

Zack's gets signature coffee blend from Ciro's

To produce its own signature coffee blend, Zack's, an independent café in Durban, placed an order with Ciro for its dedicated boutique roasting and tasting facility, which roasts limited edition runs of organic, fair-trade, speciality and relationship coffees.

With a combined experience of over 60 years in the art and science of sourcing, blending, roasting and cupping, Ciro's master roasters are perfectly equipped to develop signature blends for customers, according to their taste specifications.

"Our coffee has a full and rich body, yet is easy on the palate and does not have a bitter aftertaste," comments Zack's co-owner, Brandon Thomas.

The company's roast master carefully selects the finest beans from 11 coffee growing regions and from these creates a range of quality blends using premium grade Arabica and Robusta coffee beans. The roast master and the laboratory technicians test the brew cupping, a method of tasting brewed coffees of different origins to evaluate the aroma and flavour profile.

Once approved, it undertakes the roasting process, where after the coffee beans are cooled and packed within 48 hours to ensure optimal freshness. The boutique roasting offering is ideal for coffee shops, restaurants and hotels that want to serve their own brand of coffee.

Go to www.ciro.co.za for more information.