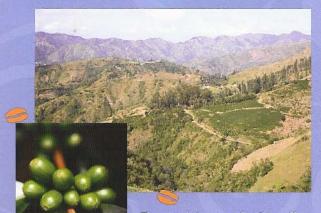
Your search for the perfect cup of coffee ends with Jalala



The world's most fertile coffee growing regions can be found in wondrous groves of greenery, high atop mountain peaks or hidden under canopies of lush tropical foliage. They're places where the soil is rich and fruitful, where beans are still harvested by caring hands, and where the most prized coffee bean of all – the

Arabica - is grown.

It is to these far-flung corners of the globe that we travel to bring you a world of rich, smooth, satisfying flavor in every cup of Javana coffee. awaken to the irresistible quality of the coffee you are about to enjoy.

Then there is the warmth in your hand as you raise your mug. It could easily be the heat of the sun that nourished each bean that goes into our coffee.

Or the balmy tropical breezes that nurtured strong, healthy coffee plants tended to by dedicated farmers around the world.

Finally, the taste. Rich, and full-bodied. Brimming with the exquisite depth that only the Arabica

bean can deliver.
With the perfect
mix of smokey
overtones and
smooth body,
Javana coffees are
prized by coffee
lovers everywhere.



This is a Javana moment. A taste experience that will take you on an exotic global tour while you relax in the comfort of your own home. Javana Coffee – every moment, a world of flavor.



Fniov a Tavana Moment

It begins with the aroma.
Powerful and alluring,
stimulating and
welcoming. Simply close
your eyes, take a deep
breath and your senses wil





From smooth and subtle to bold and complex, down the world, or unwind in the evening ... with morning, take a quiet mid-day break to slow every coffee-lover's palate! sixteen different delicious blends, you'll always Javana prides itself on creating coffees to please find the perfect Javana coffee to suit your mood. Whether it's time to wake up your senses in the

trench Vanilla

satisfying aroma and tantalizing taste of rich vanilla. Turn your breakfast room into a Paris café with the

lavana Breakfast Blend

guaranteed to wake up all your senses! The taste that mornings were made for, this rich roast is

lavana Lolombian

From the high, green hillsides of Columbia straight to palance of aroma, body and distinctive flavor. your home, this five-star blend features the perfect

French Roast

robust taste that comes from our time-perfected The coffee lover's coffee – deep and rich, full of the

Mawaiian Kona

From the rich volcanic soil of Hawaii's legendary "Big taste the "Aloha Spirit" in every cup! sland" comes this full-bodied coffee. You're sure to

coffee-growing regions on earth. Just one taste of this The Blue Mountains of Jamaica are one of the premier ich, velvety coffee and you'll know why.

tantalizing aroma and enchanting flavor. nutty level as you enjoy this delicious brew with a Take your coffee-drinking experience to a new and

Tavana House Blend

combination of our most-prized beans to create a cup, this is the blend for you! We mix the ideal perfectly balanced brew guaranteed to satisfy. If you want to pack maximum flavor into your coffee

Rich chocolatey notes played against the silky smooth symphony for your taste buds! backdrop of perfectly-roasted arabica coffee beans. A

Swiss Chocolate Almond

never go wrong with this extremely popular coffee. Drift away to your own cozy Swiss chalet! Highly aromatic and packed with rich flavors, you can

Irish Cream

place you right in the lush green hills of the Emerald Isle Drink it and dream! This jewel of a blend, with its full and creamy flavor, will

Espresso Roast

most discriminating coffee drinker. and rich coffee – specially developed to satisfy even the Add a gourmet flair to any occasion with this deep, dark

Kenya AA

you'll discover in this uncommon cup of coffee. rich, smooth, indulgent taste of real cream – that's what The bright, inviting flavor of cinnamon softened by the Cinnamon Cappuccino

of this wonderfully complex coffee, you're sure to agree! Kenya coffee as one of Africa's finest. From your first sip The International Coffee Organization consistently rates

of almond – a match made in Rome! Rich, smooth coffee emboldened by the irresistible flavor The aroma is intoxicating and the taste simply delicious.

Chocolate Raspberry

It's hard to resist a second cup of this deeply satisfying sweet burst of raspberry. The perfect after-dinner cup! brew, rich with the comforting notes of cocoa and slightly

Javana Coffee Making Tips

Grinding

a very fine grind as it brews a single serving in only 20 grind, as opposed to an espresso maker which requires grind (for example, percolators require a very coarse Rule of thumb is: the longer you brew the coarser the must grind according to the brewing method you use. In order to get the best flavor from your coffee, you

like consistency. Used for coffees brewed in an ibrit. Turkish Grind This is the finest grind with a flour-

cornmeal. Used for Espresso and Cappuccino. Espresso Grind A very fine grind, with the texture of

or salt. Primarily used in drip brewers with basket filters. Ground to the consistency of sugar

percolators and commercial brewers. Coarse Grind Very large granules used in

of Javana coffee, follow these steps: coffee maker with paper filter. To make a perfect pot Automatic filter, but the most common is the drip Brewing methods range from French Press to the

- Use 1 tablespoon of coffee grounds per 6 oz. of fresh adding 1 teaspoon of sugar to the grounds cold water. Enhance your flavored Javana coffee by
- Remove the grounds immediately after brewing to avoid oils from the remaining grounds dripping into the pot and causing a bitter taste.
- Serve immediately to ensure maximum flavor and aroma. Keep extra coffee in an airtight carafe brewed coffee kept on the heat will break down causing a bitter taste to develop.



jamaican