

GIFFARD

CAFÉ DU HONDURAS

FREQUENTLY ASKED QUESTIONS



Why are coffee liqueurs on the rise?

- Increasing trend towards Espresso Martini
- Rise of the coffee liqueurs category through more premium offerings

Where does the coffee come from?

From Honduras in central America. It is harvested in the mountainous region of the country by growers belonging to a local cooperative.

Why Honduras?

Honduras is the #1 coffee-producing country in Central America, the sixth on the global stage. Thanks to its mountainous landscapes and tropical climate, Honduras is recognized for its smooth coffee with delicate acidity and fruity notes

What type of coffee is it?

We use a Honduras single-origin coffee, 100% Arabica, made of a blend of different varieties (catuai, caturra, bourbon, tipica...)

What is the difference between Arabica and Robusta?

These are the two most common coffee species. Arabica represents 70% of the global coffee production and is also the more prized as it is smoother, less acidic and less bitter, with a greater aromatic finesse.

Is the coffee sustainable, certified?

The Honduras coffee we have selected is Organic and Fairtrade Max Havelaar certified. See: <https://www.fairtrademaxhavelaar.ch/>

Is Café du Honduras Premium Liqueur organic certified?

No it's not. The coffee used in the liqueur is certified organic, but the liqueur that results is not certified as a standalone product.

Why did you choose the roaster Café Bonnac?

Bonnac is a 4th generation, French family-owned company that has over a century of craft know-how in roasting coffee, just like Giffard as liqueur producer. Their expertise in selection and roasting allows us to use only the highest quality coffee.

What is the level of roasting for this Honduras coffee?

We implemented a custom-made level of roast for the Honduras coffee: higher-than-average roasting to obtain a taste a little stronger and more persistent on the palate, but without leaving acidity.

What is the type of grinding?

It is a medium-coarse grinding, ideal for cold brew type extraction.

What is the fabrication process?

The ground coffee is macerated for a few days in neutral alcohol. The resulting infusion will be the liqueur's heart.

Why do you refer to cold brew?

We were inspired by the cold brew process and adapted it to our traditional maceration process to capitalize on our know-how. This is why we mention a "cold brew" type maceration, which takes time, without the application of heat.

Is there caffeine in the liqueur?

Yes, there is 7.74 mg caffeine / 100 ml liqueur (54.18 mg of caffeine in a bottle). As a comparison, there is 40 mg of caffeine in an espresso shot of 20 ml.

Are there coloring or preservatives?

There is neither coloring nor preservative in Giffard Café du Honduras.

Why do you use sugar and how much?

Sugar naturally reinforces and balances the aromatic intensity of the liqueur, as well as adding body. There is less than 240g / L of sugar in the liqueur.

How is Giffard Cafe du Honduras different from Mr. Black?

Our liqueur doesn't have the same aromatic profile. It is more roasted and filled with cocoa and vanilla notes.