BLūM
JAMAICAN COFFEE

COFFEE DRINKS

Americano
Espresso with hot water

Pour Over
Jamaican Blue Mountain Single Origin

Cold Brew
Jamaican Blue Mountain Single Origin over ice

Espresso
Blue Mountain blend

Double Espresso
Blue Mountain blend

Latte
Espresso with steamed milk

Cappuccino
Espresso with foamed milk

Mochaccino
Cappuccino with Jamaican chocolate

Bombon
Espresso layered over sweetened condensed milk

Turin
Espresso layered with hot chocolate and sweet cream

Macchiato
Espresso with milk foam

Colada
Brewed espresso with Demerara sugar

BOOZY ADVENTURES

Jamaican
Rum cream and shot of double espresso

Black Pearl
Tia Maria, Jamaican Rum, cold brew

Irish
Americano with shot of Irish whiskey,
sugar cubes and heavy cream float

Only coffee grown in the Blue Mountain range can be certified as authentic Blue Mountain Coffee.

step one - hand picking
Coffee is collected from farmers only after it is cherry ripe — completely red. The berries are hand-picked and floated in water on each farm. Farmers then bring the good coffee to one of over 80 MBCF collection stations where it is floated again to ensure only pre-floated coffee is taken into the factory.

step two - floating
Once it arrives at the factory, it is placed in large holding tanks and thoroughly inspected to eliminate any over fermented, green, or insect-infested cherries. It is then washed to remove the mucilage, a sugary substance on the outer section of the bean. The product left after washing is a creamy, brown bean known as wet parchment.

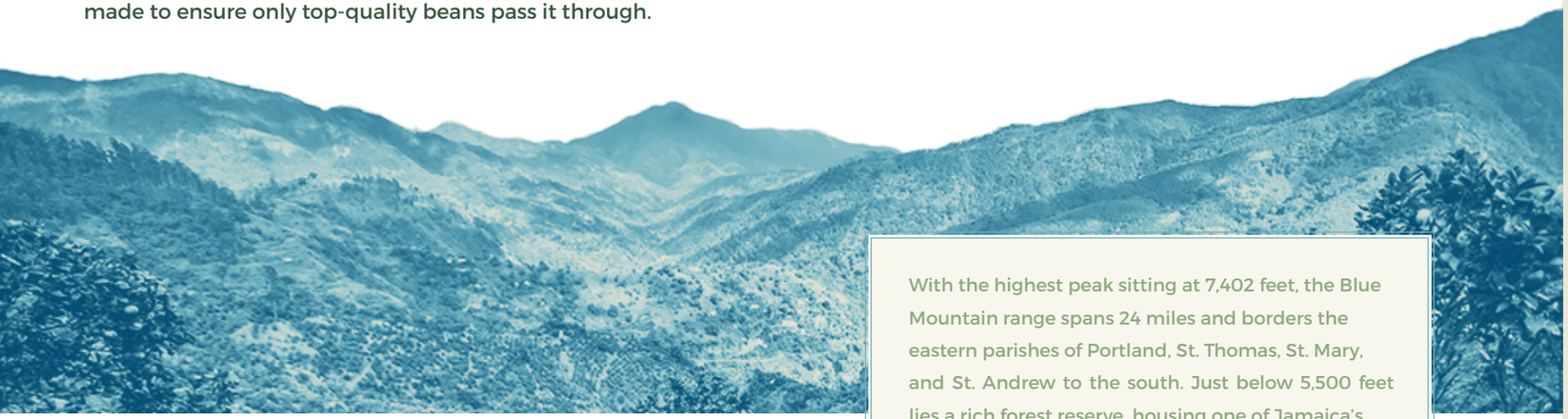
step three - the drying process
The wet parchment is then placed on large concrete slabs called barbeques for drying. This can take as long as five days depending on sunlight conditions. During peak, rainy seasons, mechanical dryers are also used. The drying process involves adjusting the moisture in the beans to specific levels. During this time, more assessments are made to ensure only top-quality beans pass it through.

step four - the resting period
The dried parchment is now bagged and taken to the warehouse where it will remain for at least 10 weeks. This is a critical stage of the processing where certain unique characteristics occur. Once the beans have rested, they are ready for hulling.

step five - hulling
Hulling is where the husk, or outer shell, is removed and what emerges is the world famous green bean. The husk is stored in a silo and used as fuel in the wood dryers. After hulling, the bean is polished to remove the silver skin on the outer layer and is now ready for sorting.

step six - sorting
All beans are sorted and sold based on certain characteristics verified by the Coffee Industry Board. The beans are graded according to size: Grade I, Grade II, Grade III , and Peaberry beans. A peaberry is a monocotyledonous, or closed bean. Next, the beans must meet stringent tests regarding taste, body, and color. The last step is one final inspection, done by hand, where each bean is examined to eliminate any defect.

step seven - exporting
The beans are then loaded into barrels made from Aspen wood and taken to the Jamaica Coffee Industry Board, who will inspect and label them as 100% Jamaica Blue Mountain® Coffee beans ready for export to those licensed to purchase and distribute them.



GROWN & ROASTED IN JAMAICA

With the highest peak sitting at 7,402 feet, the Blue Mountain range spans 24 miles and borders the eastern parishes of Portland, St. Thomas, St. Mary, and St. Andrew to the south. Just below 5,500 feet lies a rich forest reserve, housing one of Jamaica's most valued asset; Blue Mountain Coffee trees.

A Rich Cup of Family Tradition

Jamaican Blue Mountain coffee is one of the world's finest cups you'll indulge in. Partnering with Coffee Traders Ltd., a Jamaican, family-owned and operated farm since 2003, has a heritage and culture to develop a coffee that is smooth, sweet, and floral with a balance of acidity. Rich soil and weather create the best farming conditions for our rare and exquisite beans, which are carefully harvested and processed to perfection to ensure the highest quality brew for you.

COFFEE TRADERS LTD
JAMAICA WI

IN PARTNERSHIP WITH BLUM

Supporting our Caribbean roots and community is part of our everyday business. We not only think about where our coffee is grown but how it is served, bringing Jamaica to our guests. We sought out local ceramics artist David Pinto. After honing his craft at Rhode Island School of Design, David moved back to Jamaica to open his shop Jamaica Clay, now operating for over 25 years. Each cup and plate is handmade for BLUM. David remarks, "When you do what you love, love is what you do. My work embodies energy and movement. I find beauty in the organic richness of form and feel."

