

# Original Costa Rican Coffee & Cocoa





**EL GUSTO FOODS IS THE FINEST ROASTED COFFEE BEANS AND COCOA POWDER HARVESTED AND PROCESSED IN COSTA RICA. WE HAVE PASSION FOR HIGH QUALITY, SUPPORT ECO-FRIENDLY POLICY AND CREATE SOCIAL IMPACT AT OUR PRODUCER COMMUNITIES.**

Costa Rica has built a reputation of biodiverse natural paradise and is a champion in responsible and sustainable farming. Our mission is to share the essence of the country's taste with you through our exclusive gourmet products. This small beautiful land in Central America is a perfect context for creating ideal coffee and cocoa for extraordinary sensational experiences.

**WE ARE COMMITTED TO SUPPORTING AND DEVELOPING ECOLOGICALLY FRIENDLY PRACTICES, PRESERVING TRADITIONS AND CONTRIBUTING TO ETHICALLY HEALTHY WORLD.**



# Terroir matters

**THE SPECIFIC CHARACTERISTICS OF SOIL COMPOSITION, TEMPERATURE, RAIN, MACRO AND MICRO CLIMATE AND PARTICULAR PROCEDURES APPLIED TO AGRICULTURE – ALL THIS AFFECTS HOW THE FINAL COFFEE AND COCOA WILL TASTE**

## **Sustainable farming is the future**

- Shaded coffee and cocoa farms of Costa Rica are world leaders in supporting natural ecosystems
- Planting crops with trees contributes to conservation of biodiversity
- We source directly from environment conscious farmers and producers
- Ethical cultivation and production methods are the pillars of **El Gusto Foods** philosophy

All our products are developed under eco-friendly policy, contributing to sustainable development of the land we come from.



# Let the pure nature speak to you

- To bring the pure nature power to you in our products we take great care to ensure that the best notes are developed during processing
- Our goal is to retain the wonderful flavors specific to certain regions of Costa Rica
- We are happy to share with you our artisans' rich experience in coffee and cocoa allowing to develop and capture the best of Costa Rican essence in taste and flavor

# Original Costa Rican coffee IS UNIQUE



Volcanic soil is great for coffee



Allowing deep drainage for perfect minerals access to plants



Highly acidic and rich in nutrients such as magnesium, phosphorus, potassium, calcium and zinc, it affects the body of the grain



The higher you go the sweeter is the fruit



Weather consistency and changes in temperature affect the process of maturation



Over 150 years of family experience in coffee



The beans for our coffees come from the altitude 1200 – 1900 m above sea level



At highest altitudes the fruits develop slower and are characterized by higher concentration of sugars, more complexity and density



# El Gusto Foods Original Costa Rican Coffee



**SAN MARCOS**  
100 % Arabica coffee  
Whole bean  
Medium roast  
Net wt. 900 g

**SAN MARCOS**  
100 % Arabica coffee  
Whole bean  
Medium roast  
Net wt. 250 g

**SAN MARCOS**  
100 % Arabica coffee  
☑ 10 drip coffee bags  
with ground coffee  
Medium roast  
Net wt. 100 g



**SAN RAMON**  
100 % Arabica coffee  
Whole bean  
Medium roast  
Net wt. 900 g

**SAN RAMON**  
100 % Arabica coffee  
Whole bean  
Medium roast  
Net wt. 250 g

**SAN RAMON**  
100 % Arabica coffee  
☑ 10 drip coffee bags  
with ground coffee  
Light roast  
wt. 100 g



**ESPRESSO**  
100 % Arabica coffee  
Whole bean  
Dark roast  
Net wt. 900 g

**ESPRESSO**  
100 % Arabica coffee  
Whole bean  
Dark roast  
Net wt. 250 g



**DARK ROAST**  
100 % Arabica coffee  
Whole bean  
Dark roast  
Net wt. 900 g

**DARK ROAST**  
100 % Arabica coffee  
Whole bean  
Dark roast  
Net wt. 250 g



# EL GUSTO FOODS whole bean coffee is:

- 100 % Arabica
- Shade grown
- Only best beans
- Hand picked
- Sourced directly from farmers

## **GUARANTEED FRESHNESS:**

The flavor molecules are escorted directly to your cup of coffee in our unique triple-layer aluminum bag with a valve, guarding the freshly roasted beans from unwanted oxygen and moist, still allowing them to rest and breath before your rendezvous.



Over 150 years family experience in coffee at our roastery in San Ramon.







TARRAZÚ  
HIGHLANDS

## San Marcos

Whole bean

Net wt. 900 g

Net wt. 250 g

### Flavor Notes:

chocolate

Medium roast



# San Marcos

## Specialty-grade (SCA) — 83 points

The beans from Tarrazú highlands is what makes our SAN MARCOS coffee unique. The area is world famous for its top quality coffee. Shade grown in the mountains at altitude 1200-1900 m above sea level the cherries preserve maximum concentration of compelling flavor. Acidic soils of sedimentary origin and cool mountain climate allow slow uniform maturation and high quality hard bean. The perfect balance between body and aroma was created in our house roastery in San Ramon, where true masters packed the spirit, essence and purity from our selected coffee beans for you.

### Organoleptic features:

The combination of altitude and climate provides this coffee with unique organoleptic characteristics: good body with a cup of high acidity, fine excellent aroma characterized by an intense and slightly chocolate flavor. Balanced good body, creamy and long aftertaste.

### Details:

- 100 % Arabica
- Single origin
- Grown at altitude 1200-1900 m above sea level
- Guaranteed freshness — Premium coffee beans packed in triple-layer aluminum bag with valve



# San Ramón

**Specialty-grade (SCA) – 83 points**

**San Ramón** is an area in the Western Valley, which has a year-round moderate climate and almost perfect conditions for the cultivation of the best coffee beans: very fertile volcanic soils, mild humidity and adequate sunlight. More than 75 % of coffee here is shade-grown. Our San Ramón coffee has fresh and tender acidity, fruity savor, sweet flavor with dark cocoa notes, rich aroma and creamy long aftertaste.

## Organoleptic features:

San Ramón coffee is defined by its well-balanced acidity and body, creamy long-lasting aftertaste, sweet flavor and aroma.

## Details:

- 100 % Arabica gourmet
- Single origin
- Grown at altitude 1200-1500 m above sea level
- Guaranteed freshness – Premium coffee beans packed in triple-layer aluminum bag with valve

## San Ramón

Whole bean

📖 Net wt. 900 g

📖 Net wt. 250 g

## Flavor Notes:

dark cocoa  
and wild naranjilla

Medium roast





# Espresso

**Specialty-grade (SCA) – 85 points**

**Espresso** is a creative blend based on two varieties of selected coffee from the regions of Tarrazú and San Ramón. Over 150 years of family coffee experience craft the magic in our roastery and provide you with the perfect Espresso, full of strong sensations, extraordinary sweet flavor, balanced acidity and rich aroma.

## Organoleptic features:

The signature Espresso blend marries the beans of our single origin San Marcos and San Ramon, developing the tastes of Tarrazú, Western and Central Valleys into extraordinary sweet flavor, fine and exquisite aroma, balanced acidity, long and clean aftertaste.

## Details:

- 100 % Arabica gourmet coffee from Costa Rica
- Grown at altitude 1200-1500 m above sea level
- Guaranteed freshness – Premium coffee beans packed in triple-layer aluminum bag with valve

## Espresso

Whole bean

⚖ Net wt. 900 g

⚖ Net wt. 250 g

## Flavor Notes:

malt tones  
and black cocoa

Dark roast





# Dark Roast

**Specialty-grade (SCA) – 83 points**

**Dark Roast** is our special blend of coffee grown in the area of Western Valley in Costa Rica. The beans are carefully selected from December to February by our true masters, our farmers. This special coffee has sweet flavor and aroma with fruit, chocolate and citrus notes, medium and balanced acidity, good body, long and clean aftertaste.

## Organoleptic features:

Sweet flavor and aroma with medium and balanced acidity and body.

## Details:

- 100 % Arabica
- Grown at altitude 1200-1500 m above sea level
- Guaranteed freshness – Premium coffee beans packed in triple-layer aluminum bag with valve

## Dark Roast

Whole bean

Net wt. 900 g

Net wt. 250 g

## Flavor Notes:

chocolate  
and sweet fruits

Dark roast





**TARRAZÚ  
HIGHLANDS**

# San Marcos

**Specialty-grade (SCA) – 83 points**

Delightful flavor born in highland Tarrazú and developed in our San Ramon roastery. The beans from famous Tarrazú highlands for the first time ever are ground and packed in innovative drip bags to allow gourmet coffee experience on the go.

**San Marcos**  
100% Arabica  
Ground Coffee

 10 drip coffee bags

 Net wt. 100 g

**Flavor Notes:**  
chocolate

Medium roast



## **Organoleptic features:**

The combination of altitude and climate provides this coffee with unique organoleptic characteristics: good body with a cup of high acidity, fine excellent aroma characterized by an intense and slightly chocolate flavor.

## **Details:**

- Gourmet ground coffee in 10 single-serve drip bags
- 100 % Arabica
- Single origin
- Grown at altitude 1200-1900 m above sea level



# San Ramón

**Specialty-grade (SCA) – 83 points**

Exquisite flavor and citric notes born in misty San Ramon and developed in our house roastery.

Single origin premium coffee beans from the Western Valley are ground and packed in innovative drip bags to allow gourmet coffee experience on the go. Fresh and tender acidity, fruity savor, sweet flavor with dark cocoa notes, rich aroma and creamy long aftertaste – all this in a single serve drip bag.

**San Ramón**  
100% Arabica  
Ground Coffee

 10 drip coffee bags

 Net wt. 100 g

**Flavor Notes:**  
dark cocoa  
and wild naranjilla

Light roast



## **Organoleptic features:**

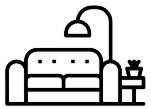
San Ramón coffee is defined by its well-balanced acidity and body, creamy long-lasting aftertaste, sweet flavor and aroma.

## **Details:**

- Gourmet ground coffee in 10 single-serve drip bags
- 100 % Arabica gourmet
- Single origin
- Grown at altitude 1200-1500 m above sea level



# El Gusto Gourmet Drip Coffee is great wherever you fancy a good cup of coffee



**At home** – to save time



**At the office** – to boost your energy or to have a break



**For travel** – convenient to use in a hotel, on a plane or a train



**Outdoor adventures** – space-saving lightweight option for your mountain trekking, camp-side moments, safari break, sailing voyages

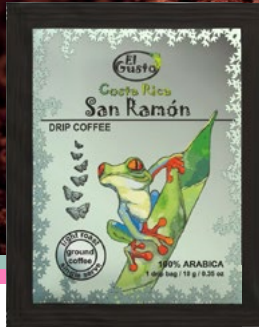
**GUARANTEED FRESHNESS – PREMIUM GROUND COFFEE DRIP SACHET IN TRIPLE LAYER FOIL ENVELOPES.**

## Simple Pour Over Brewing Method

- Fix the filter bag on a cup
- Slowly pour hot water over the coffee powder
- Wait 3-5 minutes
- Remove the sachet and enjoy your perfect EL GUSTO coffee







# Easy to Prepare Genuine Coffee Experience

## Premium Single Serve Fresh Ground Coffee From Costa Rica

- Best beans
- Shade grown
- Hand picked
- Harvested and roasted in Costa Rica
- Simple pour-over brewing method

**El Gusto Gourmet Drip Coffee** delivers to you a convenient and portable coffee experience with exceptional fragrance, aroma and flavor from the finest specialty-grade beans of amazing Costa Rica.





# Original Costa Rican Cocoa

CACAO TREE FRUITS ARE KNOWN TO HAVE BEEN CONSUMED BY HUMANS AS EARLY AS 5000 YEARS AGO SACRED PLANT, FOOD OF THE GODS, CEREMONIAL DRINK, COCOA IS CAPTIVATING WITH ITS EXOTIC REACH FLAVOR AND TASTE. AT DIFFERENT TIME PERIODS THE BEANS WERE USED IN BEVERAGES AND EVEN VALUED AS A CURRENCY BY ANCIENT INDIANS. TODAY COSTA RICAN COCOA IS THE HIGHEST QUALITY PRODUCT THAT SUPPORTS BOTH BODY AND MIND, THANKS TO ITS EXTREME ANTIOXIDANT CONTENT.

**El Gusto Premium Cocoa Beans** are harvested in lush Costa Rican jungles and carefully processed by our highly experienced masters. The beans are fermented, dried, roasted, ground and pressed to extract the rich essence of dark chocolate, retaining its original properties in the final cocoa powder.

# 100% natural ingredients



To bring the pure nature power to you in our products we take great care to ensure that the best notes are developed during processing



Our goal is to retain the wonderful flavors of Costa Rica



We are happy to share with you the **premium quality** cocoa fermented and developed through a rigorous process, with over 65-years experience of our experts



100 % natural cocoa in four different profiles



Rich in flavonoids, antioxidants, fiber and minerals: calcium, magnesium, potassium, iron



All natural ingredients





# El Gusto Foods Cocoa



**EL GUSTO 100 %  
COCOA POWDER**  
Gourmet Cocoa  
Net wt. 200 g  
Sugar free



**EL GUSTO CHOCOLATE  
MONK FRUIT**  
Gourmet Cocoa  
Net wt. 300 g  
Sugar free



**EL GUSTO  
CHOCOLATE  
DARK**  
Gourmet Cocoa  
Net wt. 450 g



**EL GUSTO  
CHOCOLATE  
CLASSIC**  
Gourmet cocoa  
Net wt. 500 g



May your chocolate wishes come true with El Gusto Foods

# Harvested and Produced in Costa Rica



NO  
GMO



NO  
milk



NO  
gluten



NO soy  
lecithin



NO  
palm oil



VEGAN



Super-food  
for bright mood



Perfect hot or cold, for a hot chocolate drink, milk shake, smoothies, baking and any chocolate inspired wish



# Make your chocolate wish come true with El Gusto gourmet cocoa

- Mix with milk or water for your hot chocolate drink
- Blend into your morning porridge
- Bake cakes, muffins, cookies, brownies

## **DELICIOUS CHOCOLATE DRINK:**


Mix 2 teaspoons of EL Gusto Gourmet cocoa powder into a cup of any hot milk, stir well, add sugar if needed  
>>> **Enjoy!**





## El Gusto 100 % Cocoa Powder

Gourmet Cocoa

 Net wt. 200 g

### Ingredients:

100% natural  
cocoa powder

# El Gusto 100 % Cocoa Powder

**El Gusto Cocoa Powder** is an ideal ingredient for any chocolate delight. Simple product allowing for experiments with any kind of recipes the cocoa powder can be used not only in drinks and desserts, but also as a spice in your culinary phantasies. Let yourself discover what pure chocolate is.

**Harvested and produced in Costa Rica.**

### Features and Details:

- 100 % natural cocoa
- Sugar free



## El Gusto Chocolate Monk Fruit

Gourmet Cocoa

🍷 Net wt. 300 g

### Ingredients:

alkalized cocoa,  
sunflower lecithin  
(emulsifying agent),  
salt, monkfruit extract,  
natural vanilla, xanthan  
gum (thickening agent)

# El Gusto Chocolate Monk Fruit

**El Gusto Monk Fruit Chocolate** is a rare opportunity to taste a unique all- natural combination of Costa Rican Cocoa and Monk Fruit, both excellent in quality and health benefits. Monk fruit is considered to be a healing herb in Eastern Medicine and for centuries has been used by buddist monks in elixirs to increase chi or life energy. Its unique antioxidants called mogrosides are responsible for sweet taste with zero calories, no fructose or glucose. True nourishment and health.

**Harvested and produced in Costa Rica.**

### Features and Details:

- Natural cocoa + Natural Monk Fruit = unique healthy chocolate marriage
- Dutch Processed
- Elevates your energy
- Sugar free



**WINNER**

**MOST INNOVATIVE HEALTH & WELLNESS PRODUCT**



## El Gusto Chocolate Dark

Gourmet Cocoa

 Net wt. 450 g

### Ingredients:

alkalized cocoa,  
cane sugar, sunflower  
lecithin (emulsifying  
agent), sunflower oil,  
salt, natural vanilla,  
xanthan gum  
(thickening agent)

# El Gusto Chocolate Dark

**El Gusto Dark Chocolate** is a balanced rich taste with deep chocolate flavor and sensuous mouth feel. To soften the bitterness of the natural dark chocolate we added natural Costa Rican cane sugar for balance of savour. Pure joy and harmony for true chocolate lovers.

**Harvested and produced in Costa Rica.**

### Features and Details:

- Natural cocoa (50 %) with natural cane sugar
- Dutch Processed
- Deep and delicious chocolate flavor



## El Gusto Chocolate Classic

Gourmet Cocoa

 Net wt. 500 g

### Ingredients:

alkalized cocoa,  
cane sugar, sunflower  
lecithin (emulsifying  
agent), sunflower oil,  
salt, natural vanilla,  
xanthan gum  
(thickening agent)

# El Gusto Chocolate Classic

**El Gusto Classic Chocolate** is the sweetest delight of EL GUSTO family. That very cocoa taste from childhood, chocolaty, sweet and joyful. A sweet tooth dream award of all times.

**Harvested and produced  
in Costa Rica.**

### Features and Details:

- Natural cocoa (30 %  
with natural cane sugar
- Dutch Processed

**With Love  
Naturally**

