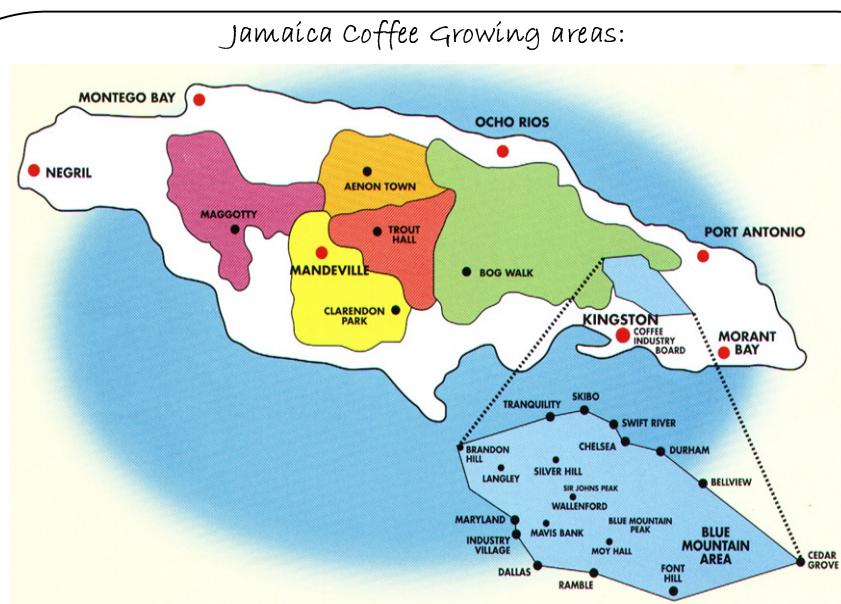


Wallenford High Mountain Supreme®

Jamaica Coffee

Grown in a different mountain range located within the central and western regions of Jamaica, this coffee offers a smooth full-bodied flavour, light acidity, clean taste and pleasant aroma. Be amusingly surprised as you savour every sip of this delectable brew. Wallenford is the largest producer of Jamaica High Mountain Supreme® Premium Coffee.

They quickly found that the geographic and climatic conditions in these specific areas were relatively similar to those of the Jamaica Blue Mountain® designated zone: They were at altitudes between 500 to 1000 km above sea level. Temperatures in this area ranged between 17 and 24 degrees Celsius during the year. These areas experienced an average annual rainfall of 70-90 inches. The soil consisted of mainly clay. The CIB separated the beans produced in these areas. The cup was excellent and the coffee from these areas was categorized as next in quality to those of the Blue Mountains. These premium grades - based on bean quality and taste -- produced outside of the designated Jamaica Blue Mountain area, are called Jamaica High Mountain® Coffee.



The designated growing area for Blue Mountain coffee is shown in blue. Other shaded areas are the major growing areas for Non-Blue

Mountain coffee. Jamaica High Mountain Supreme comes from the highest elevations within the Non-Blue Mountain area.

Processing of High Mountain Coffee

Jamaica High Mountain Coffee is processed in the same way as Jamaica Blue Mountain Coffee. Ripe, red coffee or 'cherry' berries are reaped by hand and undergo a preliminary selection based on weight. Light berries are separated from the more desirable heavier berries.



Cherry berries are pulped and washed using mechanical pulpers. The coffee, now known as 'wet' parchment, is then sun-dried or mechanically dried to the desired moisture level of 11-12.5%. The 'dry' parchment is rested for a period of eight weeks. After this resting period, the parchment is removed by a mechanical process known as hulling. The coffee beans are further polished and are then graded according to size and weight. The higher density and larger beans are then hand-sorted prior to certification and export as 'green beans'. Jamaica High Mountain Supreme® coffee, like Jamaica Blue Mountain® coffee is rigorously inspected and tested by the Coffee Industry Board. The coffee that is approved by the CIB as Jamaica High Mountain Supreme® can only be shipped in wooden barrels.

Wallenford®
COFFEE SINCE 1760