

## Our focus is on the coffee...

When you come into The Bean Barn, you can choose from our range of blends and single origin coffees.

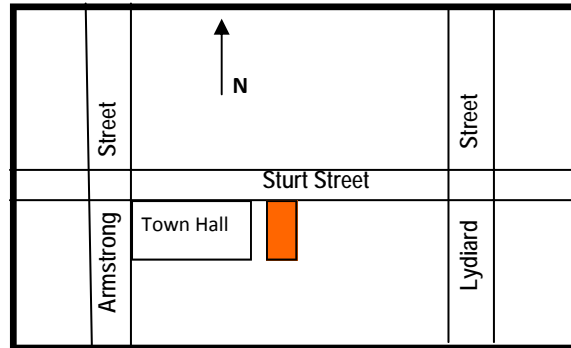
Each week we offer you a choice between our standard espresso blend and one of the single origin coffees. You might develop a taste for Tiger Mountain coffee for your long black and Peru when you have a latte. It's all up to you.

If you're on the go, drop by to pick up a quality take-away coffee to bring with you.



If you've got time, take a seat and catch up with a friend, the newspaper, or both!

We've even got seats for those who *really* want to relax!



### The *Bean* Barn Specialist Coffee Roastery

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Your Local  
Specialist Coffee Roaster



Bringing you a world of coffee...

# Why is The *Bean* Barn different?

## We are a specialist coffee roastery

At The Bean Barn, coffee isn't a side-line, it's the main focus of our business.



Selected green coffee beans from around the world are roasted in our shop to bring out their unique flavor.

## We roast all our coffee ourselves

All of the coffee we use and sell is roasted in our own shop so we can ensure that you get a top quality product, every time.



Our Probat coffee roaster is fired up multiple times every week to ensure that you have the freshest possible coffee.



The fresh-roasted coffee beans are carefully stored to keep them in top condition for wholesale and retail sales, as well as for use in our café.

## All our coffee beans are Arabica beans

Arabica coffee beans are like wine grapes in that they take on the characteristics of the region in which they are grown. So if you take the same tree and plant it in different countries, the flavor of the coffee will be different.

Most café's use a blend that contains at least some Robusta coffee beans because it is easier to get crema using Robusta, even though it doesn't taste as good.

## We have single origin coffee beans

Single origin coffee beans originate from one place. It might be an estate, a plantation, or in the case of Kenya or Colombia (where all coffee is pooled and graded) from a single country. This allows you to experience the distinct flavor of each individual single origin coffee.

The Bean Barn features a different single origin coffee each week at the cost of a regular espresso so you can find one that's right for you, or simply enjoy the range.

## ...as well as our own unique blends

Mopoke is The Bean Barn's unique espresso blend containing only Arabica coffee beans.

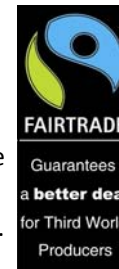
Gum Tree Flat is another of our unique blends perfect for plunger coffee.

## Our Decaf is chemical free

We buy green Arabica coffee beans that have been decaffeinated using the chemical-free Swiss Water Method and fresh roast them in our shop.

## We sell Fairtrade coffee

Among our Single Origin coffees we have a number of Fairtrade coffees from around the world. Fairtrade ensures third world farmers receive a fair price for their produce.



# Does freshly roasted coffee *really* make a difference?

## Fresh coffee is essential

Yes, you *can* taste the difference if the coffee isn't fresh.

As coffee ages, it oxidizes, losing both flavor and the capacity to produce a good crema. The fresher the coffee, the better it is: more flavor, better crema, and the regional accents are stronger.



At The Bean Barn we use and sell fresh roasted coffee. We also write the date the coffee was roasted on the bag, so you can see that you're buying fresh coffee.

## The elements of good coffee

Freshness is one of the key factors in making a good coffee, but it's not the only one. Good coffee requires expertise and quality at each stage in the process:

- The quality of the green coffee beans
- Attention to the roasting profile
- The freshness of the coffee
- Ensuring the right grind for the equipment
- The expertise of the barrista

At The Bean Barn, we pride ourselves on getting each of these steps right. If the coffee isn't right, we will make another one rather than give you an inferior cup of coffee.

The bitter flavor associated with coffee usually stems from over-roasting, or over-extracting the espresso. You may find there is no need to add sugar to a coffee from The Bean Barn.