

CALIFORNIA COFFEE ROASTERS

Roasters of Fine Gourmet Coffees

Pricelist 2006

We would like to thank you for your trying our fine gourmet coffees.



We are dedicated to providing our customers with the worlds finest micro roasted coffees. As a family run business, with over thirty years of experience in the coffee and beverage industry. We are very aware that our success depends entirely upon maintaining our customers' confidence in our gourmet coffees, so we pay close attention to your order every step of the way.

What makes our coffee so special? It is our passion to make great coffee. It is our passion to be one of the best artisan coffee roaster serving only the world's best estate coffees.

We archive these goals by only hiring people with the same passion about coffee. We teach every employee all aspects of our company. Each employee is taught to roast coffee, cup coffee and select green beans, regardless of their position they are filling which could be a bookkeeper or customer service. It is our goal, no matter who picks up the phone they can answer any question given to them. We want each employee to feel as if they are part of our family and to have the same commitment to great coffee as we do.

All of our coffee roasting equipment is state of the art, custom build for us with our strict specifications. With are coffee roasters we able to control every degree of every minute of the coffee roasting cycle. We have done extensive testing to determining both the length of time and temperature to optimize each beans best qualities and to achieve the most desired flavor. We finish the process by cooling the bean with large fans to seal in the flavors and then packaging the coffee in air tight foil gusseted bags.

We only purchase the finest estate coffees, 100% Arabica beans from around the world. We purchase coffees from over twenty different countries, then micro roast them to peak flavor, we only roast for what we need that day and then ship them the same day. This assures you the excellence you expect from the finest gourmet coffees.

Some of our most notable customers; Donald Trumps Miss Universe pageant, Miss America and Miss Teen America 2006, US Army NAFST , US Embassy in Thailand among many others.

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Types of Roasts available; Light (American), Vienna, Full City, French and Italian

Gourmet House Blend & Decafe

Our house blend combines a mild sweet flavor, medium body, and pleasing aroma. This is an excellent coffee for all day sipping. Perfect for when aiming to please a variety of palettes

5 lb. Bag \$27.50

Organic House Blend

Our house blend combines a mild sweet flavor, medium body, and pleasing aroma. This is an excellent coffee for all day sipping. Perfect for when aiming to please a variety of palettes

5 lb. Bag \$30.00

San Franciscan Gourmet Blend & Decafe

Our gourmet blend combines a full-bodied Central American bean with an intense darker roasted African bean a full flavored cup of coffee. This is one of our best sellers.

5 lb. Bag \$27.50

California Espresso Blend & Decafe

Fantastically delicious espresso blend! Excellent body, slightly sweet, with a lot of sparkle, with a nice finish. An excellent espresso for those exposing their palettes to the wonders of truly superior coffees.

5 lb. Bag \$27.50

Metropolitan Espresso Blend

A smooth and creamy espresso blend! Excellent body, and very low in acidity, makes an excellent crema a very full body

5 lb. Bag \$27.50

Five Star Espresso Blend

Truly a continental blend, with coffee beans from the North and south America, Asia, Africa and the Pacific Rim. A very smooth and creamy espresso blend! Makes an excellent crema. All Organic coffee beans.

5 lb. Bag \$30.00

Double French Roast

We only use the highest quality hard beans for our French Roast. We slow roast them until the oils just start to appear on the beans this develops the darkest richest flavor possible.

5 lb. Bag \$27.50

Organic Double French Roast

We only use the highest quality hard beans for our French Roast. We slow roast them until the oils just start to appear on the beans this develops the darkest richest flavor possible.

5 lb. Bag \$30.00

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Rise & Shine Breakfast Blend

We blend our French Roast with med-roasted coffees to give you the best of both worlds of dark roast flavor and full body.

5 lb. Bag \$27.50

Downtown Blend

A Blend of central and south American coffee beans. A perfectly balanced cup of coffee with good body and acidity, with a strong finish.

5 lb. Bag \$27.50

Moka Java Blend

The most famous of all coffee blends. From the island of Java, a distinctive peaberry coffee (small bean) that is spicy and strong flavored with an excellent body and low acidity is blended with Ethiopian Moka beans from Africa for a perfectly balanced cup of coffee.

5 lb. Bag \$30.00

Brazilian Santos #19

Known for more than 100 years as Brazil's 'Green Gold,' these beans are grown high atop the hills of the Santos region. The careful cultivation of Santos seeds and the harvesting of their beans have remained virtually unchanged for generations. These beauties' have a strong flavor and medium body.

5 lb. Bag \$27.50

Colombian Supremo & Decafe

This coffee has large beans, consistently good taste, medium body, full aroma, and medium acidity. A good 'daily' coffee, it harmonizes well in blends. This is the coffee many now-serious coffee connoisseurs became hooked on before totally abandoning stale, mass-produced store-bought grounds.

5 lb. Bag \$27.50

Costa Rica Tres Rios

This med roasted strictly hard bean (SHB) grown at high attitudes has fine acidity, full body and vibrant flavor, which give it a distinctive character - well balanced and sweetly smooth.

5 lb. Bag \$27.50

Costa Rica Tarrazu Dota Estate

This Costa rican coffee is referred to as a "classically complete" coffee -- a sweet aroma, full body, pleasant acidity and a delicate clean aftertaste with rich chocolate and nutty undertones

5 lb. Bag \$27.50

Guatemala Antigua Poncoy Estate

This dark roasted coffee bean (SHB) is grown at high attitudes has a full body and vibrant flavor, which give it a distinctive character – a well-balanced coffee.

5 lb. Bag \$27.50

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Guatemala Huehuetenango

Rich body, spice and chocolate flavors with a clean finish The high mountains shrouded in mist on the volcanic slopes of southern Guatemala produces one of the most distinctive and desirable coffees . With its surprisingly deep, rich body and muted overtones, this Guatemalan coffee is perhaps closer in some characteristics to Indonesian coffees than it is to other Central Americans

5 lb. Bag \$27.50

Nicaraguan SHG Organic

This is a very clean and bright coffee with a nice full body to finish. This is truly a great cup of coffee .For the price it will give some Kona coffees a run for their money! Our Nicaraguan SHG coffee is considered a "classic" cup: great body, clean flavor, and balance

5 lb. Bag \$30.00

Mexican Custepec Organic

Mexican Custepec coffee is a (SHG) Strictly High Grown coffee from Chipas, a medium-bodied, very clean coffee with an acidity reminiscent of dry white wines, Custepec has a hint of nuttiness followed by a slight woodiness in the finish.

5 lb. Bag \$30.00

Organic Peru La Florida Estate

Peru is a land of contrast: high mountains, dense jungles, and barren deserts all within close proximity. This is a mild coffee, with light to medium in body, buttery, flavorful and aromatic.

5 lb. Bag \$30.00

Organic Bolivia Colonial Caranavi

Cultivated near lush mahogany forest and are organic, shade-grown, and fair-traded. Heavy bodied and pleasantly spicy coffee with mild acidity that tingles on the tongue.

5 lb. Bag \$30.00

Tanzania Peaberry

From the slopes of Mt. Kilimanjaro, this coffee represents less than 5% of the country's production. Medium bodied coffee with a bright, winery color and a distinctive, vibrant flavor.

5 lb. Bag \$27.50

Ethiopian Moka Harrar

The original coffee bean, which hooked the world, discovered growing among goats more than a thousand years ago in what's now Ethiopia. Centuries later, the moka bean was smuggled out of the African continent by the Dutch to ensure a fine coffee future in the newly discovered East Indies. Boasting a sweet, rich, smooth, full-bodied flavor.

5 lb. Bag \$27.50

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Ethiopian Yirgacheffe

Ethiopian Yirgacheffe which is unknown by many people, yet it is considered by many to be the one finest Ethiopian coffees. This intense feeling coffee enhances the palate with its very distinctive floral bouquet, rich body, a pleasingly fragrant aroma, with a smooth mellowness .

5 lb. Bag \$27.50

Kenya AA

One of the finest coffees out of eastern Africa, Kenya AA is grown high in the mountains of western Kenya, tempered by the country's mild climate. The unique geography of its native soil gives Kenya AA its excellent body, heady aroma. Very little bitterness, Kenya AA is one of the most popular beans among serious coffee connoisseurs.

5 lb. Bag \$27.50

Golden Sumatra & Decafe

The absolute finest of the naturally processed Sumatra coffee beans. These works of art get their fruity flavor from the rich volcanic slopes near Mount Leuser...one of the highest points of land among the countries throughout the Indian Ocean. These beans are double hand-picked to ensure the highest quality. The intense fruit flavor makes this variety a great gourmet bean for aspiring coffee connoisseurs.

5 lb. Bag \$27.50

Java Estate

From the island of Java in the South Pacific, a distinctive coffee (small bean) that is spicy and strong flavored with an excellent body and low acidity.

5 lb. Bag \$27.50

Papua New Guinea Organic

Papua New Guinea coffee is one of our favorite coffees, an excellent cup of coffee with amazing sparkle and spiciness. It is very difficult to get, coming from small coffee farms deep within the rain forests of Papua New Guinea

5 lb. Bag \$30.00

Kona Extra Fancy Cook Estate 100%

From the fertile volcanic fields of Hawaii, a medium bodied, fine acidity coffee with that distinctive KONA aroma - a buttery characteristic with a hint of cinnamon and cloves.

5 lb. Bag \$99.95

Jamaican Blue Mountain Waterford Estate 100%

Very full bodied, medium roasted from the Blue mountain district of Jamaica. Bold flavors, smooth and nutty undertones give this coffee its signature taste

5 lb. Bag \$125.00

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Flavored Coffee Beans

Available in caffeinated and decaffeinated beans.

5 lb. Bag \$27.50

Almond Amaretto

Amaretto liqueur with slices of almonds

Almond

Freshly sliced almonds

Amaretto

Amaretto liqueur

Butter Cream

Tastes like Creamy Butter

Butter Rum

Rich, Smooth and Delicious

Cherry Cobbler

Cherry pie sprinkled with cinnamon.

Chocolate Almond

Chocolate with crushed Almonds.

Chocolate Cherry

Cherries dipped in milk chocolate.

Chocolate

Rich Chocolate Flavor

Chocolate Irish Cream

Hot chocolate with Irish cream.

Chocolate Marshmallow

Marshmallows dipped in chocolate.

Chocolate Raspberry

Raspberries dipped in chocolate.

Cinnamon Hazelnut

Hazelnuts sprinkled with cinnamon.

Cinnamon Hazelnut Swirl

Hazelnuts with cinnamon in vanilla ice cream.

Coconut Cream

Coconut ice cream.

Cookies and Cream

Chocolate chip cookies in Vanilla Ice Cream.

Egg Nog

Egg nog with nutmeg and cinnamon.

French Vanilla

Rich, smooth and creamy vanilla.

Almond Delight

Swiss Chocolate with roasted almonds

Almond Truffle

Fresh almonds dipped in chocolate.

Black Forest Cake

Chocolate cake with fresh picked cherries.

Butter Pecan

Creamly butter with toasted pecans.

Cherry Bomb

Cherries in chocolate with a creamy filling.

Cherry Cream

Cherry pie with vanilla ice cream.

Chocolate Butter Rum

Chocolate with smooth buttered rum flavors.

Chocolate Cinnamon Hazelnut

Toasted hazelnuts in chocolate with cinnamon.

Chocolate Hazelnut

Hazelnuts dipped in creamy chocolate.

Chocolate Macadamia Nut

Chocolate with crushed Macadamia nuts.

Chocolate Orange

Orange slices dipped in chocolate.

Cinnamon

Fresh ground cinnamon.

Cinnamon Hazelnut Praline

Hazelnuts praline and sprinkled with cinnamon.

Cinnamon Raspberry

Raspberries dusted with cinnamon.

Cookie Dough

Cookie Dough with a dash of cinnamon.

Creamesicle

Oranges mixed with vanilla ice cream.

Fingans

Irish Cream with toasted hazelnuts.

Hawaiian Hazelnut

Ripe hazelnuts

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Irish Cream

Finest Irish Cream liqueur

Mexican Liqueur

Coffee Liqueur from Mexico.

Orange

Oranges straight from the orchard.

Pumpkin Spice

Pumkin pie with nutmeg, cinnamon and all spice.

Snicker Doodle

Chocolate, cinnamon and hazelnut

Vanilla Almond

Vanilla ice cream with slices of almond

Vanilla Raspberry

Vanilla ice cream topped with raspberries.

Macadamia Nut

Macadamia nuts from Hawaii

Nutty Irish Cream

Irish Cream liqueur with a little hazelnut.

Orgeat

Freshly sliced amonds.

Raspberries and Cream

Raspberries with vanilla ice cream.

Southern Pecan

Roasted pecans

Vanilla Nut

Pure vanilla

Vanilla Truffle

Vanilla mixed with dark chocolate.

Others flavored coffees available by special order

Chai Teas by Big Train

Chai by Big Train is made with a blend of the world's finest quality spices; stone-ground cardamom, ginger, cinnamon, and Madascar vanilla beans. This carefully selected combination of ingredients creates a rich yet smooth taste sensation that is perfect any time of the day. You may mix cases. (One Bag = approx. 50-8 oz servings)

Flavors Available: Spiced, Vanilla, Raspberry, Green Tea

3.5 lb bag \$20.75

Case of 4 bags (14 lbs) \$82.00

Mocha Mixes By Big Train

Deliciously refreshing, delightfully stimulating. They're easy to prepare, all you have to do is add ice and milk or water. Loaded with full, rich bodied flavors that create exceptional taste sensations, premium quality Big Train blended ice coffees taste perfect every time. You may mix cases. (One Bag = approx. 50-8 oz servings)

Flavors Available: Mocha, Heath Mocha, Kona Mocha, Vanilla Mocha, Chocolate Peanut Butter, Decafe Mocha, Sugar Free Mocha, Vanilla Latte and White Chocolate Latte.

3.5 lb bag \$24.75

Case of 5 bags (17.5 lbs) 89.00

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Torani Flavored Syrups

Torani Syrups are made with the finest ingredients: pure cane sugar, purified water, and all-natural flavors. 750 ml Bottles \$ 5.50

Almond Roca®	Chocolate Mint	Melon
Amaretto	Cinnamon	Menthe, Creme de
Anisette	Coconut	Orange, Mandarin
Apple	Coffee	Orgeat (Almond)
Apricot	Cranberry	Passion Fruit
Banana, Creme de	Creme Caramel	Peach
Blackberry	Eggnog, Italian*	Mango
Blackcurrant	English Toffee	Peppermint
Blueberry	French Vanilla	Pineapple
Boysenberry	Ginger Spice	Pink Grapefruit
Butter Rum	Grape	Vanilla
Butterscotch	Grenadine	Praline
Cacao, Creme de	Hazelnut	Raspberry
Caramel	Irish Creme	Root Beer (Classic)
Cherry	Kiwi	Strawberry
Chocolate Bianco	Lemon	Tamarindo
Chocolate Biscotti	Lime	Tiramisu
Chocolate Milano	Macadamia Nut	Toasted Walnut

Espresso and Coffee Equipment

We are authorized dealers of Gaggia Commercial Espresso Machines, La Provoni, Bunn Commercial Coffee Equipment and Wilbur Curtis Commercial Coffee Equipment. For pricing and question about equipment call us at 1-877-543-1110 or email us at Sales@FreshCoffee.Net. You may view all equipment and prices at our web site at <http://www.FreshCoffee.Net>. We offer free training on all Espresso Machines.

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We are now roasting in Austin, Texas so coast to coast is not more than 3 days away.

Ordering: You may order by calling our Toll Free number (877) 543-1110, by FAX using our 24 Hour Fax line (512)247-2834, By Mail or use our Web Site 24 Hours a Day at [Http://www.WholesaleCoffeeBeans.com](http://www.WholesaleCoffeeBeans.com). We accept credit cards, American Express, MasterCard, Visa, Checks, Money Orders or wire transfers. We only accept payment by Wire Transfer on International orders. We may give terms on wholesale and business accounts after a credit check.

Volume Discount: Discounts are given on coffee orders over 100 lbs. Call or email for discount rates. Call for quotes on pillow packs and private labeling.

Shipping: Most orders are shipped UPS ground or freight. All International orders are FOB from our door. Coffee order over 20 pounds are shipped for free with in the USA. Purchaser is responsible for any tariffs and import taxes and duties. Sorry we do not ship COD.

Service: We pride ourselves on prompt and friendly service. Most orders ship with in 24 hours. Some coffee equipment items may take up to 14 days to ship depending on our inventory and packaging requirements. If you have any questions or problems call our toll free number at 1-877-543-1110 or email us at Sales@FreshCoffee.Net. Service and Satisfaction are always yours at California Coffee Roasters.

FAX and Email Orders: If ordering by FAX or email, make sure to include your name, address, city, state and zip code. Make sure you include a contact phone number and email address if possible. We will call you for payment info and order confirmation.

Contact Information:

California Coffee Roaster
8110 Wolf Lane
Del Valle, Tx 78617

Local Phone 512-247-2832
Toll Free 1-877-543-1110
FAX 512-247-2834

Email: Sales@FreshCoffee.Net

Prices & Costs are subject to change with out notice.