

You are here: [Home](#) > [Our Coffee and Farmers](#) > [Our Coffee](#)

Our Coffee

To browse our coffee products, please click [here](#).

To place an online order, please click [here](#).

Coffee Trees and Beans

Our Tarrazu coffee comes from the high mountain fincas (coffee farms) of Costa Rica and is the best quality that Costa Rica has to offer. Each coffee tree only produces about one pound of coffee per year. Coffee beans are found in the fruit (or cherry) of a coffee plant. Each cherry holds two beans or seeds, which are covered by several layers of protective outer pulp. The altitude, soil, water, and climate are the key 'factors' that create each coffee's individual flavor.



The Farmers handpick the ripe cherries, then the beans are removed from the cherry using a wet processing method called de-pulping. After that, the beans go through a very important fresh water fermenting process, which contributes to the coffee bean's overall flavor.

The beans are then washed and left with their delicate, translucent parchment cover and dried in the sun. They remain in this 'Green' form until they are shipped to our roast facility to be roasted.

About our Roast Process

Before we roast we look for perfectly formed beans (uniformity of size, shape, texture, and color). Coffee beans are roasted to an internal temperature of 400-500 degrees. The roast releases volatile oils and transforms the coffee's complex chemical components into starch and sugar. The roast process is what gives our coffee its flavor, aroma, body and acidity.

Once the beans are roasted, our roaster looks for consistency in the 'degree of the roast'. The degree of roast is directly related to the color of the coffee. Color differences can't always be seen so our roaster checks the roast degree using an Agtron machine which tests for consistency of color.

Lastly, the roast is 'cupped' or tasted to make sure the roaster has created a perfectly delicious cup of coffee.

About Beneficio's Heavenly Blend™ Coffee

Our coffee has a well-balanced, full-bodied flavor, followed by a smooth finish without the bitter aftertaste you sometimes find in other coffees. The flavor and aroma of our coffee are true testaments to the pristine soil and cool mountain water that goes into every bean grown by the farmers of Costa Rica. We think Beneficio Coffee™ is simply the best coffee you will ever taste.

We currently offer three different roasts - **Full City**, **French**, and **Decaf** (Columbian) and each are available in either whole-bean or ground (there's never an extra charge for grinding). We roast our coffee every week in small batches so your coffee is always perfectly roasted, consistently delicious, and fresh.

Our **Full City** Roast is a medium roast which produces a brew that is smooth and full of flavor. People who desire a mellow taste followed by a sweet finish choose our Full City Roast.

Our **French** Roast is a dark roast that produces a rich, somewhat smoky flavor. People who enjoy a more robust flavored coffee

choose our French Roast.

Our **Decaf** (Columbian) coffee is roasted between a Full City and French roast profile, creating a medium roast coffee to obtain the richest, fullest flavor possible. Even people who don't like the taste of other decaf coffees love our Decaf Roast.

Whatever roast you choose...you can be sure that you are receiving the freshest, finest gourmet coffee that Beneficio has to offer.

Here's a RocketLife show about our coffee.



[Click Here To Play](#)