupping Notes** - Nose is earthy, nutty; sweet/tart. Nutty, pleasant acidity, round body.

**About** - Finca La Laja is situated in the heart of one of Mexico's biggest coffee producing region. A 500 hectare size Finca located 1100 meters above sea level, La Laja is steeped in tradition and coffee history. Three generations of coffee producers have worked the rich fertile soil and tropical climate the region provides. The name "La Laja" is derived from the stone commonly found in this region of Huatusco.

## *Panama Finca Camiseta*

**Roasted** - Light or medium. It is fully washed and has a European Preparation, which has an additional hand sorting at the mill.

**Cupping Notes** - Buttery smooth body, floral and herbal aromatics, a mild acidity, and a salted toffee sweetness.

**About** - This Panama is a single farmer lot from the Boquette region, near the top of the Baru volcano. In the 1890's Panama saw an influx of immigrants from Arab nations to begin construction of the Canal. One of those immigrants moved to Boquette, changed his name to Domingo Suarez, and began coffee farming in 1920 in search of a better life for his family. The farm has now been in the Suarez family for three generations and is managed by his grandchildren. This coffee is 80% Typica and 20% Caturra.



# South America

## *Brazil Fazenda Santa Mariana*

**Roasted** - Light. This Brazil is from the Sul de Minas region and naturally processed.

**Cupping Notes** - Hints of dark chocolate, red bell pepper, complex; good body and sweet acidity, long, lingering finish.

**About** - For over 50 years the Sobrinho family has cultivated coffee on its family property. Today Paulo and Glycia oversee the family business. Fazenda Santa Mariana has 134 hectares of which 65 hectares are dedicated to coffee plantation where they practice the varieties Mundo Novo, Catuai, Icatu, Catucaí, and Bourbon.

## *Colombian Excelso Valle Del Cauca*

**Roasted** - Medium or as a French. This Colombian is processed using the wet or fully washed method.

**Cupping Notes** - Hints of raspberry and strawberry, alongside sweet praline, chocolate, and butter; Slight citric acidity and juicy body; Very balanced and lingers sweet.

**About** - 95% of the coffees produced in Cartago and Sevilla come from farms of 5 hectares or less. Coffee is handpicked, fermented for about 12 hours and then sun dried. Average temperatures in Valle del Cauca range from 19-20 degrees Celsius year-round, with about 12 hours of daylight. Colombian Coffees are known for their great aroma and rich body.

## *Peru Chanchamyo*

**Roasted** - Medium or dark. This is a washed coffee. Medium-bodied and delicate, with floral and nutty overtones, and a sweet finish.

**Cupping Notes** - Medium-bodied and delicate, with floral and nutty overtones, and a sweet finish.

**About** - Chanchamayo Valley produces 40% of Peru's total coffee crop. Smallholder farms produce nearly all of the coffee, which is shade grown at high altitudes.



# Africa

## *Ethiopia Yirgacheffe Kochere 'Banko Gutiti'*

**Roasted** - Light or dark. It is a washed coffee.

**Cupping Notes** - Black tea, citrus, vanilla, extremely silky and refined. Lavender, lemon, very clean and pleasant, lively acidity and creamy body.

**About** - This coffee is contributed by smallholder farms. It hails from the Banko Gutiti area of the Kochere Woreda in Yirgacheffe. Coffee from this area is known for its beautiful floral character and is usually very complex in acidity. We all know that Ethiopian coffee is some of the best in the world, and this is a fine example of that. This lot was fully washed at the Alemu Washing Station and dried for 18 to 20 days on drying beds. Approximately 650 small farmers contribute to the washing stations.



## Kenya AA Njoga

**Roasted** - Light or medium. It is a washed coffee.

**Cupping Notes** - Refined and perfectly balanced. Aroma of brown sugar and sweet fruit, syrupy mouth feel, refined, and wine-like acidity. Palate is dominated by lemon and grapefruit notes, with a sweet finish.

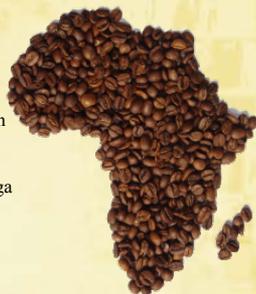
**About** - In Kirinyaga, the tradition of coffee growing goes back to 1893. Daniel Thiong'o Kamũ planted his first crop of coffee on a three-acre plot next to the Njoga River in 1959. Today the farm has expanded to 100 acres.

## Malawi AA Inzovu

**Roasted** - Light or medium.

**Cupping Notes** - Smooth, creamy bodied, and lively acidity; Complex notes of red wine and warm spices.

**About** - This is truly a special coffee. It is produced by an award winning estate, Sable Farming. The coffee is grown in 3 areas: Limbe, Zomba Mountain in Namadzi, and the east side of Lake Malawi. The total annual production at Sable Farming is about 1000-1500 MT per year (roughly 16,000 bags.) Raised table racks adjacent to the pulper. The dried parchment is stored for approximately six weeks for conditioning, prior to hulling, grading, and bagging at the Mapanga Dry mill.



## Tanzania Peaberry Mutwari

**Roasted** - Medium.

**Cupping Notes** - This is a washed coffee. Balanced acidity, medium body. Aromas of toast and cream, flavors of Meyer lemon curd.

**About** - Mutwari translates to "chief" in multiple Bantu languages. Mutwari coffee comes from 50 farmer groups/individual small holder farmers. It is composed of both CPU (central pulperly units-fully washed) and HP (home processed-home washed) coffee throughout the Mbozi, Mbeya Rural, Ileje, and Rungwe districts of Mbeya Region. Over 60,000 farmers produce coffee in the Mbeya region.

## Papua New Guinea A/X Morobe Province

**Roasted** - Light or medium.

**Cupping Notes** - Plum/stone fruit, tropical fruit, cinnamon French toast; creamy with a lemony acidity and slightly spicy chocolate finish.

**About** - We are pleased to offer this delicious organic A/X from Northeast New Guinea. Produced by small farmers at the village level. It receives ample sunshine and rainfall to produce a smooth coffee of medium acidity and body with great flavor. This coffee is washed and sun-dried, undergoing processing at Niugini Coffee, Tea & Spice Dry mills.

## Sumatra Mandheling Grade 1

**Roasted** - Medium and dark. This coffee is wet hulled and dried in the sun.

**Cupping Notes** - Low to medium acidity. Sweet brown sugar, earthy fragrance and aroma, red wine, and herbal. Full body with slightly rustic cup. Lingering chocolate after taste.

**About** - Sumatra coffees are famous for their peculiar flavor profile, low acidity, thick body, and rustic flavors that can often be described as earthy. Much of the flavor comes from the way Sumatras are processed, the wet-hull method. Coffee in Indonesia is grown on smallholder farms, a family with anywhere between 100 trees to a few hectares of land. Sumatra coffees have not been sold by region, because presumably the regional differences are not that distinct. Rather, the quality of the picking, preparation, and processing of the coffee determines much of the cup character in this coffee. In fact, Sumatras are sold as Mandheling (Mandailing) which is simply the Indonesian ethnic group that was once involved in coffee production. The coffee is scored by defects in the cup, not physical defects of the green coffee. So a fairly ugly-looking green coffee can technically be called Grade 1 Mandheling.

# Decaffeinated Coffee



*Imack uses the Swiss Water Decaffeinated Company. Swiss Water is an innovative, 100% chemical free decaffeination process removing caffeine for coffee roasters around the world.*

## **Imack Swiss Water Decaf Espresso Blend**

**Roasted** - Medium, but appears very dark due to the Swiss Water Process.

**Cupping Notes** - Chocolate and caramel flavors with a touch of natural fruit, enough acidity to provide a balance, sweetness riding a long, smooth finish.

**About** - All the taste without the caffeine, a smooth well-balanced sweet espresso! Imack Coffee Roasters combine the finest Swiss Water Coffees from Brazil, Latin America, and Indonesia to create a delicious espresso without the caffeine that will keep your customers coming back.



## **Imack Swiss Water House Decaf**

**Roasted** - Medium. It is a Swiss Water decaf and it appears darker than the roast level.

**Cupping Notes** - Sweet graham cracker, balanced, pleasant mouthfeel.

**About** - This is a decaf blend consisting of South American, African, and Indonesian Swiss Water coffees. The gentle water process is used to remove the caffeine content without disrupting much of the volatile compounds that affect flavor and aroma.

## **Sumatra Swiss Water Decaf**

**Roasted** - Medium. It is a Swiss Water decaf and it appears darker than the roast level.

**Cupping Notes** - Low to medium acidity. Sweet brown sugar and earthy fragrance and aroma, red wine and herbal. Full body with slightly rustic cup. Lingering chocolate after taste.

**About** - It is a Mandheling. The Swiss Water® Process uses pure green coffee extract and proprietary carbon technology to remove caffeine from green coffee beans. The beans are first soaked in very hot water and caffeine is leached out of the beans' cellular material to create green coffee extract. The solution is then passed through a carbon filter. They have specified the pore size of the carbon to match the caffeine molecule to ensure only the caffeine is trapped when the caffeine is captured from the green coffee extract. The Swiss Water Process is certified organic and 100% chemical free.

## **Costa Rica Tarrazu, Valle Central**

**Roasted** - Light/medium. It is a Swiss Water decaf and it appears darker than the roast level.

**Cupping Notes** - Rich body balanced with appropriate acidity, and a bit of toasted marshmallow sweetness up front.

**About** - The Central Valley is made up of the San José, Heredia, and Alajuela provinces. Its productive structure is influenced by the agro-export model that greatly emphasizes the importance of the cultivation and industrialization of coffee. The altitude of the Central Valley affects the size and hardness of the coffee bean and can influence certain components, in particular the acidity; these elements are very important to the characteristics of Arabica coffee, which offers an aromatic, smooth, and pleasant flavored beverage.

# Certified Organic Coffee

*Beyond our pursuit of providing customers with the finest coffee, we are also dedicated to supporting sustainable and regenerative land management practices by offering only the best specialty grade, USDA Organic coffee.*

Brazil

Breakfast Blend

Colombia

Costa Rica

Espresso

Ethiopia Yirgacheffe

French Roast

Guatemala

Isiah's Blend

Matthew's Blend

Mexico

Midnight Sun Blend

Papua New Guinea

Peru

Sumatra



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