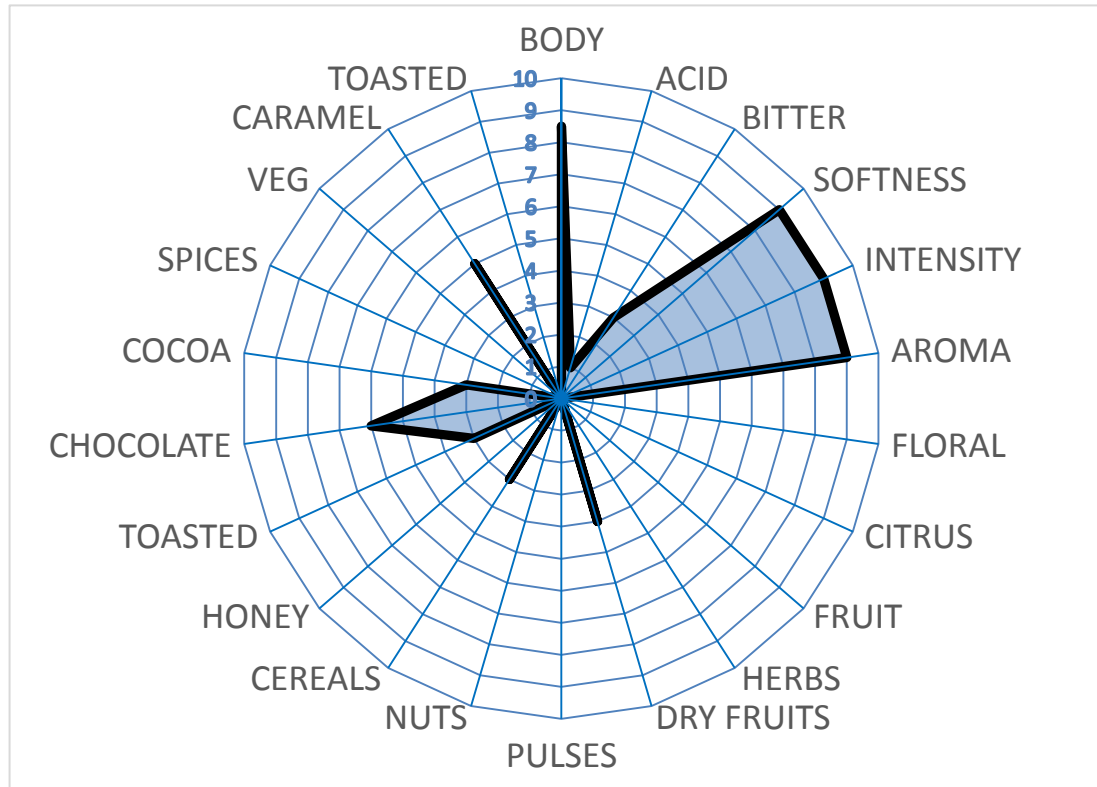


# CAFFE' PAREO SENSORY ANALYSIS



# CAFFE' PAREO

## SENSORY ANALYSIS – BLEND CREMAROMA

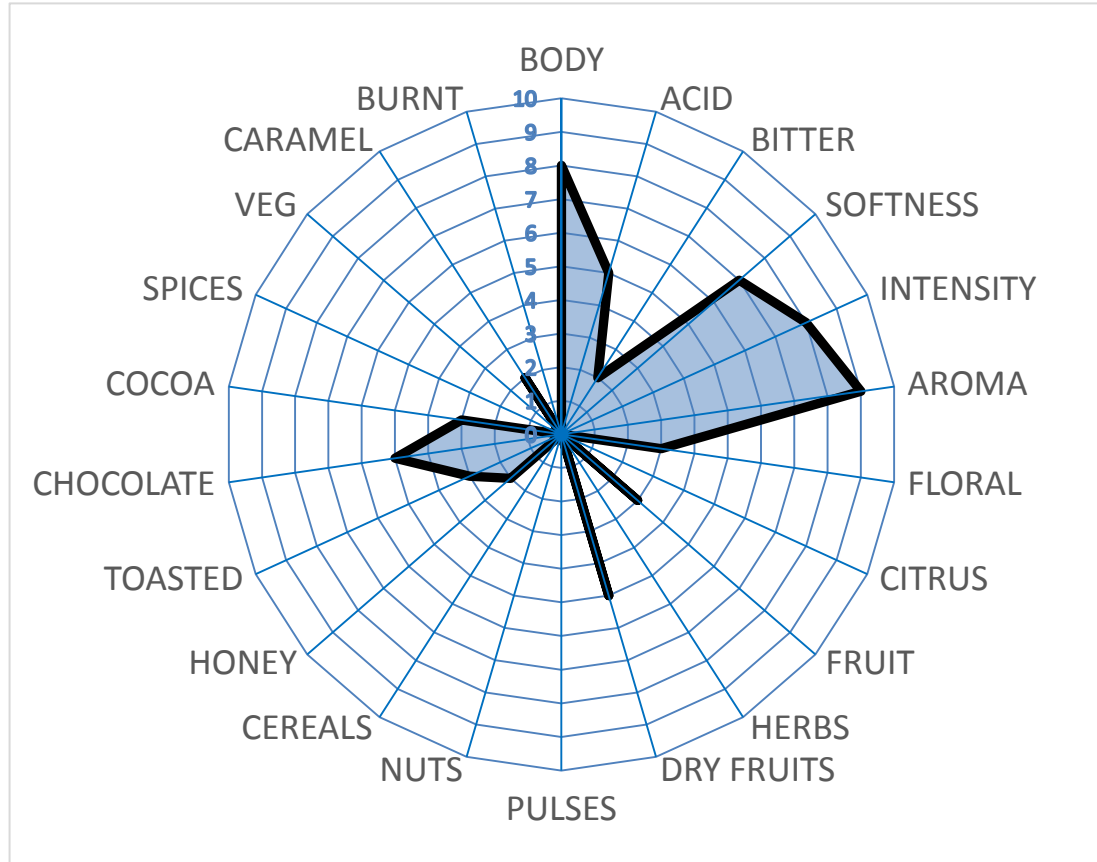


**CremAroma Blend**  
 30% Natural Green Coffee  
 70% Washed Green Coffee  
 Medium Roasting Monk's Tunic

The company's flagship, with a refined taste due to the high quantity of arabica (huehuetenango). This type of coffee, grown up to altitudes of 3900 m, provides an exquisitely unique taste. Noble in structure, it makes people who drink it, as well as consumers, connoisseurs.

# CAFFE' PAREO

## SENSORY ANALYSIS: BLEND CREMABAR

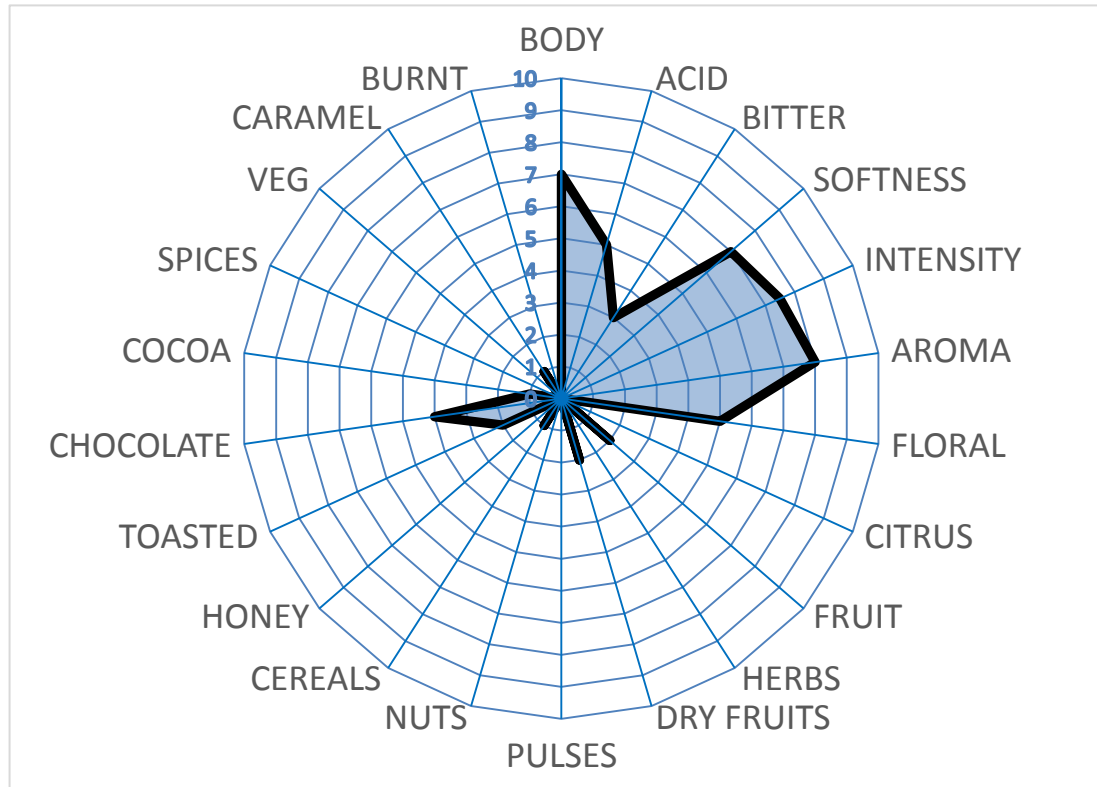


**Cremabar Blend**  
 50% Natural Green Coffee  
 50% Washed Green Coffee  
 Medium Roasting Monk's Tunic

Soft, sweet taste, for the most demanding palates.  
 Very creamy, with a delicate fruit aftertaste.  
 Dedicated, basically, to consumers who enjoy coffee outside the daily routine,  
 giving life to a ritual sacredness.

# CAFFE' PAREO

## SENSORY ANALYSIS: BLEND BAR



### Bar Blend

70% Natural Green Coffee  
30% Green Coffee Washed  
Medium Roasting Monk's Tunic

The Bar blend primarily satisfies the taste of most coffee consumers. Creamy to the eye, full-bodied and decisive, for all lovers of a strong aroma that imposes itself on the palate, delighting the senses and permeating the memory for a long time.