

# SENSUM COFFEE





# SENSUM COFFEE ROASTING SHOP

## OUR COFFEE

The quality of green coffee beans is an important ingredient in the taste of the final product. Coffee is the product of how it is grown. Soil conditions, altitude and climate determine the final taste of the coffee beans.

At Sensus, we start with 100% high quality Arabica beans from the best small plantations around the world, some even purchased directly from the farmers themselves! It is the most aromatic coffee because it is grown at high altitudes, where the crops grow smaller and slower, which gives the coffee a more concentrated flavor and aroma. Specialty coffee of the highest quality is roasted daily in small batches at the Diedrich Roasters.

Our production roaster is Diedrich IR-12, first roaster with infrared burner and special Zenith II Automatisation system in Azerbaijan!

The infrared burner allows more flexibility in profiling our roasts by adjusting the percentage of conduction and convection, and the automation system stabilizes the result.



### **Premium Green Beans**

Marked character of the coffee regions where they have been produced

SCA score between 80 and 84 points (although there may be exceptions)

Maximum nine defects per 350gr

Recommended for both single origin and blends

Continuity coffees

### **Specialty Green Beans**

Traceability to farm

Special profiles and a variety of processes

SCA sensory profile score: 85 to 89

Maximum nine defects per 350gr

Recommended for both single origin, blends, single origin espresso and filter

### **Unique Green Beans**

Unique and extraordinary profiles

Complete traceability in the processes and in the coffee

Score above 90 SCA points, or for your profile and processes, out of scale

Results of our leading experiments with special fermentation techniques and processes

Less than 5 defects per 350 gr

Exclusive limited production lots



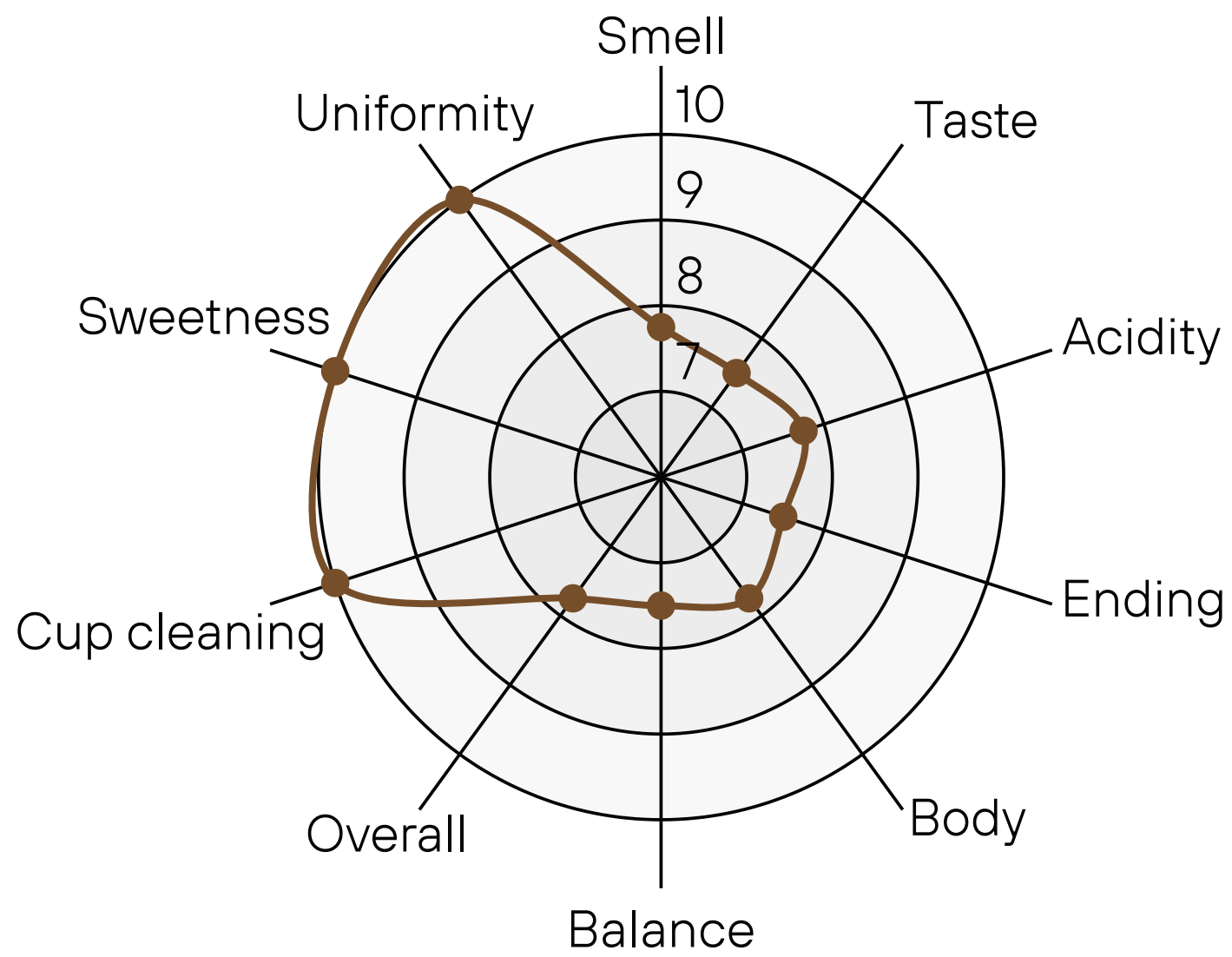
COFFEE NAMES	VOLUME	RETAIL PRICE (1 KG)
		RETAIL PRICE (200 GR)
BRASIL SAN RAFAEL	1 KG	37.90 AZN
	200 GR	10.06 AZN
COLOMBIA GOLDEN HUILA	1 KG	45.74 AZN
	200 GR	11.37 AZN
ETHIOPIA SIDAMA FURLA	1 KG	45.74 AZN
	200 GR	11.11 AZN
EL SALVADOR DOSSOKAM	1 KG	64 AZN
	200 GR	15.50 AZN
COLOMBIA HUILA SANJANERO DECAF	1 KG	47 AZN
	200 GR	13 AZN
KENYA MATUNDA	1 KG	-
	200 GR	14.50 AZN
KENYA ALTERF AME	1 KG	-
	200 GR	16 AZN
EL SALVADOR SULAFAT FAL	1 KG	-
	200 GR	33 AZN

# BRASIL San Rafael

Species: Arabica  
 Variety: Catuai, Mundo Novo  
 Process: Natural  
 Profile: Chocolaty  
 Key Descriptor: Cocoa  
 Total SCA Score: 80.75

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel notes of cocoa, chocolate in taste and nutty aftertaste.

Brasil San Rafael is daily coffee with low medium acidity, medium sweetness, medium body and creamy tactile sensations.



# BRASIL San Rafael

Roast Degree: Dark

Recommended Use: Espresso

1 Kg. / 200 Gr.

1 Kg.

37.9 AZN

200 Gr.

10.06 AZN

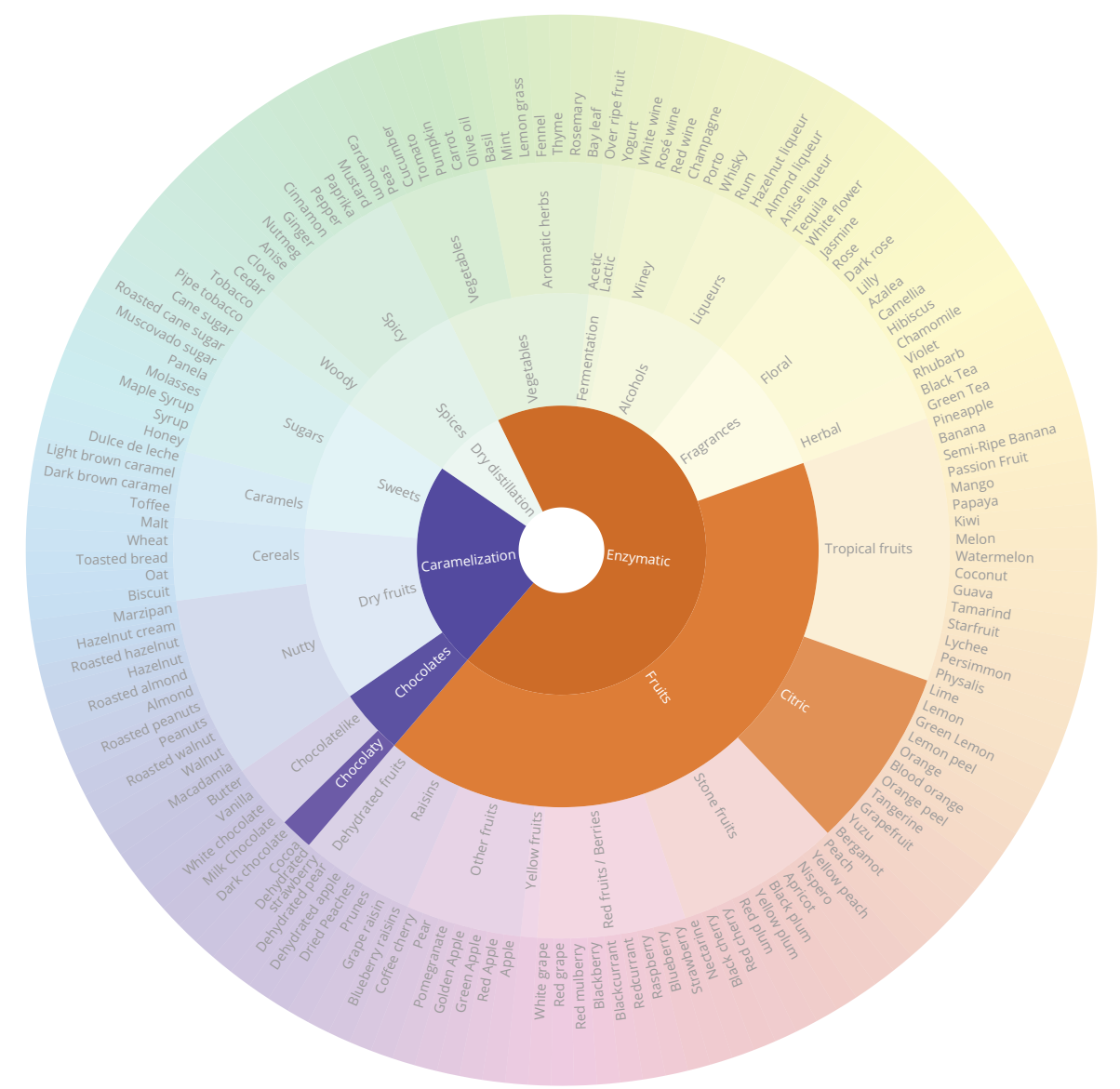
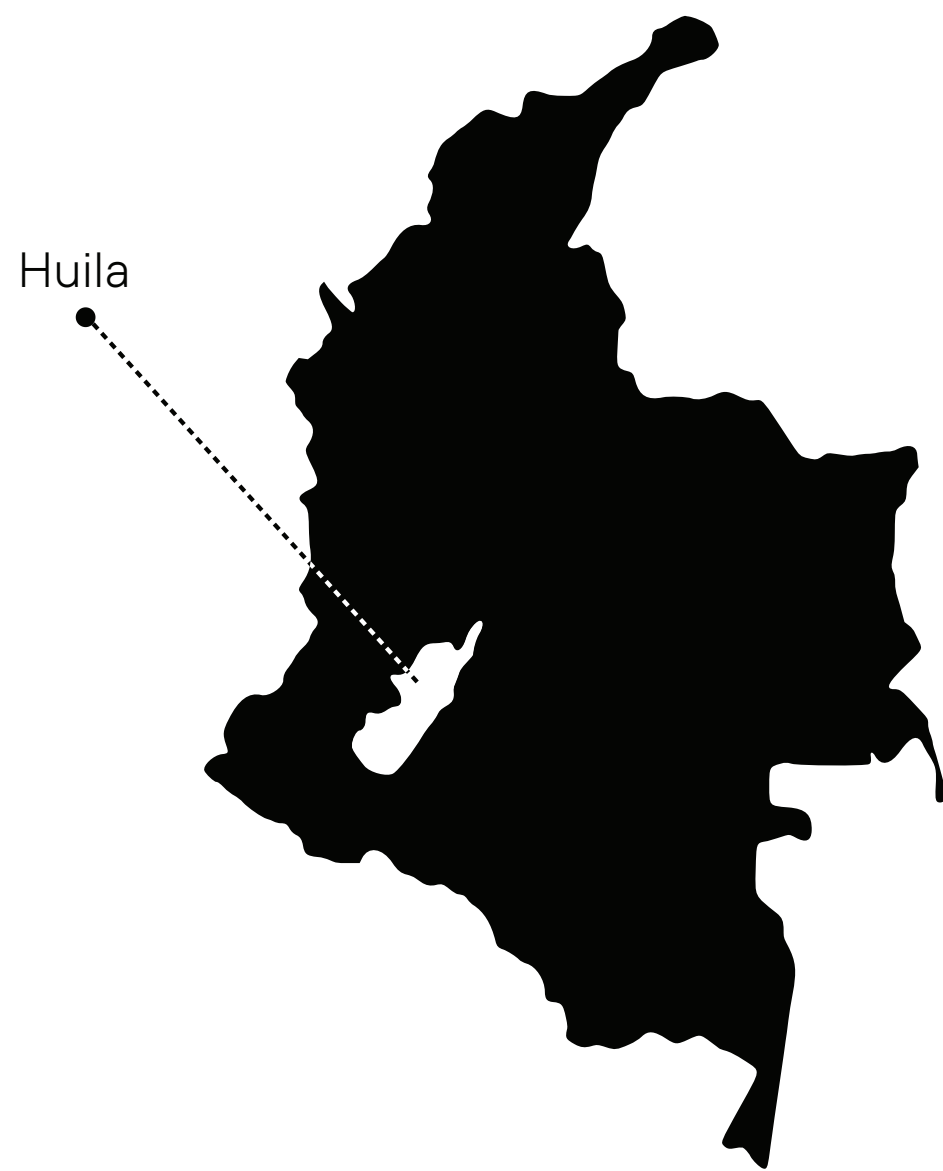
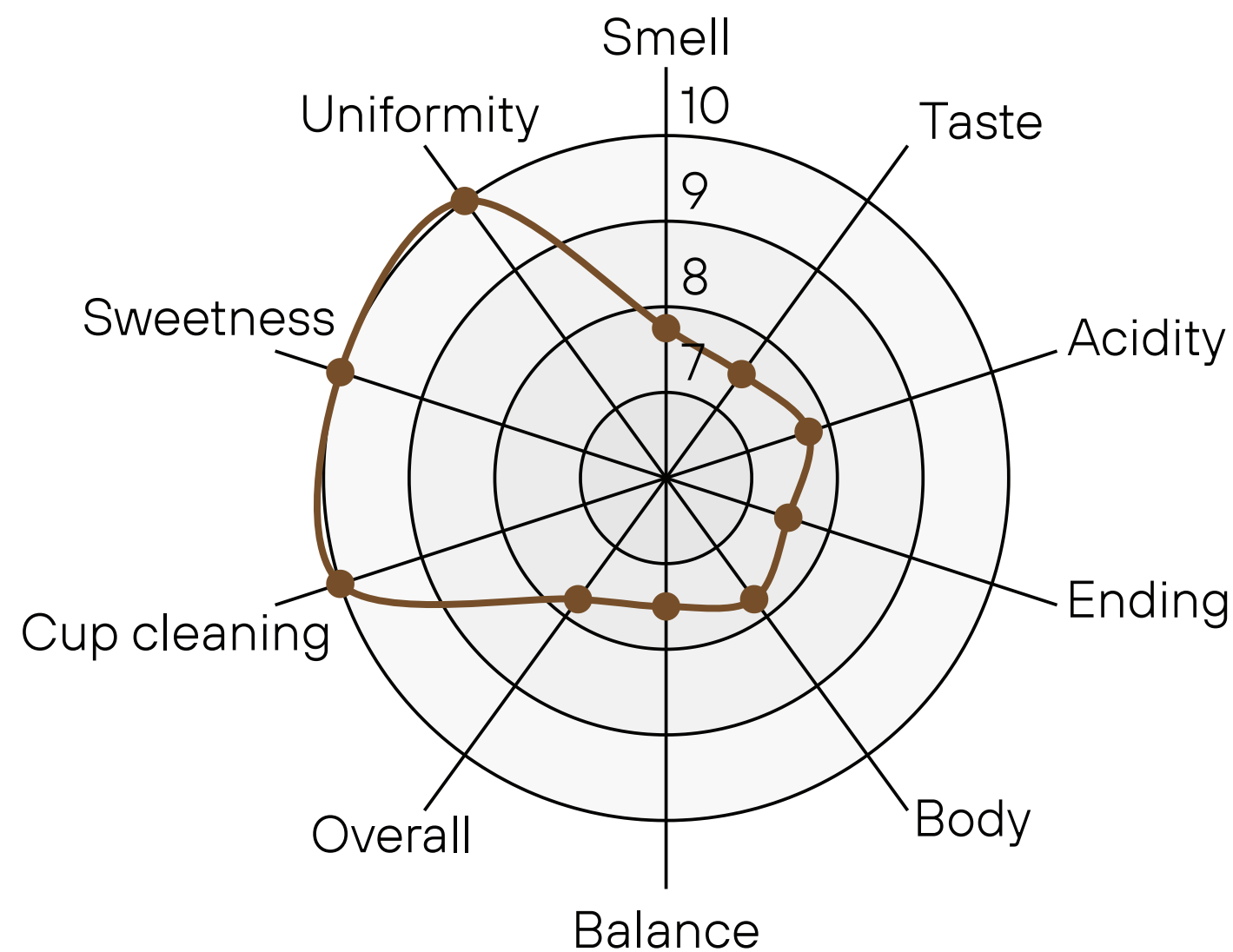


# COLOMBIA Golden Huila

Colombia Golden Huila is daily coffee with medium acidity, medium sweetness, medium body and creamy tactile sensations.

Species: Arabica  
 Variety: Castillo, Caturra, Colombia  
 Process: Washed  
 Profile: Chocolaty  
 Key Descriptor: Citric  
 Total SCA Score: 83.5

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel notes of chocolate and citric fruits.





# COLOMBIA Golden Huila

Roast Degree: Dark

Recommended Use: Espresso

1 Kg. / 200 Gr.

1 Kg.

45.74 AZN

200 Gr.

11.37 AZN



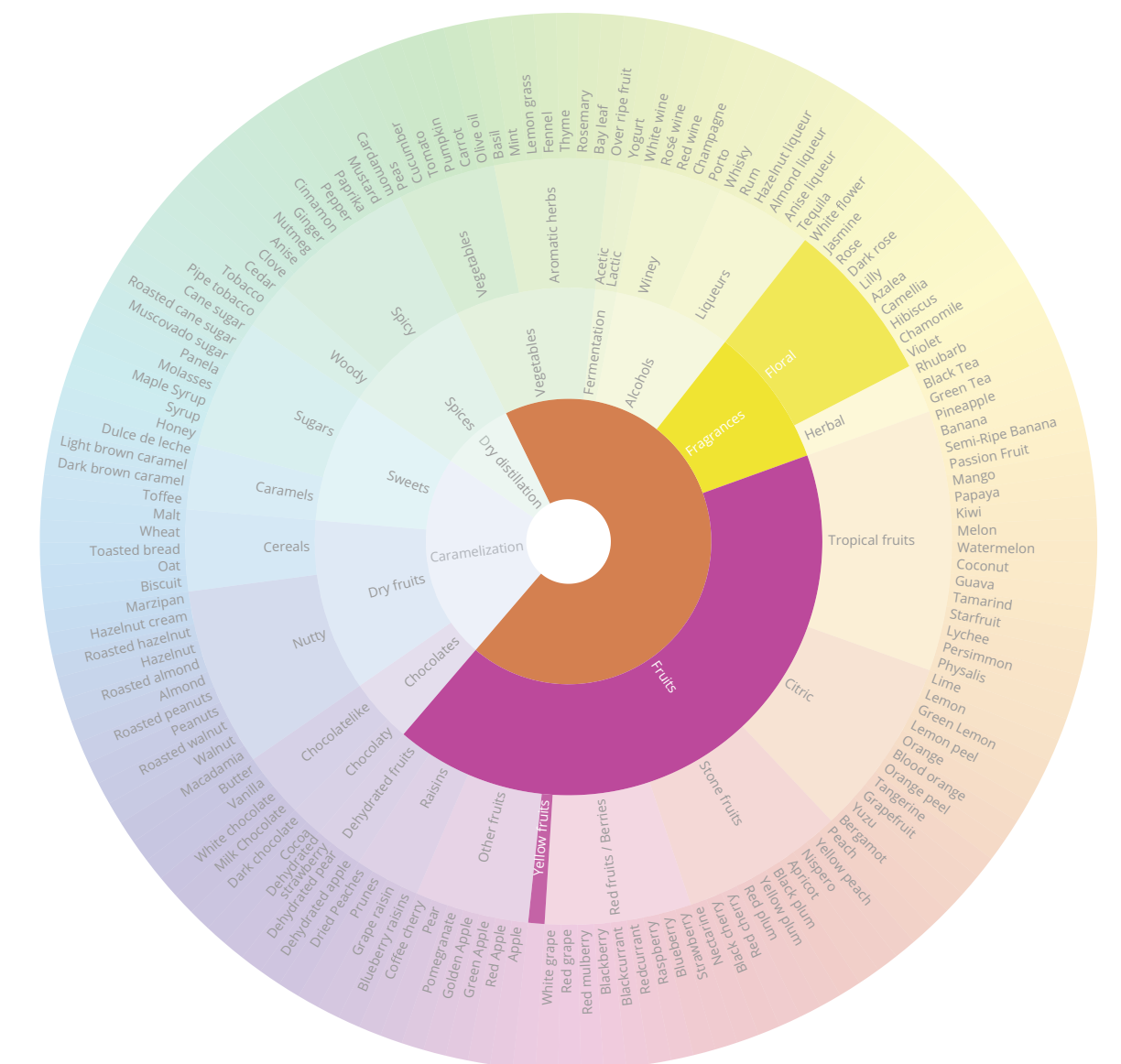
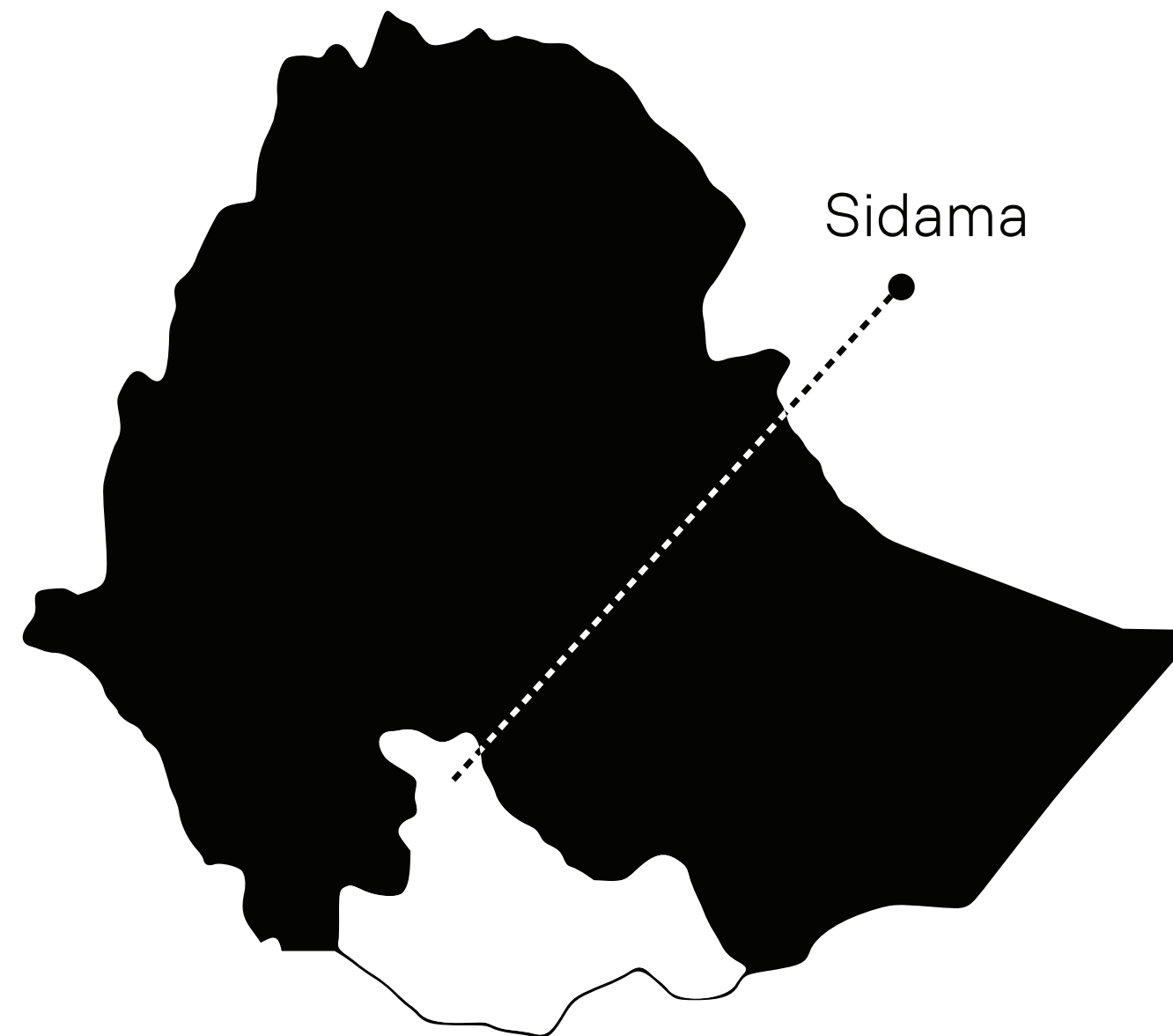
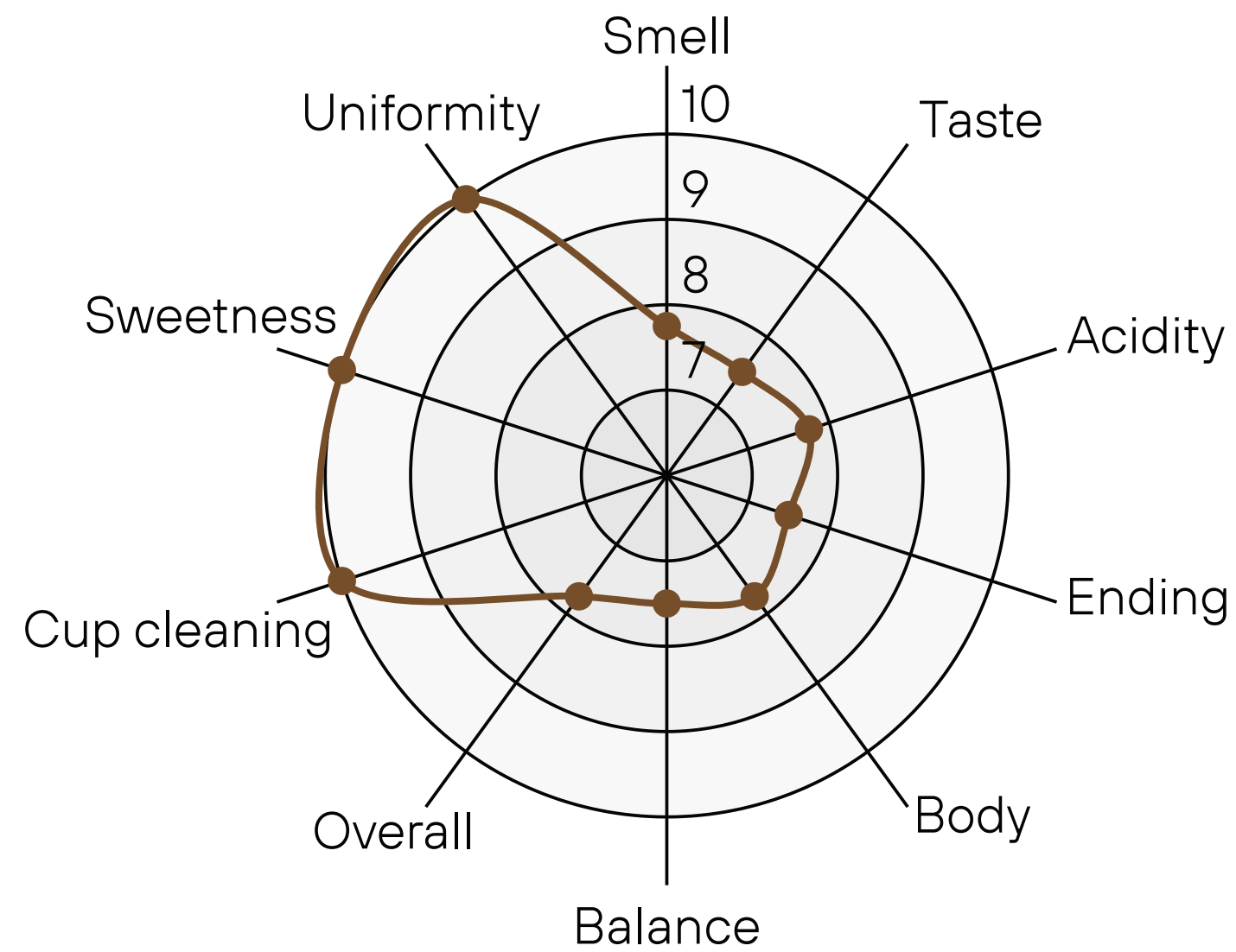
# ETHIOPIA Furla

Species: Arabica  
 Variety: Heirloom  
 Process: Washed  
 Profile: Fruity

Key Descriptor: Yellow Fruits  
 Total SCA Score: 86.25

Ethiopia Furla is lot of coffee with medium acidity, medium sweetness, medium body and buttery tactile sensations.

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel floral notes and yellow fruits in taste.



# ETHIOPIA Furla

Roast Degree: Medium

Recommended Use: Espresso / Filter

1 Kg. / 200 Gr.

1 Kg.

45.74 AZN

200 Gr.

11.11 AZN



# El Salvador Dossokam

Species: Arabica

Variety: Yellow Bourbon, Red Bourbon

Process: Natural / Sleeping bag

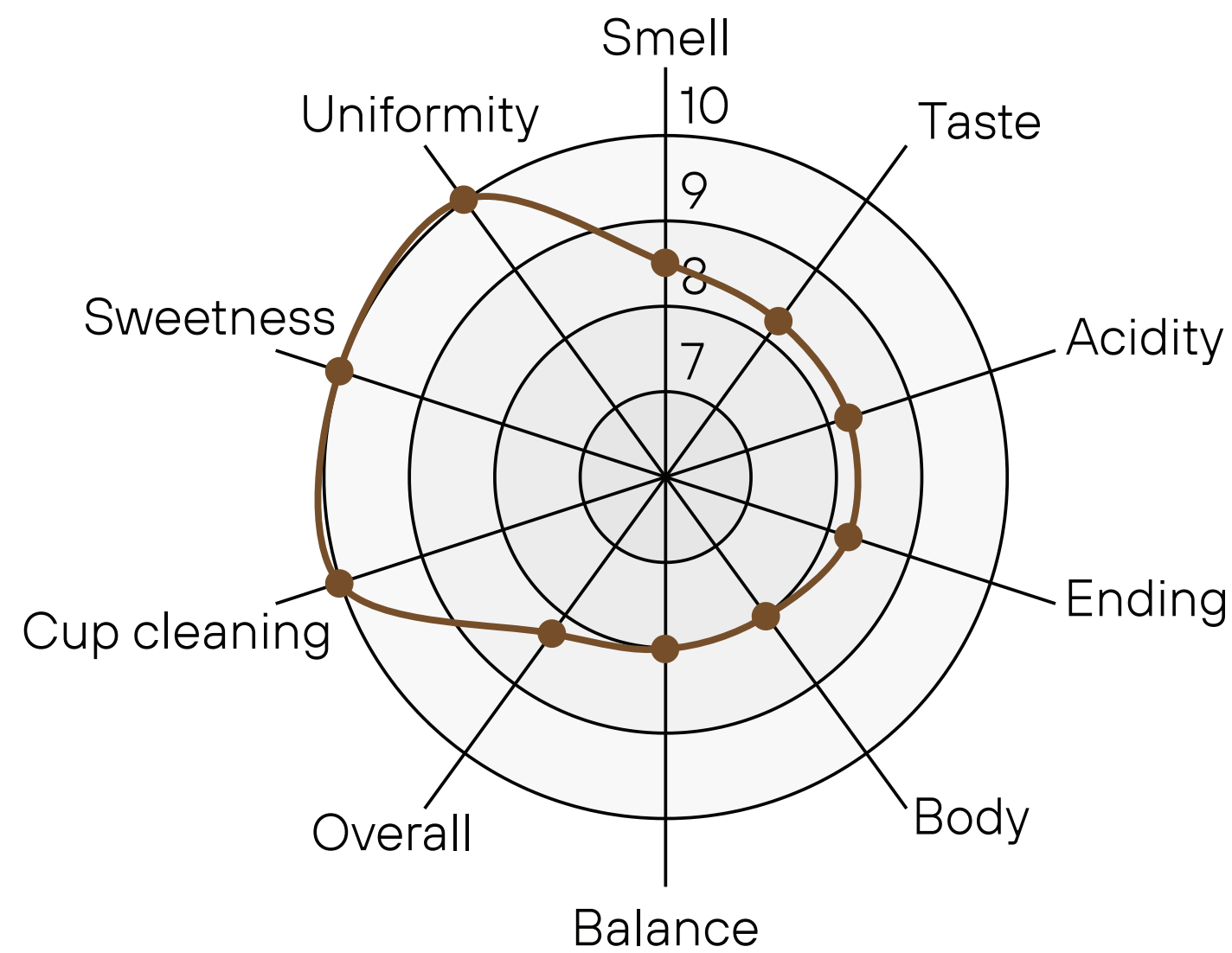
Profile: Fruity

Key Descriptor: Nectarine

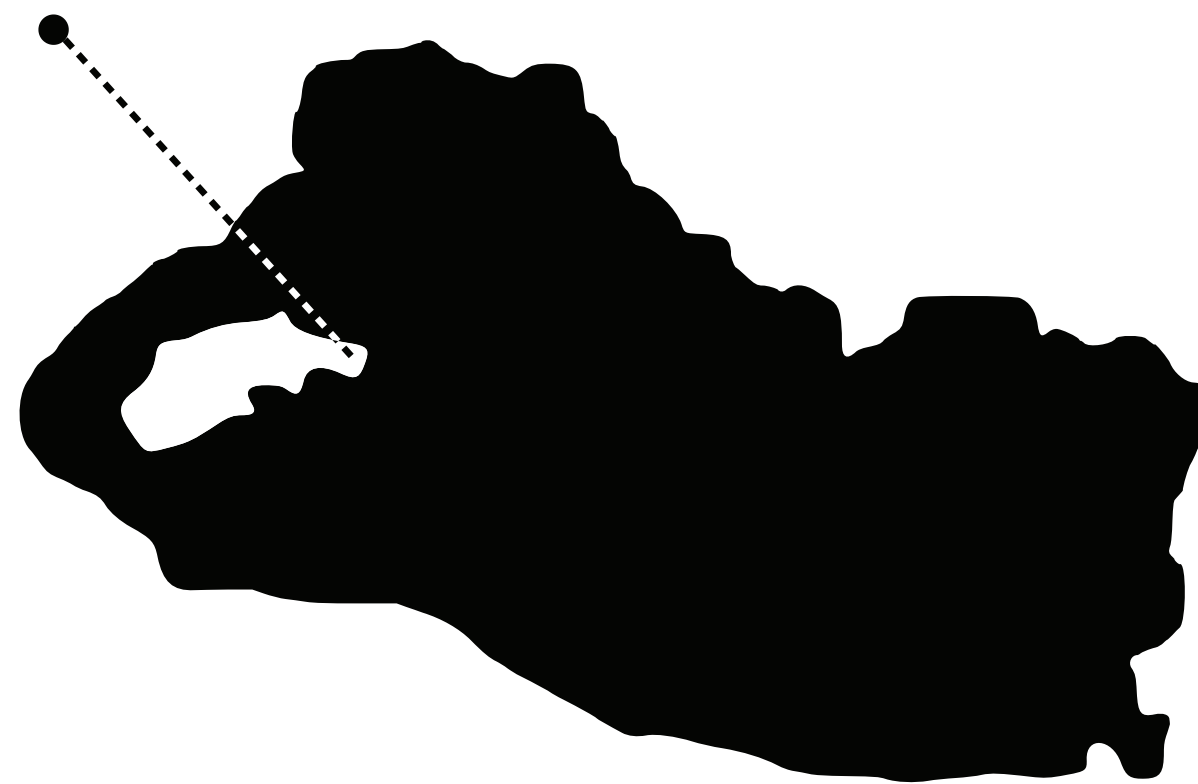
Total SCA Score: 87.5

El Salvador Dossokam is daily coffee with medium high acidity, medium sweetness, medium body and buttery tactile sensations.

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel enzymatic notes of fruits, like nectarine in taste.



Apaneca - Ilamatepec



# EL SALVADOR Dossokam

Roast Degree: Medium

Recommended Use: Espresso/Filter

1 Kg. / 200 Gr.

1 Kg.

200 Gr.

64 AZN

15.50 AZN



# COLOMBIA Sanjuanero Huila

Species: Arabica

Variety: Castillo, Caturra, Colombia

Process: Washed / Decaffeinated

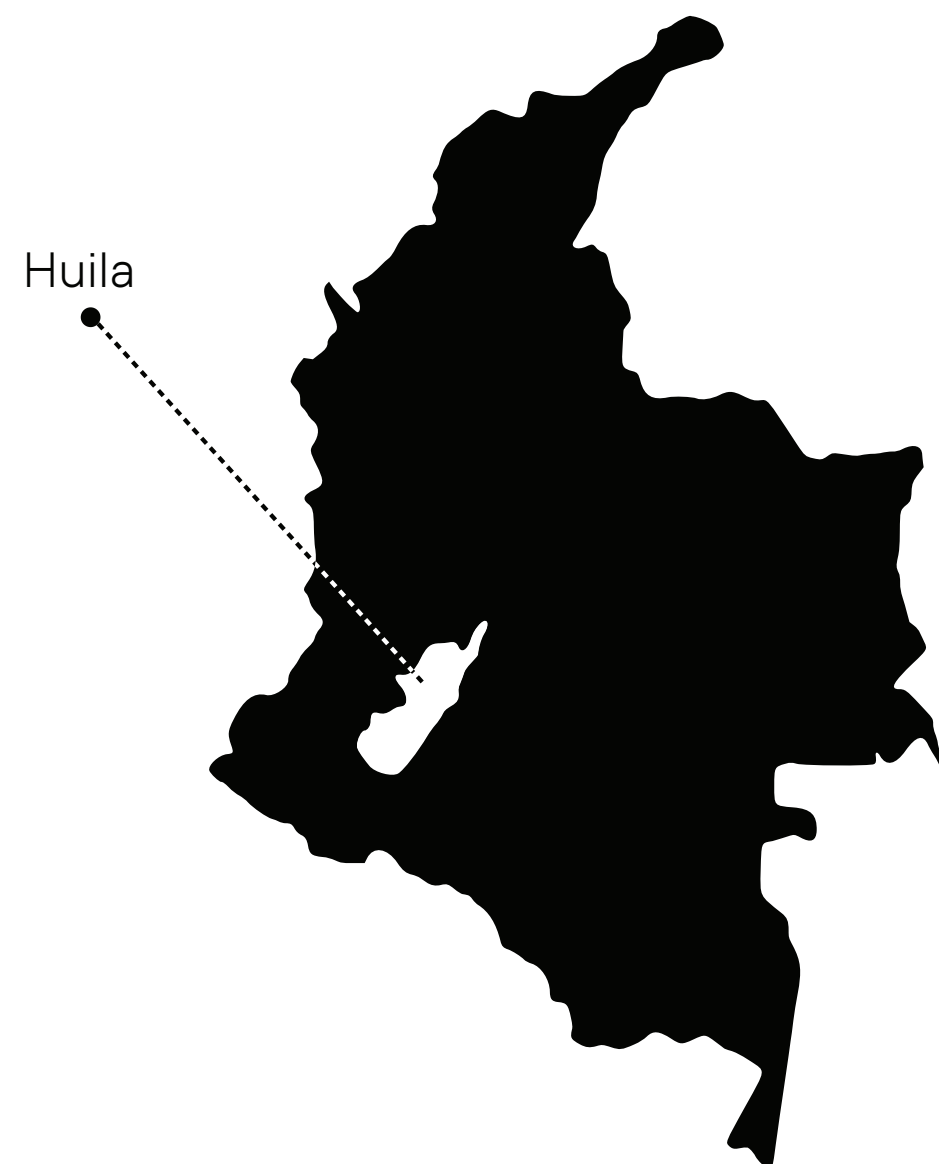
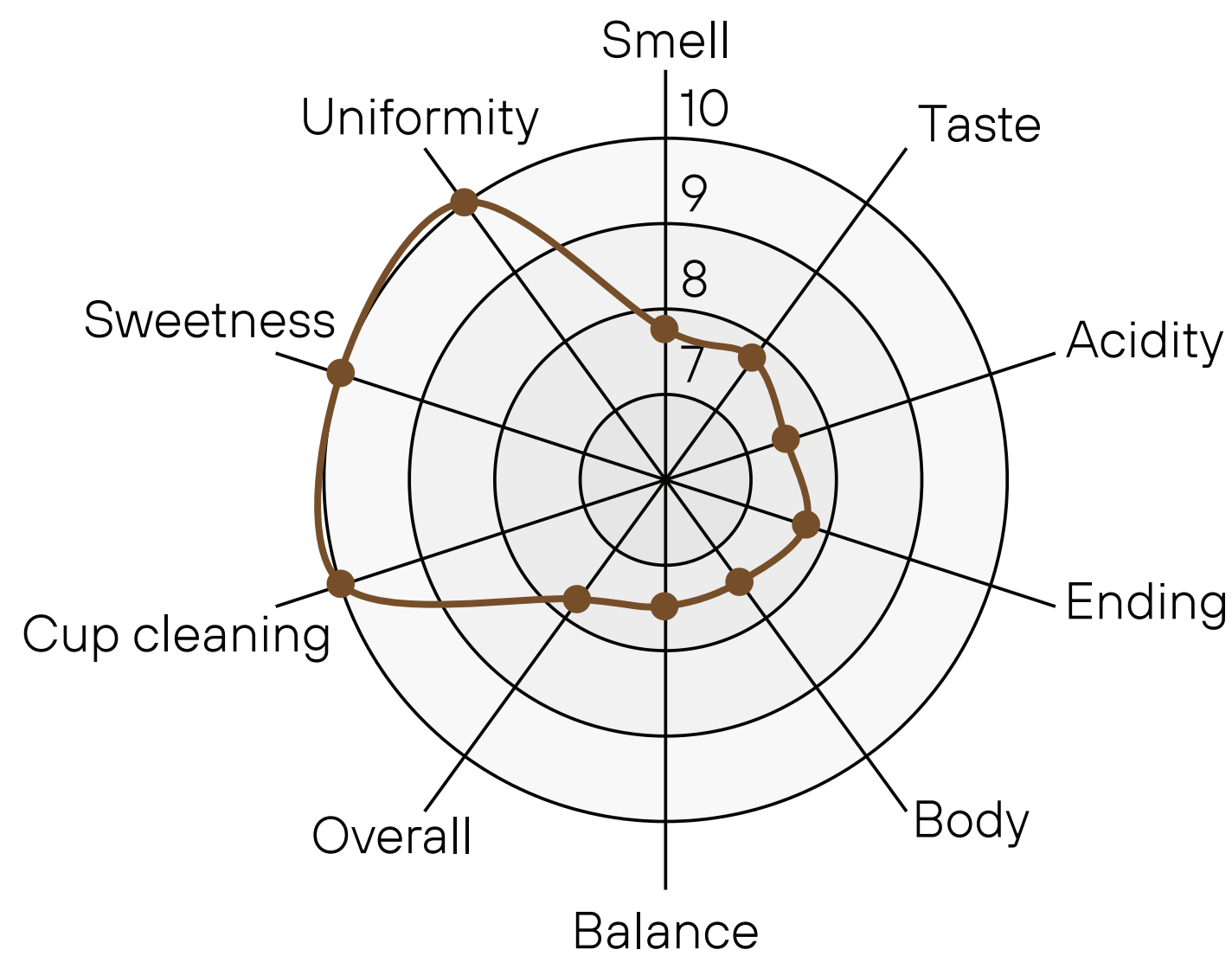
Profile: Spicy

Key Descriptor: Cinnamon

Total SCA Score: 83.5

Colombia Sanjuanero Huila is daily coffee with medium high acidity, medium sweetness, medium body and buttery tactile sensations.

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel notes of spices and chocolate.



# COLOMBIA Huila Sanjuanero

Roast Degree: Dark

Recommended Use: Espresso

1 Kg. / 200 Gr.

1 Kg.

47 AZN

200 Gr.

13 AZN

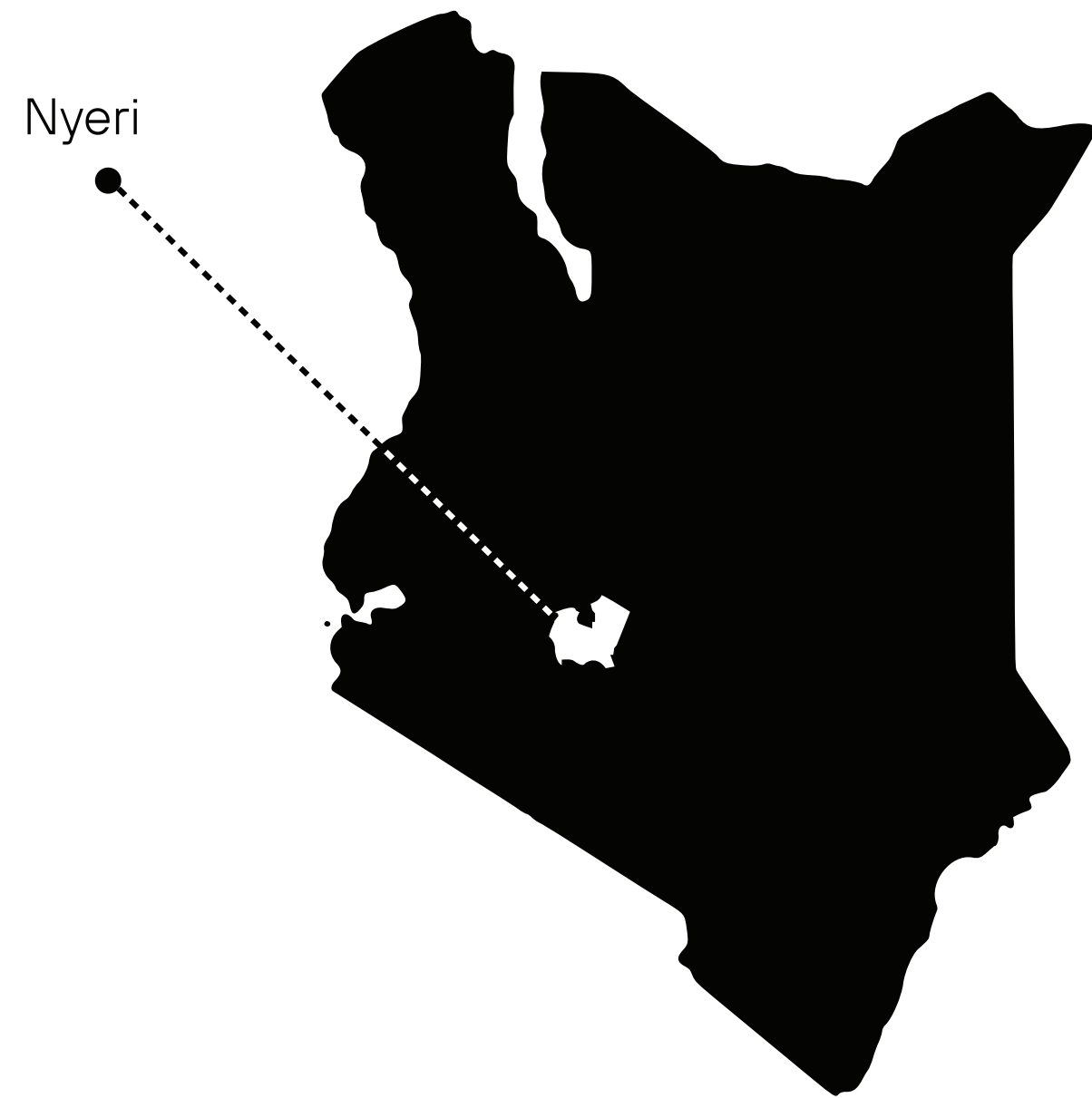
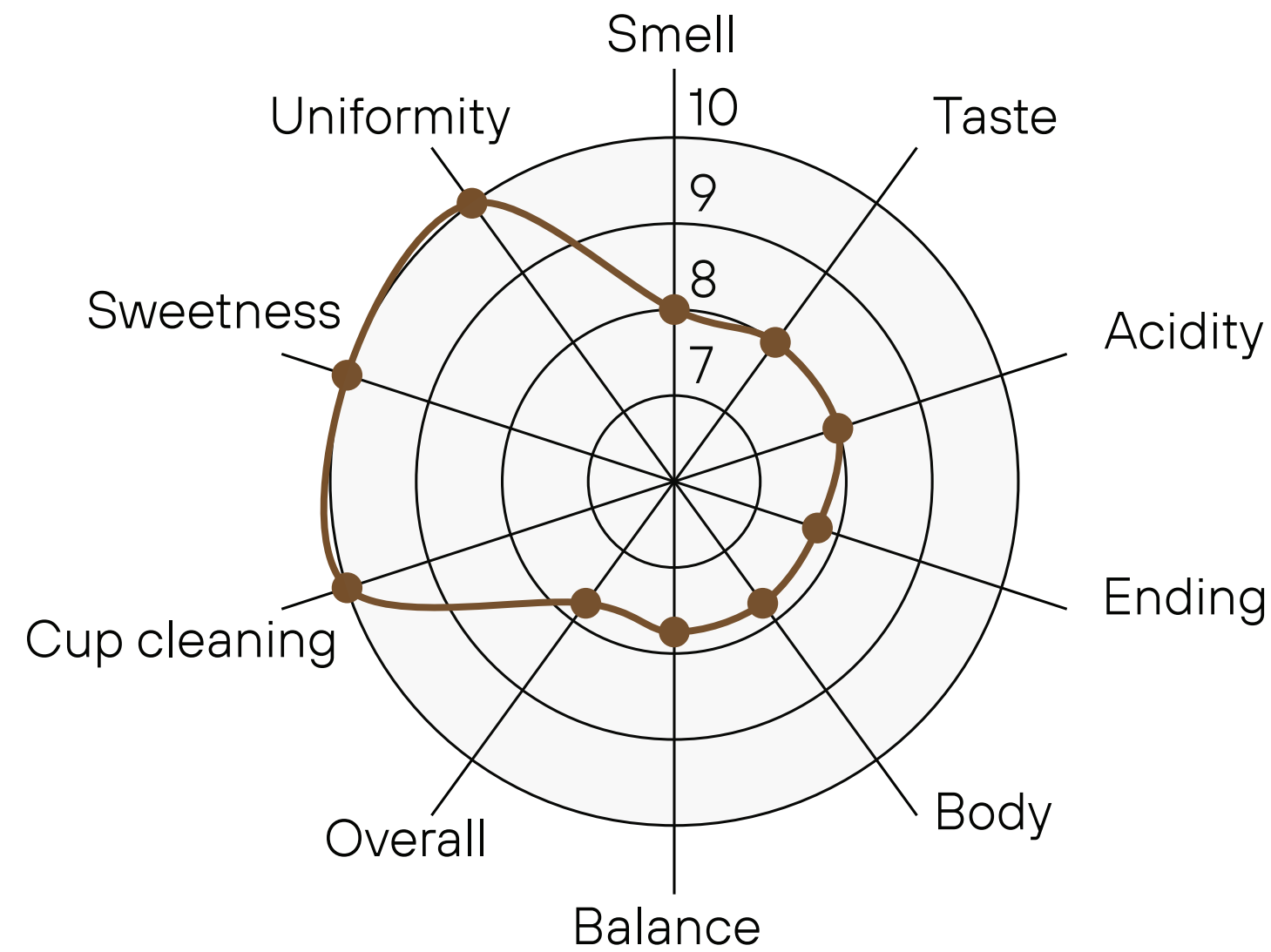


# KENYA Matunda

Species: Arabica  
 Variety: Batian, Ruiru 11, SL 28, and SL 34  
 Process: Washed  
 Profile: Floral  
 Key Descriptor: Stone fruits  
 Total SCA Score: 85

Kenya Matunda is lot of coffee with medium high acidity, medium sweetness, medium body and creamy tactile sensations.

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel notes of flowers.





# KENYA Matunda

Roast Degree: Medium

Recommended Use: Filter

200 Gr.

**200 Gr.**

14.50 AZN

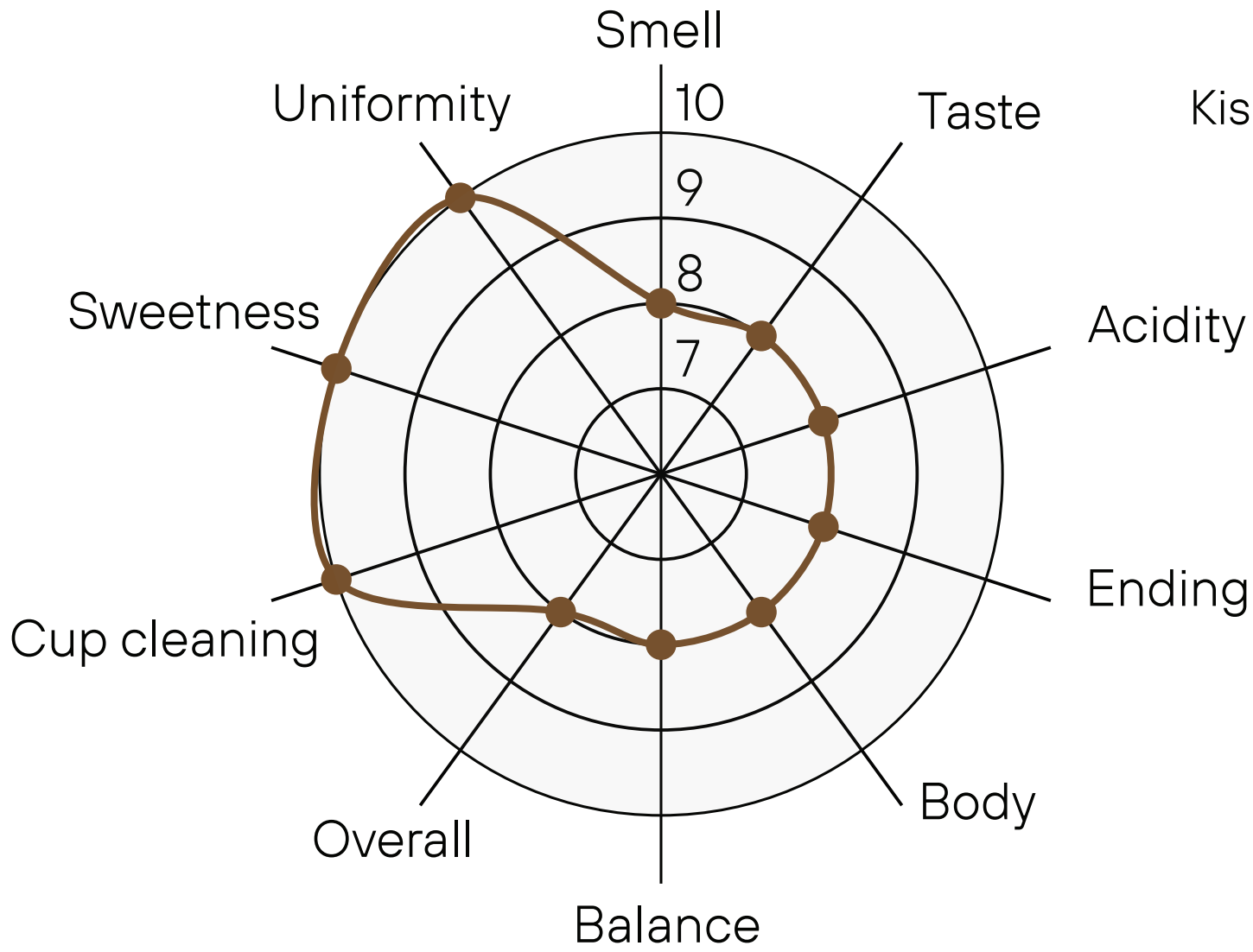


# KENYA Alterf AME

Species: Arabica  
Variety: Batian, Ruiru 11, and SL 28  
Process: Natural  
Profile: Fruity  
Key Descriptor: Peach  
Total SCA Score: 86

Kenya Alterf AME is lot of coffee with medium acidity, medium high sweetness, medium body and creamy tactile sensations.

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel enzymatic notes of fruits.



Kisii & Nyamira



# **KENYA** Alterf AME

Roast Degree: Medium

Recommended Use: Filter

200 Gr.

**200 Gr.**

16 AZN

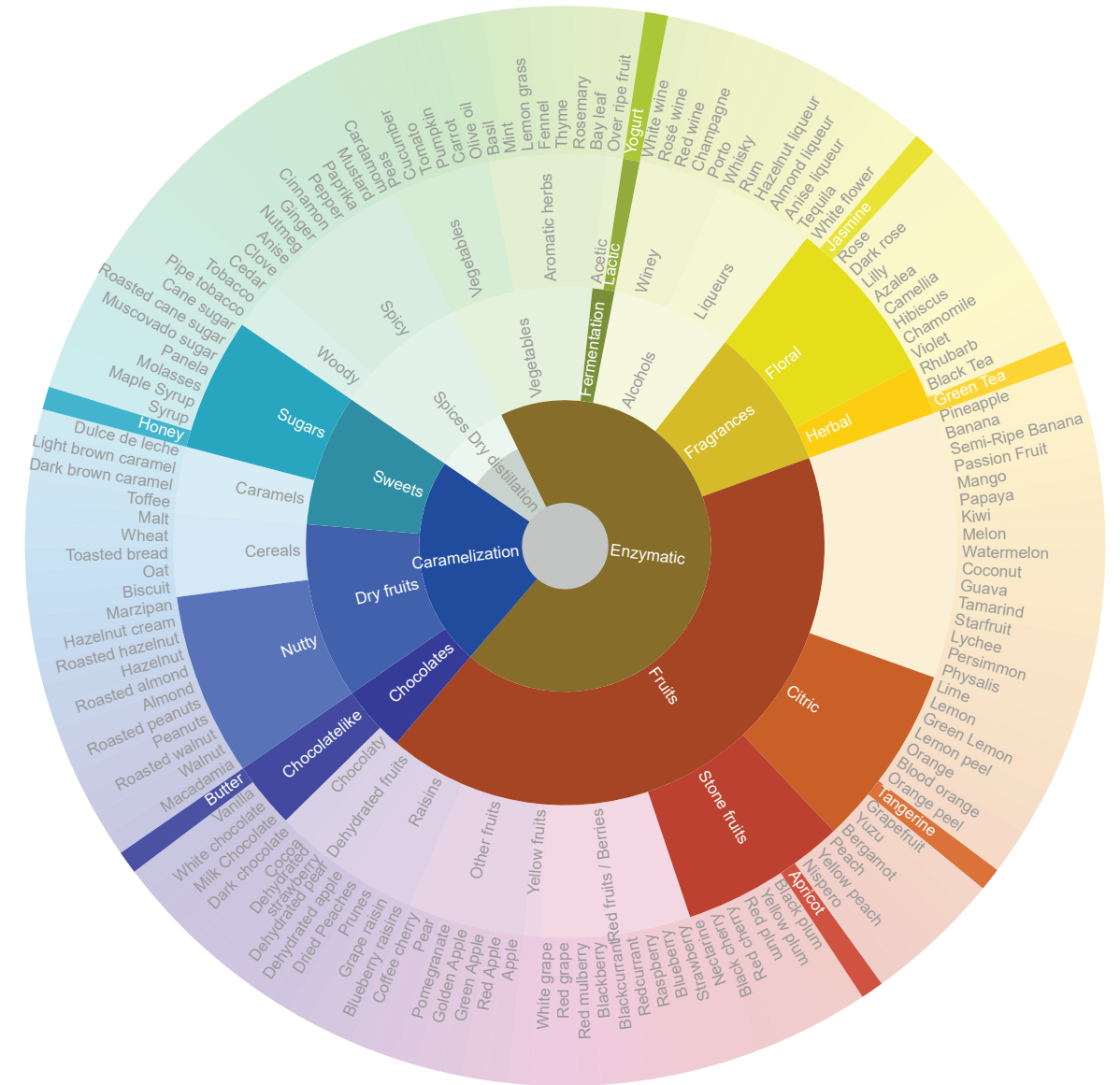
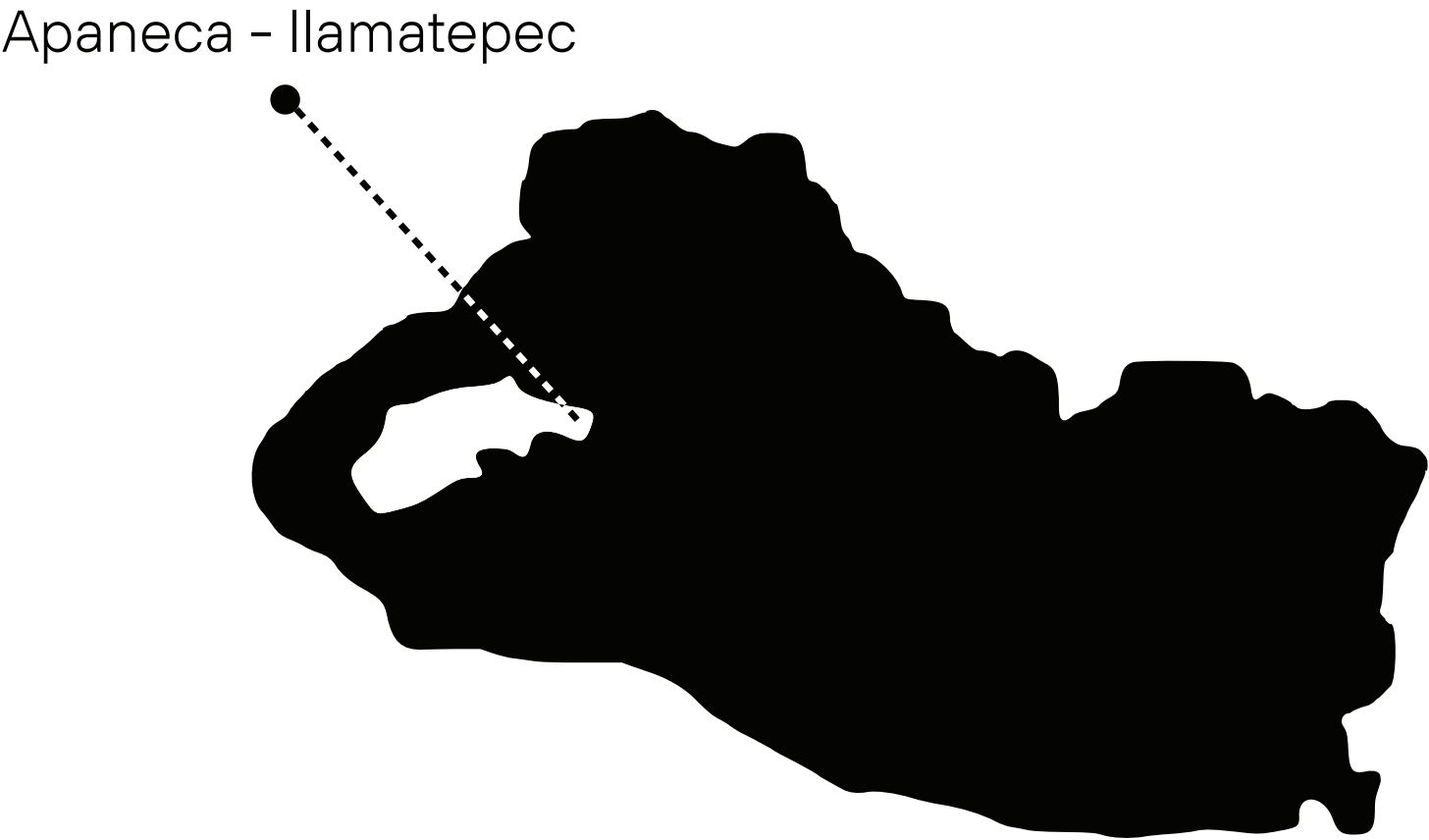
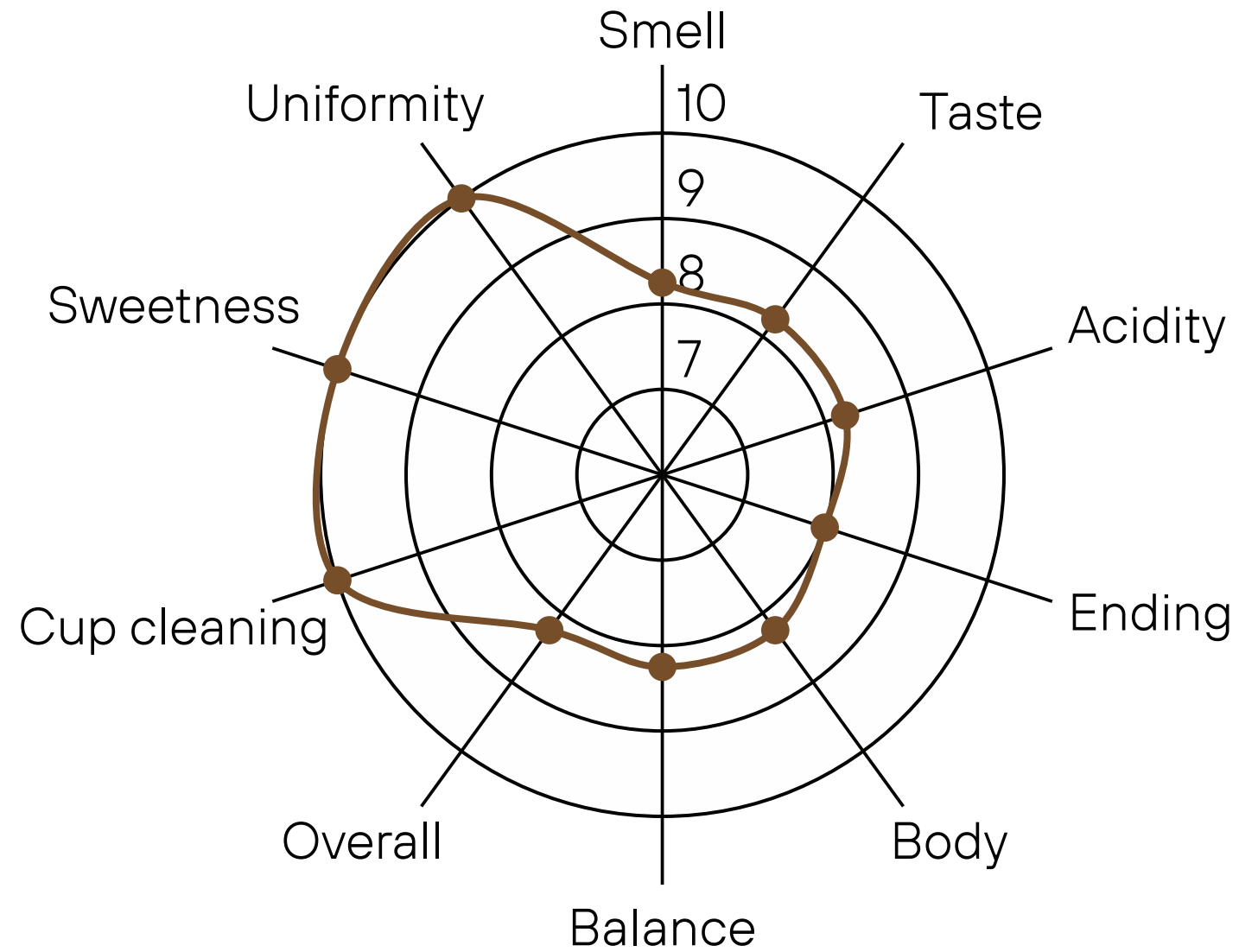


# EL SALVADOR Sulafat FAL

El Salvador Sulafat FAL is lot of coffee with medium acidity, medium high sweetness, medium body and creamy tactile sensations.

Species: Arabica  
 Variety: Geisha  
 Process: Natural  
 Profile: Fruity  
 Key Descriptor: Apricot  
 Total SCA Score: 87.50

Resorting to the wheel of flavors by professionals coffee cuppers, you will feel enzymatic notes of fruits.



# EL SALVADOR Sulafat Fal

Roast Degree: Medium

Recommended Use: Filter

200 Gr.

**200 Gr.**

33 AZN





**Qeydiyyat nömrəsi: 10-Q-05581**

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