

From Bean to Brew

The Coffee Tour at BCCPI is reminiscent of the school field trips we've all been to as children. However, there is nothing juvenile about the tour, except perhaps from the enjoyment and wonder one will experience upon learning what processes the coffee bean goes through to make it to one's cup.

And what better way to start the expedition than with a perfect cup of coffee? Participants gather at the BCCPI showroom to warm up with over cups of Boyd Coffee, expertly prepared by the BCCPI staff. This, coupled with a preview of what the tour has in store, perks up their interest and curiosity as to what the secret is behind such a delightful brew.



First on the itinerary is Cupping, which is the sensory evaluation of coffee beans by sight, smell, and taste, offering visitors an exclusive peak into the quality testing observed before coffee beans are even considered for purchase. In this process, various batches of ground coffee beans are steeped in hot water, after which brewmasters appraise the coffee by smelling and slurping the brew. Together with Moisture testing, cupping makes the essential first step in gauging the beans' quality, steps which will also be done upon delivery of the purchased beans, to ensure the consistency of

the product. This process also compels coffee farmers to maintain the quality of their coffee beans, as inferior products are rejected outright. Via this short experiment, guests become aware of the characteristics that make excellent coffee beans, from the color and texture, to its aroma and taste.

The tour then moves on to the roastery area, from which the BCCPI storage facility housing sacks of different varieties of coffee beans can be seen. The conditions for optimum storage of coffee beans are explained, revealing to attendees that indeed BCCPI does not leave anything to chance. The roasting cycle is next to be presented, with no less than BCCPI President Robert Francisco presenting the company's state of the art roasters, and explaining the process that will enhance the beans' flavor, and the transformation that will occur during this process.



Blending follows roasting, it can be done before, depending on the bean types and roast degree desired. Here coffee beans are weighed and poured into a mixer that will combine beans of either various varieties or roasts. To ensure only the best coffee is offered to clients, the BCCPI team randomly samples roasts and blends on a daily basis, again to assess its quality. **continued on page 2**

Coffeology™

Part 2: Coffee Varieties 2

Aside from the popular Arabica and Robusta, there are two other coffee varieties, Excelsa & Liberica which both produce strong quality coffee and distinct taste.



EXCELSA

These species are found in Batangas and Northern Mindanao. Both are also Barako beans, and are celebrated as true Philippine coffee.



LIBERICA

Together, Excelsa and Liberica make up the other 7% of the Philippines' coffee production.

Next: Philippine Coffee History

**Coffeology* is a proprietary course on coffee developed by BCCPI to educate clients on anything and everything about specialty coffee. The course covers each step coffee beans take, from farm to cup.

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As the tour reaches its last leg, visitors are presented the grinding machines and process. They are introduced to the various types of grinds. BCCPI clients have the option of having their coffee beans ground to specification.

Finally, there is the packaging of coffee and the sealing of bags. A unique practice at BCCPI is the stamping of the packing date rather than an expiry date on the seal. It is a philosophy Mr. Francisco advocates, and is a guarantee that the Boyd coffee beans shipped to clients are the freshest they can be.

The entire Coffee Tour is a testament to the standards upheld and practiced at the BCCPI plant. Quality control is in every step of the process, from the selection of beans to the sealing of the coffee bags, certifying that only the best product reaches the client. The visit also gave a glimpse of how a local coffee company's pursuit of excellence helps uplift the standards for the coffee industry and the coffee drinking public.



Great Finds

Raan Coffee and Desserts

A quaint café offering coffee as rich as the Southeast Asian culture is Raan Coffee and Desserts. Raan Coffee combines the aromatics of the Arabica bean, the body of Robusta beans and the strength of our very own Liberica bean to come up with a unique, custom roasted blend. This mix gives a surprising twist to even the basic espresso, latte and americano.



While Raan is derived from the Thai word "shop", the coffee they serve is representative of the entire South East Asian region. Among their bestsellers are the famous Vietnamese Iced Coffee, strong java with iced milk syrup and Tsoknat Coffee, a chocolate and peanut infused brew, as well as treats like the Kashmiri Crunch, a cashew cookie with a hint of curry and Mandarin Sesame Crumble, an orange studded scotch bread. Sandwiches and pasta infused with Oriental flavors are on the menu as well.

Discover more about Raan Coffee at 122 Jupiter Street, Bel-Air Village, Makati City.

Astoria

Italia D'Oro

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