

*allegro*<sup>®</sup>  
COFFEE

A FULL RANGE OF  
Delicious Possibilities





## OUR STORY

**A Tradition of Great Taste** From the very first sip to the last, you know it's something special. Hot, fresh and wonderfully aromatic, Allegro Coffee guarantees flavor at its peak. Ours is a story of taste and tradition—from bean to cup.

In 1977, we set out to share a vision of great coffee by establishing one of Colorado's first specialty coffee companies. Allegro Coffee Company works hard to maintain and perfect the time-honored artisan traditions that make our coffee the most flavorful around.

We want every cup of Allegro coffee to be the very best in the world. This has been our passion and our commitment for more than 25 years.





### Great Tasting Coffee Starts with Great Beans

We search the world for the highest quality beans and partner with growers from over forty different farms who use traditional and sustainable methods when growing, harvesting and processing coffees. These growers share our values for environmentally friendly practices, such as water conservation, manual weeding (instead of using pesticides), and organic farming methods.

We pay our farming partners a fair price that exceeds their cost of production. This fair price provides them the means to reinvest in their farms, hire and retain the best workers and stay in business for the long-term. This ensures that every cup of Allegro coffee tastes great year after year.





# ORIGINS

## The Origins of Great Taste

Our unblended single origin coffees have strong, individual characteristics and offer a wide range of exciting flavors.

They are also the building blocks from which coffee blends are made, so appreciating the unique flavors of single origins is key to appreciating and evaluating blends.

### THERE ARE THREE MAJOR COFFEE PRODUCING REGIONS

#### THE AMERICAS



Allegro's coffees from The Americas are typically sweet and balanced with notes of chocolate and roasted nuts. Wonderful for your morning cup!

Try Guatemala Antigua, Organic Mexican and Decaf Colombian.

#### AFRICA & ARABIA



Our coffees from Africa and Arabia have some of the most exciting flavor profiles in the world, with vibrant fruit and enticing floral bouquets. These coffees are unrivaled in their intense flavors.

Try Kenya Grand Cru and Ethiopian Yirga Chaffe.

#### THE PACIFIC



Coffees from The Pacific are smooth, full-bodied, often earthy and usually low in acidity. These coffees are especially satisfying during the winter months when many of us crave richer, heavier foods.

Try Sumatra Blue Batak and Decaf Indonesian Malacca Straits.

# ROASTING

## The Peak of Flavor

We are proud of the rich diversity and quality of our roasts and blends.

We roast our beans in a wide range, from light to extra dark. Unlike many who stick to just one style of roast, Allegro offers the full range of delicious possibilities.

To ensure consistency in quality, Allegro's roasters sample every coffee produced each day. During this process they judge their performance and craft and make sure that each batch of coffee meets our stringent quality standards.

While we do offer a wide range of roasts, our signature roast is a classic light roast that highlights all the authentic regional flavors of each coffee.

### LIGHT ROASTS

reveal the bright, lively, fine regional distinctions of each coffee.

### MEDIUM ROASTS

offer a good balance of body and acidity.

### DARK ROASTS

reflect the "smoky" characteristics of the roast itself.





## The Art of Blending

Our goal when creating coffee blends is to create unique flavor nuances that no single origin coffee can provide on its own. Our Roastmaster continuously adjusts the contents of our blends so that their delicious tastes remain consistent regardless of seasonal changes or coffee availability.

The result is a selection of exceptional coffee blends, each an expression of over two decades of sourcing, blending and roasting expertise.

## TASTING TERMINOLOGY

### AROMA

This is the fragrance of brewed coffee. Aroma is often distinctive and complex. Terms used to describe aroma include caramel, carbon (for dark roasts), chocolate, fruit, floral, malt (cereal), rich, round, and spicy.

### FLAVOR

The term flavor refers to the total impression of aroma, acidity and body. Flavor is also used to acknowledge specific attributes such as spice, fruit, nut and chocolate notes.

### ACIDITY OR BRIGHTNESS

In coffee as in wine, acidity is a positive term referring to the lively, sparkling, palate cleansing quality present in all high-altitude grown coffee.

### BODY

This term refers to feeling the weight of the coffee on one's tongue. Latin American coffees are generally light-to-medium bodied, while Indonesians are typically plush and fullest in body.

**WE FEEL DECAF COFFEES SHOULD  
BE JUST AS RICH AND FLAVORFUL  
AS REGULAR COFFEES.**

We start with the highest quality beans,  
whose flavors can stand up to the  
decaf process. We use three different  
decaffeinating methods for our  
decaf line: Swiss Water® Process  
in Canada, Mountain Water Process  
in Mexico, and Ethyl Acetate and Water  
Process in Germany.



## DECAF

In the **SWISS WATER® PROCESS**, pre-selected green beans are immersed in “flavor charged” water to extract the caffeine. This flavor charged water contains soluble coffee compounds, which help maintain the green coffee’s flavor components as the caffeine is being extracted. The caffeinated water is then sent through a carbon filter to remove the caffeine. The beans are removed, dried, and packaged. These coffees are certified to be 97- 99.9% caffeine free.

In the **MOUNTAIN WATER™ PROCESS**, pre-selected green coffee beans are immersed in “coffee oils” water in order to extract the caffeine while maintaining the flavor components. To separate the caffeine from the water, the resulting solution is passed through a cellulose and activated charcoal filter, which removes the caffeine. The beans are dried and packaged. As a result, these coffees are between 97-99% caffeine free.

Currently all of our organic decaf offerings are the Swiss Water® or Mountain Water™ methods. Both Swiss Water® and Mountain Water™ plants are certified organic.

In the **ETHYL ACETATE AND WATER PROCESS**, pre-selected green beans are steamed to prepare the beans for caffeine extraction. The swelled beans are then immersed in a water and ethyl acetate wash, where the caffeine is extracted as it adheres to the ethyl acetate molecules. The beans are steamed to remove residual ethyl acetate, then dried and packaged. These coffees are certified to be at least 97% caffeine free.

Currently only the beans for our Decaf Sumatra and Decaf Malacca Straits are sent to the German plant for decaffeination.



# STORAGE & BREWING

## Freshness Matters

Just like freshly baked bread, coffee is best if purchased fresh each week. Our recommendation is to buy the quantity of coffee you would typically use in a week and store in an airtight container. Whole bean coffee remains at peak freshness for up to two weeks. To maximize the fresh flavor of your coffee, grind the beans just before brewing.

Brewing transforms great beans into a delicious cup of coffee. Our beans are hand picked and hand roasted. So why stop there? To try something truly special, make your coffee by hand using a French press or manual drip cone.

## 3 SIMPLE BASICS OF COFFEE MAKING

Coffee is 98% water, so start with fresh, clean water.

Grind just before brewing to capture the coffee's full flavor and aroma.

For full flavored coffee, use one heaping standard coffee measure (two tablespoons) for every 6 ounces of water. Adjust to your specific tastes.

## MANUAL DRIP

Use a manual drip or coffee cone for a cup that is **clean and light bodied**.

**HERE'S HOW:** Boil water. Measure and grind coffee. Add grounds to a filter cone and set atop a thermos or cup. Pour water over grounds. When the coffee has completely seeped through, discard the grounds.



## FRENCH PRESS

Use a French press or plunger pot for a cup of coffee that is **rich and heavy in body**.

**HERE'S HOW:** Boil water. Measure and grind coffee until coarse. Add grounds to pot. Pour most of water onto grounds. Stir gently and add remaining water. Place the lid loosely on the pot and wait for 4 minutes. Gently press the plunger straight down.



**WE BELIEVE THAT STRONG,  
HEALTHY COMMUNITIES START  
WITH A HEALTHY PLANET.**

In 2004 Allegro Coffee Company became a 100% wind powered facility, purchasing enough clean, sustainable wind energy to offset the energy use of our entire building—including our roasting facility, warehouse and corporate offices.

We have installed fuel-efficient stoves in Central America to significantly reduce the demand for fuel wood and remove dangerous toxins from people's homes.

Also in 2004, we became 100% replanted by committing to replant five trees in our coffee growing regions for every tree's worth of paper we use.



## Allegro's Commitment To You

**ENJOYMENT** At Allegro Coffee Company we think you deserve the very best coffee in the world. It's a belief and a commitment that has distinguished our company and our coffee for more than 25 years. It's a difference that starts at the source, with exceptional beans. We believe that supporting the production of top quality coffees is an important component for sustaining coffee farmer's long-term livelihood. We search the world for the highest quality coffees, carefully roast them from light to extra dark and provide our customers with a full range of delicious possibilities.

**PARTNERSHIP** We pay our farming partners a fair price that exceeds their cost of production. This fair price provides them the means to reinvest in their farms, hire and retain the best workers and stay in business for the long-term.

**ENVIRONMENT** We partner with coffee growers who share our values for environmentally friendly practices. These farmers use traditional and sustainable growing, harvesting and processing practices, including the use of shade trees, manual weeding, water conservation and organic farming methods.

**COMMUNITY** Coffee can do great things – which is why Allegro Coffee Company gives 5% of its net profits to support the communities where our coffee is grown and our local Colorado neighborhoods. To learn more about our donations program please visit our web site at [www.allegrocoffee.com](http://www.allegrocoffee.com).

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12799 Claude Court

Thornton, Colorado 80241

[www.allegrocoffee.com](http://www.allegrocoffee.com)

