

PRODUCT CATALOG

DRIP BAG COFFEE



"WHAT IS DRIP BAG COFFEE?"

Drip Bag Coffee is coffee that has been roasted and ground before being packed into a filter suitable for 1 serving. It originates from drip coffee, commonly known as the 'Pour Over' method, where hot water is poured directly onto coffee grounds. The most commonly used filter papers are coneshaped or pig snout-shaped. This brewing method offers fresh coffee with a fragrant aroma and smooth taste.

However, the required drip equipment varies and tends to take time to brew. That's why Drip bag coffee was developed: to meet the demands of a fast paced lifestyle by providing convenience and user friend-liness, all while preserving the freshness and authentic taste of coffee.

The packing of Drip Bag involves Nitrogen, which helps maintain the quality of coffee and extends its shelf life for up to 2 years.







TYPES OF FILTERS

The filter paper for Drip Bag Coffee from The Coffee Bean Roasting Co., Ltd. is directly imported from Japan. These filter papers of all types are meticulously designed and developed specifically for coffee. Currently, we offers a total of four options for filter papers.

PACHIT REGULAR







FASTBREW



I-CONIC



1. FILTER DRIP BAG

PACHIT REGULAR

Rectangular Shape

Outer Bag : 4 Colors
White Ivory | Green
Silver | Brown

2. FILTER DRIP BAG

PACHIT BIGGER

Rectangular Shape

Outer Bag: 1 Color Gray

3. FILTER SACHET BAG

FASTBREW

Tea Bag Shape

Outer Bag : 1 Color Cream

4. FILTER DRIP BAG

I-CONIC

Cone Shape (V60)

Outer Bag: 2 Colors
Off - White | Black

PACKAGING STANDARD PACKAGING TEMPLATE









DETAILS OF DRIP BAG COFFEE

In case you desire to design your own packaging (outer drip bag), please feel free to contact our staff for additional details.

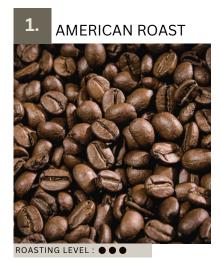
- 1. Each type of filter paper will have a different color for the outer bag, which cannot be used interchangeably.
- 2. The back of each sachet will have brewing instructions in all four languages: English, Thai, Chinese, and Japanese (cannot be altered).
- 3. The front of the sachet can be customized with a logo and text. The information such as the best before date and net weight must be included.
- 4. Logos can be printed in one position (either on the front or back of the sachet) within an area of 3 x 3.5 cm.
- 5. Printing ink is available in 2 colors: black or white (choose only one color).
- 6. Logo files can be submitted in .jpeg, .png, or Ai formats.

PACKAGING WITH LOGO

I-CONIC (V60) 10 G. SACHET SIZE: 12 x 13.5 cm.







AMERICAN ROAST

Varietal | Arabica and Robusta Process | Wet and Dry Process Altitude | > 1,200 m.

The American Roast coffee is medium-roast coffee and is considered an 'All Day Coffee'. Being lightly roasted, it offers a smooth and easy-to-drink taste, perfect for enjoying throughout the day.



MOCHA DARK ROAST

Varietal | Arabica and Robusta Process | Wet and Dry Process Altitude | >1,200 m.

Mocha blend is coffee roasted to a dark level, or French Roast. With a higher proportion of Arabica compared to Robusta, it offers a distinctive aroma and a smooth taste.

2. CITY ROAST



100% ARABICA MEDIUM TO DARK ROAST

Varietal | Arabica Process | Wet Process Altitude | > 1,200 m.

100% authentic Arabica coffee is ideal for brewing as black coffee. It provides a fragrant and smooth taste, making it easy to drink. When brewed through a filter, the coffee retains a balanced bitterness.

5. ITALIAN ROAST



ROASTING LEVEL: • • • • •

ESPRESSO VERY DARK ROAST

Varietal | Arabica and Robusta Process | Wet and Dry Process Altitude | > 1,200 m.

Espresso blend is roasted in the Italian style, with a higher proportion of Robusta than Arabica, offering a strong and dense coffee flavor. It is suitable for brewing as a milk-based or cold coffee.

3. FULL CITY ROAST



ROASTING LEVEL : lacktriangle

SIAM BLEND MEDIUM TO DARK ROAST

Varietal | Arabica and Robusta Process | Wet and Dry Process Altitude | > 1,200 m.

Siam Blend coffee is a medium to dark roast coffee with a rich intensity. It has an aroma with hints of nuts and caramel. Moreover, it offers a well-balanced blend of Arabica and Robusta coffee beans.

6. YOUR PREFERENCE



FURTHER INFORMATION, PLEASE CONTACT US



THE COFFEE BEAN ROASTING

STANDARD AND CERTIFICATES



ISO 22000 : 2018



Certificate No. TH23/00000699

Certificate No. TH23/00000698

HACCP

GHPs







CONTACT US



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For more information, Please scan



TCBR OEM COFFEE