

# JAMAY<sup>®</sup>

— CAFÉ —

The innovative experience  
of a sensory coffee.  
Taste, understand, and  
enjoy.



THE FIRST SENSORY COFFEE IN BRAZIL

# JAMAY<sup>®</sup>

— CAFÉ —

## Sensory Coffees A Walk Through Sensations



It is a pleasure to introduce you to the sensory coffees Jamay<sup>®</sup>.

More than just a brand to stick to, we are launching an innovation in the coffee industry in Brazil. After sensory coffees, having coffee will be a new experience for your day. Bringing together flavor and sensations, around a premium coffee: that's what we offer you from now on.

Discover the sensory Jamay<sup>®</sup> coffees here. Each of the flavors brings a unique combination: top-notch coffees, roasted to perfection, infused with aromas found in authentic Brazilian herbs and vegetables, particularly from the Amazon.

It took years of research to reach the coffees you will now get to know. Open your senses to Jamay<sup>®</sup> Café.

It's a delicious one-way path.



JAMAY<sup>®</sup>  
— CAFÉ —

A coffee blend that always surprises

## jamay<sup>®</sup> fruity

The secret of our blend lies in the careful combination, in medium roast, of Amazonian Robusta coffee (scoring 81 points, originating from the forests of Rondônia) and Arabica coffee (scoring 84 points, cultivated in São Carlos-SP). This is the foundation that dictates the distinct flavor of this coffee.

After extensive research on the most suitable sensory combinations, we added the vibrant **flavors of mango and pitanga**, creating a perfect marriage between Brazilian fruits and resulting in the Jamay<sup>®</sup> Fruity that you appreciate so much.

Each element is extracted and applied with precision and quality, resulting in a unique sensory experience. The culmination of this process is the perfect roast, which complements the **intensity and authenticity** that define the final flavor of this exceptional coffee.

### Presentations

Ground coffee, in a 250g package, made of cardboard, with dimensions of 13 cm (L) x 9 cm (W) x 12 cm (H), with a waterproof inner bag. For preparation, we recommend a dose of 15g (2 tablespoons) for every 100ml (a small cup) of boiling water.



Whole bean coffee, in a 250g package, made of cardboard, with dimensions of 13 cm (L) x 9 cm (W) x 12 cm (H), with waterproof inner bag.



Capsule coffee compatible with Nespresso machines, with 10 units of 5g of coffee in each one, packaged in a cardboard box, measuring 13 cm (L) x 9 cm (W) x 12 cm (H).

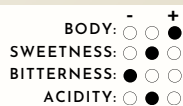


### Conservation care

Keep in a dry, airy place, away from heat or sun.  
After opening, consume within 30 days.

### Expiry Date

Expiration 12 months from the manufacturing date



JAMAY<sup>®</sup>  
— CAFÉ —

Flavor that lingers longer in the mouth

## jamay<sup>®</sup> citrus

In a harmonious symphony of sensations, aromas, and flavors that evoke citrus fruits and orange blossom, Jamay<sup>®</sup> Citrus presents a medium roast coffee of the Arabica variety (cultivated in São Carlos, scoring 84 points).

Prepare yourself for an extraordinary sensory experience that **will leave your mouth watering** in an indescribable way, transporting you on a journey of unparalleled flavors.

The complexity of aromas and flavors, delicately blended with superior coffee and **precise roasting**, ensures that Jamay<sup>®</sup> Citrus is the perfect choice to accompany you in every moment, providing a truly memorable experience.

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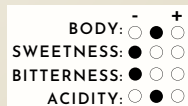


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JAMAY<sup>®</sup>  
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Is it possible to have a decaffeinated coffee with flavor?

## jamay<sup>®</sup> nutty decaf



Is it possible to have a **decaffeinated coffee** with flavor?

We sought to discover what aficionados of decaffeinated coffee thought and desired. The answer was not related to caffeine, but rather to flavor.

Although caffeine does not directly contribute to flavor, its removal process often results in the loss of this important component of a good coffee. So what did we do with this? We endeavored to create a product that, even being well decaffeinated, offered flavor and pleasure.

Our Jamay<sup>®</sup> Nutty Decaf achieves this, with notes of **forastero cocoa and nuts**, providing a sensation of smoothness and lightness for moments of rest and relaxation.

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BODY: -    +  
          ○   ○   ●  
SWEETNESS: ○   ●   ○  
BITTERNESS: ●   ○   ○  
ACIDITY:    ○   ●   ○





JAMAY<sup>®</sup>  
— CAFÉ —

Helping to wake up to love as well

## jamay<sup>®</sup> passion

With a carefully applied medium roast to the Arabica coffee (scoring 84 points, cultivated in São Carlos-SP), Jamay<sup>®</sup> Passion presents a **distinctive flavor** that delights the senses.

This coffee harmonizes intensity with subtlety, providing a unique and exhilarating sensory experience. Furthermore, its aromatic profile is enriched by the remarkable presence of **ylang ylang aroma**, an Asian-origin flower known not only for its exotic flavors and aromas but also for offering a truly captivating and differentiated sensory experience.

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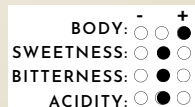


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Coffee with a tropical personality

## jamay<sup>®</sup> cacaucherry

A combination of natural oils, obtained from the most Brazilian of **cocoas and the subtle acidity of cherry**, leading to a perfect balance. This original blend brings to Jamay<sup>®</sup> Cacaucherry, from Arabica beans (cultivated in São Carlos, scoring 84 points) subjected to medium roast, the flavors, warmth, and sensations of the best that Brazil has to offer in the experience of a special coffee.

To achieve an even greater richness in this hot and Brazilian experience, Jamay<sup>®</sup> Cacaucherry translates into a balanced combination of acidity and sweetness, evoking an **indescribable flavor**.

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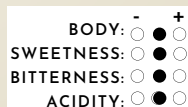


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Bring Jamay<sup>®</sup> Coffee closer to you

Visit [cafeblendsdobrasil.com](https://cafeblendsdobrasil.com)  
If you prefer, use WhatsApp +55 (11) 97660 4589 or  
contact us via email [vendas@cafeblendsdobrasil.com](mailto:vendas@cafeblendsdobrasil.com)  
On Instagram, we are @cbd.br

It will be a pleasure to have you among our admirers.

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