



UNDERSTANDING our roasts

available roasts

SPECIALTY ROAST

is not a specific roast. This term is used to indicate that the coffee was roasted to obtain perfect caramelization to reveal all of the inherent qualities and characteristics of the origin.

It can fall anywhere within these 3 roasts depending on the bean's origin and density.



VERY LIGHT

Powerful acidity and the varietal characteristics are hardly noticeable. The body is under developed. The bean is still had and the surface is dry.

CARAMELIZATION:	40%
CARBONIZATION:	0%
AGTRON SCALE:	70-85

Other terms used:

-CINNAMON
-NEW ENGLAND
-VERY LIGHT BROWN



LIGHT BROWN

Acidity is less overpowering but still significant, the varietal characteristics slightly more present and the body fuller.

CARAMELIZATION:	70%
CARBONIZATION:	0%
AGTRON SCALE:	55-70

Other terms used:

-CHESTNUT
-LIGHT AMERICAN
-LIGHT MEDIUM



BROWN

Acidity remains high although richer, varietal characteristics muted but still clear, and body still fuller. Bean still dry but a slight lustre appearance begins to show.

CARAMELIZATION:	90%
CARBONIZATION:	0%
AGTRON SCALE:	40-55

Other terms used:

-AMERICAN
-BREAKFAST
-CITY
-MEDIUM



MEDIUM DARK

Acidity begins to subside although still noticeable, the body is heavier, only strong varietal characteristics remain. The coffee's natural sweetness is well revealed. Depending on the coffee's density small droplets of oil might appear a few days after the roast.

CARAMELIZATION:	100%
CARBONIZATION:	0%
AGTRON SCALE:	35-40

Other terms used:

-AFTER DINNER
-FULL CITY
-LIGHT FRENCH
-VIENNESE



DARK

Acidity is low, varietal characteristics are still present but giving way even more body. The coffee is heavy on the palate. The natural sweetness of coffee is fully revealed. The surface of the bean will become oily (shiny) after a day or two.

CARAMELIZATION:	90%
CARBONIZATION:	10%
AGTRON SCALE:	30-35

Other terms used:

-CONTINENTAL
-DARK CITY
-ESPRESSO
-EUROPEAN
-FRENCH
-ITALIAN
-NEW ORLEANS



VERY DARK

Acidity is gone, varietal characteristics are almost gone, the body begins to thin, the sugars now being carbonized begin to transform into bitterness, a slight charred taste may appear. The surface of the bean is bright with flavour oils. Despite the fact that most of the nuances of the coffee are gone with a very dark roast, some people do prefer the thin body and charred taste, especially with milk based drinks like café lattes or cappuccinos.

CARAMELIZATION:	60%
CARBONIZATION:	40%
AGTRON SCALE:	25-30

Other terms used:

-BLACK
-CONTINENTAL DARK
-DARK FRENCH
-HEAVY
-NEAPOLITAN



EXTREMELY DARK

Acidity, body and characteristics are gone. Now most of the sugars being carbonized leave a heavy charred smokey taste along with bitterness.

CARAMELIZATION:	40%
CARBONIZATION:	60%
AGTRON SCALE:	20-25

Other terms used:

-NEW WEST COAST
-ORIENTAL
-SPANISH