

EL GUSTO FOODS

PHONE: (506) 8844-9479

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SAN RAFAEL, ESCAZÚ, CENTRO CORPORATIVO CID, LOCAL 4.

TERTULIA BRUGGE, S.A.

3-101-784453



SHELF LIFE MONTHS	STORAGE TEMPERATURE	MINIMUM ORDER QUANTITY	AVG. LEAD TIME (For availability after PO) (Days)	TARGET COSTUMER
24	AMBIENT	2 PALLETS	25	Retail, Food Service/Horeca

COUNTRY OF PRODUCTION: Costa Rica



Dark Roast

Specialty grade (SCA) 84 points

A Creative Intensity... Dark Roast is our special blend of coffee grown in the Western Valley of Costa Rica. The beans are carefully selected from December to February by our true experts, our farmers. This special coffee has a sweet flavor and aroma, medium and balanced acidity, good body, and a long, clean aftertaste. Dark roast is the secret to a great day!

Net wt. 900 g / 31.75 oz
Net wt. 250 g / 8.82 oz

Flavor Notes:

Fruity and citrus notes with hints of chocolate

Roast 8



Intensity 8.5



Details:

REGION - San Ramón

PROCESS - Washed sun dried

ALTITUDE 1200 - 1500 m

100% ARABICA - SINGLE ORIGIN

Ground - Whole bean

Espresso

Specialty grade (SCA) 85 points

Signature espresso... Crafted from a harmonious blend of Tarrazú and San Ramón coffee beans, this modern espresso is a celebration of Costa Rica's rich coffee culture. Indulge in a symphony of rich, sweet flavors, balanced acidity, and a stimulating aroma.

Discover the soul of Costa Rica in every cup.

Net wt. 900 g / 31.75 oz
Net wt. 250 g / 8.82 oz

Flavor Notes:

Malt and dark cocoa notes

Roast 8



Intensity 8.5



Details:

REGION - Tarrazú & San Ramón

PROCESS - Washed sun dried

ALTITUDE 1200 - 1900 m

100% ARABICA

Ground - Whole bean



EAN/Barcode

7443028900175

7443028900045

7443028900182

7443028900113

PRODUCT SIZE (GRAMS)	UNITS / CASE	UNIT DIM LxWxH (CM)	MASTER CASE LxWxH (CM)	GROSS WEIGHT PER BOX -KG	PALLET # CASE	PALLET WEIGHT	NUMBER OF PALLETS IN A 20" CONTAINER	SHELF LIFE (MONTHS)
900g	6	13x8x39	35.7 x 27.7 x 19	6 Kg	108	648 Kg	10	24
250g	12	10.5x 5.5x22	34.5 x 25.5 x 12.4	3,5 Kg	156	546 Kg	10	24

San Marcos

Specialty grade (SCA) 85 points

Nature's embrace in every cup... The San Marcos coffee is carefully sourced from the renowned Tarrazú region of Costa Rica. Shade-grown coffee beans ripen slowly, developing a complex flavor profile with a perfect balance of body and aroma. Roasted in small batches, this coffee delivers the true essence, spirit, and purity of Tarrazú beans to a cup that will delight your taste perception.

Net wt. 900 g / 31.75 oz
Net wt. 250 g / 8.82 oz

Flavor Notes:

Sweet chocolate with hints of caramel

Roast 6



Intensity 9



Details:

REGION - Tarrazú

PROCESS - Washed sun dried

ALTITUDE 1200 - 1900 m

100% ARABICA - SINGLE ORIGIN

Ground - Whole bean



San Ramón

Specialty grade (SCA) 84 points

Over a century legacy... Cultivated and roasted in the fertile volcanic soils of San Ramón, this zero - kilometer origin coffee will take you to a paradise of aromas, flavors, and tradition. Over 150 years of passion and heritage have culminated in this extraordinary coffee. Its vibrant acidity, bold aroma, and creamy aftertaste will elevate your sensory experience like never before.

Net wt. 900 g / 31.75 oz
Net wt. 250 g / 8.82 oz

Flavor Notes:

Dark cocoa and peach notes

Roast 6



Intensity 8.5



Details:

REGION - San Ramón

PROCESS - Washed sun dried

ALTITUDE 1200 - 1500 m

100% ARABICA - SINGLE ORIGIN

Ground - Whole bean



EAN/Barcode

7443028900175

7443028900045

7443028900168

7443028900083

PRODUCT SIZE (GRAMS)	UNITS / CASE	UNIT DIM LxWxH (CM)	MASTER CASE LxWxH (CM)	GROSS WEIGHT PER BOX -KG	PALLET # CASE	PALLET WEIGHT	NUMBER OF PALLETS IN A 20" CONTAINER	SHELF LIFE (MONTHS)
900g	6	13x8x39	35.7 x 27.7 x 19	6 Kg	108	648 Kg	10	24
250g	12	10.5x 5.5x22	34.5 x 25.5 x 12.4	3,5 Kg	156	546 Kg	10	24

Light Roast

Specialty-grade (SCA) — 84 points

Your cup of paradise... Blue skies, beautiful sunsets, green mountains, and fresh air witnessed the birth of this exquisite specialty coffee, with aromatic notes of, as well as a delicious and complex natural sweet flavor, light body, clean, and a prolonged aftertaste.

Delicate and refined taste in every sip.

Net wt. 900 g / 31.75 oz
Net wt. 250 g / 8.82 oz

Flavor Notes:

Fruity citrus with tropical fruits notes.

Roast 5



Intensity 8.5



Details:

REGION - San Ramón

PROCESS - Washed sun dried

ALTITUDE 1200 - 1500 m

100% ARABICA - SINGLE ORIGIN

Ground - Whole bean

Honey Coffee

Specialty-grade (SCA) — 84 points

The story behind every cup... Sourced from exclusive micro - lots, this honey processed coffee maintains a unique identity from the moment it is harvested. Each stage has been managed under precise control and supervising, allowing you to know the face of each of the main actors behind this exceptional coffee.

Its dense and velvety texture, its caramelized aroma, and its cup uniformity will not go unnoticed. Discover it and bliss!

Net wt. 250 g / 8.82 oz

Flavor Notes:

Apple, sweet chocolate and cane sugar.

Roast 6



Intensity 9



Details:

REGION - San Ramón

PROCESS - Honey - Sun dried

ALTITUDE 1200 - 1500 m

100% ARABICA - SINGLE ORIGIN -

Microlot

Ground - Whole bean



EAN/Barcode

7443028900175 7443028900045

7443028900113

PRODUCT SIZE (GRAMS)	UNITS / CASE	UNIT DIM LxWxH (CM)	MASTER CASE LxWxH (CM)	GROSS WEIGHT PER BOX -KG	PALLET # CASE	PALLET WEIGHT	NUMBER OF PALLETS IN A 20" CONTAINER	SHELF LIFE (MONTHS)
900g	6	13x8x39	35.7 x 27.7 x 19	6 Kg	108	648 Kg	10	24
250g	12	10.5x 5.5x22	34.5 x 25.5 x 12.4	3,5 Kg	156	546 Kg	10	24

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SHELF LIFE MONTHS	STORAGE TEMPERATURE	MINIMUM ORDER QUANTITY	AVG. LEAD TIME (For availability after PO) (Days)	TARGET COSTUMER
24	AMBIENT	2 PALLETS	30	Retail, Food Service/Horeca

COUNTRY OF PRODUCTION: Costa Rica



Premium CACAO BEANS

HARVESTED AND PROCESSED IN COSTA RICA
SINGLE ORIGIN PRODUCT

SWEET COCOA - CLASSIC CHOCOLATE

COCOA POWDER
500 gr

Delicious smooth texture and flavor, our Classic cocoa - Chocolate powder contains theobromine, a natural energizing found in cacao longer-lasting and very pleasant, perfect for kids or those who love naturally sweetened drinks. Our Classic Cocoa is Lactose-free, palm oil free, Vegan, Gluten-Free, soy-free, all the ingredients used are Non-GMO.

* Our Cacao was harvested in small farms from Costa Rica, a country well known for being part of the 5% of finest Cacao crops worldwide, to preserve its health benefits and exquisite flavor, our cocoa was hand-harvested, naturally fermented, and dutch roasted.

* Ready to let your mind fly away to a perfect wave of Chocolate smell and delightful flavor?

Lactose-free, palm oil free, Vegan,
Gluten-Free, all the ingredients
used are Non-GMO.

500g



7443028900052

SWEET COCOA - DARK CHOCOLATE

COCOA POWDER
450 gr

Our Dark Chocolate contains 50% of premium cocoa powder, all-natural and Non-GMO ingredients, vegan, Gluten-Free, Lactose-free, Palm oil-free, soy-free. This powerful source of antioxidants will boost your energy and immune system, improve your mood, and slow the signs of aging.

* This exceptional Dark gourmet cocoa is coming from Costa Rica, a land full of natural richness, stunning landscapes, and amazing biodiversity well represented in our beautiful embossing design.

* Launch your imagination and create your favorite recipe, drink, snack, ice cream, and more to a perfect wave of Chocolate smell and delightful flavor?

Lactose-free, palm oil free, Vegan,
Gluten-Free, all the ingredients
used are Non-GMO.

450g



7443028900069

SUGAR FREE CHOCOLATE

COCOA POWDER
200 gr

Costa Rica 100% cocoa powder (award-winning most innovative beverage) (No GMO, No Milk, No Gluten, No soy lecithin, No palm Oil). 100% highest quality premium superfood, our Cocoa is one of the most nutritionally complete foods, a great source of zinc, iron, fiber, magnesium, calcium, and potassium. Cacao powder has one of the highest concentrations of antioxidants offering cellular defense, improving the look of the skin while promoting cellular repair and rejuvenation.

* Regular use of Natural cocoa powder, also may improve the risk of Blood Flow and Lower Blood Pressure may Reduce Heart Disease Risk and could improve Brain Function.

* Perfect for diabetics or those in Keto, Celiac, or low-fat diet.

100% natural, Sugar free, Healthy product

200g



7443028900076

EAN/Barcode

MONKFRUIT COCOA

MONKFRUIT CHOCOLATE POWDER
300 gr

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

Lactose-free, palm oil free, Vegan,
Gluten-Free, all the ingredients
used are Non-GMO.

300g



7443028901202

PRODUCT NAME	PRODUCT SIZE (GRAMS)	UNITS/ CASE	UNIT DIM LxWxH (CM)	MASTER CASE LxWxH (CM)	GROSS WEIGHT PER BOX -KG	PALLET # CASE	PALLET WEIGHT	NUMBER OF PALLETS IN A 20" CONTAINER	NUMBER OF PALLETS IN A 40" CONTAINER
SWEET COCOA POWDER CLASSIC 30%	500g	12	10x7.5x5.5	30.1x28.1x15	8 Kg	84	672 Kg	10	20
SWEET COCOA POWDER DARK 50%	450g	12	10x7.5x5.5	30.1x28.1x15	7.5 Kg	84	630 Kg	10	20
NATURAL COCOA POWDER 100 % NATURAL	200g	12	10x7.5x5.5	30.1x28.1x15	4.5 Kg	84	378 Kg	10	20
COCOA MONKFRUIT POWDER	300g	12	10x7.5x5.5	30.1x28.1x15	5.7 Kg	84	478 Kg	10	20

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24	AMBIENT	2 PALLETS	25	Retail, Food Service/Horeca

COUNTRY OF PRODUCTION: Costa Rica





Japanese technology

Japanese technology guarantee food safety during the whole process since it is 100% automatic, standardized and controlled, likewise nitrogen is incorporate to keep the coffee as fresh as the first day!

Giving you a gourmet coffee experience on the go.



Original Costa Rican coffee IS UNIQUE

100 % pure Arabica gourmet coffee from Costa Rica
HARVESTED AND PROCESSED IN COSTA RICA
SINGLE ORIGIN PRODUCT

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

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.

EL GUSTO Gourmet Drip Coffee is great wherever you fancy a good cup:

- 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.

Japanese technology, El Gusto Foods is the unique company who owns this technology in Latin America.

100% natural, Sugar free, Healthy product

- 100 % Arabica • Shade grown • Hand picked
- Sun dried • Sourced directly from farmers



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
For your mountain trekking camp - side moments, safari break, sailing voyages.

SAN MARCOS
Ground Coffee
100% Arabica

Net Wt. 100 g
10 drip coffee bags

Flavor Notes:
Chocolate

Región:
Tarrazú Single Origin

Medium Roast
○○○○○●○○○○○



EAN/Barcode
7443028900137
D RIP COFFEE SAN MARCOS
GROUND ROASTED COFFEE EL GUSTO

SAN RAMÓN
Ground Coffee
100% Arabica

Net Wt. 100 g
10 drip coffee bags

Flavor Notes:
Dark cocoa and wild naranjillo

Región:
Single Origin San Ramón

Light Roast
○○○○○●○○○○○



EAN/Barcode
7443028900144
D RIP COFFEE SAN RAMON
GROUND ROASTED COFFEE EL GUSTO



PRODUCT E(GRAMS)	UNITS/ CASE	UNIT DIM LxWxH (CM)	MASTER CASE LxWxH (CM)	GROSS WEIGHT PER BOX -KG	PALLET # CASE	PALLET WEIGHT	NUMBER OF PALLETS IN A 20" CONTAINER	NUMBER OF PALLETS IN A 40" CONTAINER	SHELF LIFE (MONTHS)
100g	12	10.5 x 7.5 x 13	32.5x27.3x16	2.35 Kg	144	338.4 Kg	10	20	24