



H O M E
B L E N D
COFFEE ROASTERS

Discover Freshly Roasted
World Specialty Coffee At
Your Doorstep

ABOUT US | OUR STORY

Should you be drinking instant or whole bean. This debate brews up the roots of home blend

Our instinct to bring the shift from instant to whole bean brought us to the estates of Indonesia, where we discovered coffee from plant to bean

Acquiring knowledge on roasting, brewing, sensory and barista, our travels to experience coffee took us across the world, including India, where our first roasting facility was housed

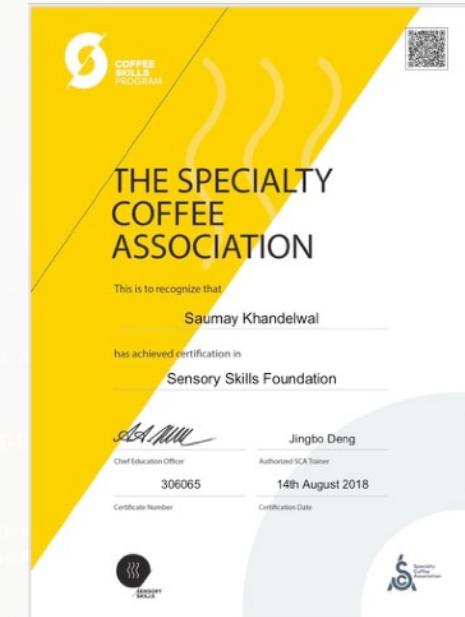
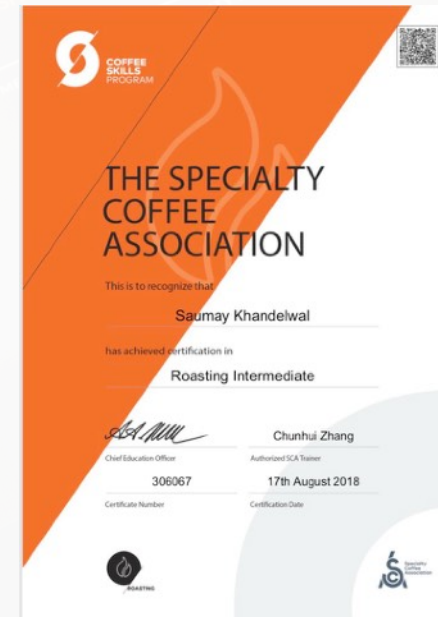
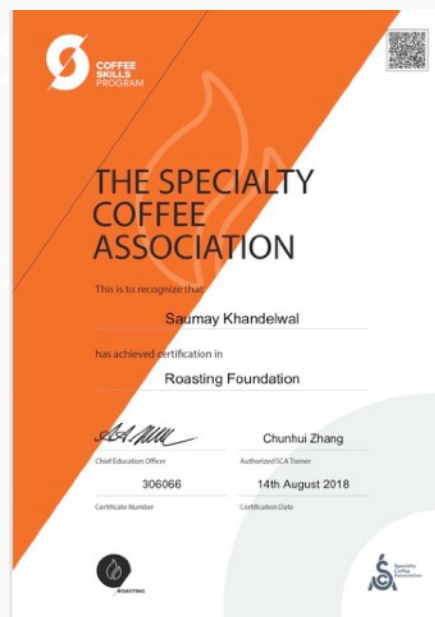
Our hope is to make the shift and learn together, embracing coffee with the respect that it deserves

ABOUT US | OUR STORY



The journey began in Canada, where Sam took his roasting, brewing, sensory and barista certifications.

Photo: Sam 4th (L-R) at Bicerin Coffee Lab, Canada



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Photo: Sam 4th (L-R) at Bicerin Coffee Lab, Canada



Travelling across the world to learn about coffee was key to experiential learning

Photo: Sam and Akshay at Starbucks Reserve Roastery, Shanghai, China



Our facility in Indonesia, where after being picked from the estates, raw coffee beans are processed, checked for quality consistency, and sorted accordingly

Photo: Our Processing Plant, Indonesia

ABOUT US | SOURCING



www ldc.com/global/en/about-us

Louis Dreyfus Company is a leading merchant and processor of agricultural goods, leveraging its global reach and extensive asset network to deliver for its customers around the world - safely, responsibly and reliably.

Today they help to feed and clothe some 500 million people, originating, processing and transporting approximately 81 million tons of commodities annually.



Our Mandheling comes from our own coffee processing plant in Indonesia. Apart from our own consumption, all our Mandheling from Indonesia is sold to LDC.

Above is our facility in Indonesia, where after being picked from the estates, raw coffee beans are processed, checked for quality consistency, and sorted accordingly

ABOUT US | MEET THE FOUNDERS



Saumay Khandelwal

[linkedin.com/in/saumay-khandelwal](https://www.linkedin.com/in/saumay-khandelwal)

Speciality Coffee Association Certified Coffee Connoisseur;
Trader of Agro Commodities; Engineer; Public Relations
Practitioner



Akshay Jaggi

[linkedin.com/in/akshayjaggi](https://www.linkedin.com/in/akshayjaggi)

Serial Entrepreneur; Business Finance And Strategy PHD
Fellow; Trader of Kraft Paper And Packaging Products;
Engineer; Coffee Enthusiast

ABOUT US | PRODUCTS



PRODUCT	MARKET
KG WHOLE BEAN BAG	B2B & Micro Roastery B2B
KG GROUNDED COFFEE BAG	B2B & Micro Roastery B2B
DRIP COFFEE SACHETS	B2B & Micro Roastery B2B
250G WHOLE BEAN BAG	B2C & Micro Roastery B2C
250G GROUNDED COFFEE BAG	B2C & Micro Roastery B2C
DRIP COFFEE BOX - 10 SACHETS / BOX	B2C & Micro Roastery B2C
CAFÉ MENU	Micro Roastery B2C

PRODUCTS | INSTITUTIONAL | WHOLE BEAN & GROUNDED

SHOULD YOU BE DRINKING
INSTANT OR WHOLE BEAN . THIS
DEBATE BREWS UP THE ROOTS OF
HOME BLEND.

OUR PASSION TO BRING THE SHIFT
FROM INSTANT TO WHOLE BEAN
BROUGHT US TO THE ESTATES OF
INDONESIA, WHERE WE DISCOVERED
COFFEE FROM PLANT TO BEAN.


ACQUIRING KNOWLEDGE ON
ROASTING, BREWING, SENSORY AND
BARISTA, OUR TRAVELS TO
EXPERIENCE COFFEE TOOK US
ACROSS THE WORLD, INCLUDING
INDIA, WHERE OUR FIRST ROASTING
FACILITY WAS HOUSED.

OUR HOPE IS TO MAKE THE SHIFT
AND LEARN TOGETHER, EMBRACING
COFFEE WITH THE RESPECT THAT
IT DESERVES.

ROASTED ON

FOR SALES & ENQUIRIES, PLEASE EMAIL
SALES@HOMBLENDCOFFEE.COM
FACEBOOK.COM/HOMBLENDCOFFEE
INSTAGRAM @HOMBLENDCOFFEE

HOMBLENDCOFFEE.COM




FRESHLY ROASTED ARTISANAL COFFEE

CUSTOM ROAST - ARABICA AAA


MEDIUM DARK ROAST

MEDIUM BODY


SMOOTH | MILD ACIDITY | BALANCED



ALTITUDE



PROCESSING



LOCATION

1 KG

CUSTOM ROAST - ARABICA 'AAA'

MEDIUM DARK ROAST

MEDIUM BODY

SMOOTH | MILD ACIDITY | BALANCED

ALTITUDE
1100-1500M

PROCESSING
WASHED

LOCATION
COORG &
CHIKMAGALUR

PRODUCTS | INSTITUTIONAL | WHOLE BEAN & GROUNDED

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H O M E
B L E N D

FRESHLY ROASTED ARTISANAL COFFEE

PLANTATION AAA ARABICA

MEDIUM DARK ROAST | MEDIUM BODY

100% ARABICA

SMOOTH | MILD ACIDITY | BALANCED



ALTITUDE



PROCESSING



LOCATION

1 KG

PLANTATION 'AAA' ARABICA

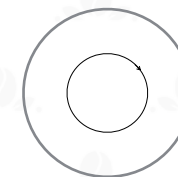
MEDIUM DARK ROAST | MEDIUM BODY

100% ARABICA

SMOOTH | MILD ACIDITY | BALANCED



ALTITUDE
1000-1500M



PROCESSING
WASHED



LOCATION
CHIKMAGALUR

PRODUCTS | INSTITUTIONAL | WHOLE BEAN & GROUNDED

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H O M E
B L E N D

FRESHLY ROASTED ARTISANAL COFFEE

MONSOON MALABAR AA
MEDIUM ROAST | HEAVY BODY
PLANTATION AA ARABICA

SPICE | NUTTY | EARTHY



ALTITUDE
1000-1200M



PROCESSING
MONSOONED



LOCATION
COORG & CHIKMANGALUR

1 KG

MONSOONED MALABAR 'AA'

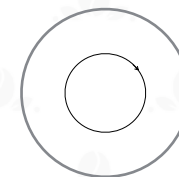
MEDIUM DARK ROAST | MEDIUM - HEAVY BODY

INDIAN SPECIALTY COFFEE | 100% ARABICA

NUTTY | BALANCED | EARTHY



ALTITUDE
1000-1200M



PROCESSING
MONSOONED



LOCATION
MALABAR
COAST

PRODUCTS | INSTITUTIONAL | WHOLE BEAN & GROUNDED

SHOULD YOU BE DRINKING INSTANT OR WHOLE BEAN. THIS DEBATE BREWS UP THE ROOTS OF HOME BLEND.

OUR PASSION TO BRING THE SHIFT FROM INSTANT TO WHOLE BEAN BROUGHT US TO THE ESTATES OF INDONESIA. WHERE WE DISCOVERED COFFEE FROM PLANT TO BEAN.

ACQUIRING KNOWLEDGE ON ROASTING, BREWING, SENSORY AND BARISTA, OUR TRAVELS TO EXPERIENCE COFFEE TOOK US ACROSS THE WORLD, INCLUDING INDIA, WHERE OUR FIRST ROASTING FACILITY WAS HOUSED.


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ROASTED ON

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HOMEBLENDCOFFEE.COM




FRESHLY ROASTED ARTISANAL COFFEE

MANDHELING


MEDIUM ROAST | FULL BODY

INDONESIAN SPECIALTY COFFEE | 100% ARABICA


SMOOTH | CHOCOLATE | EARTHY



ALTITUDE



PROCESSING



LOCATION

1 KG

MANDHELING

MEDIUM ROAST | FULL BODY

INDONESIAN SPECIALTY COFFEE | 100% ARABICA

SMOOTH | CHOCOLATE | EARTHY

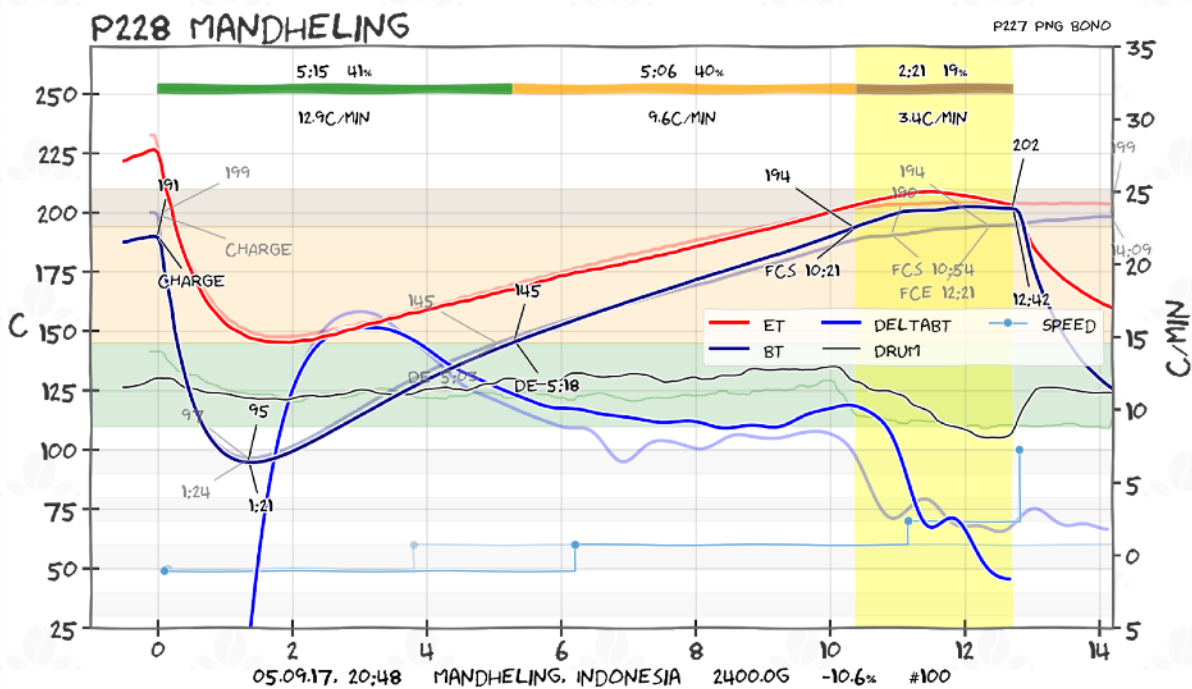
ALTITUDE
4200-4500M

PROCESSING
GILING BASAH

LOCATION
SUMATRA

PRODUCTS | INSTITUTIONAL | WHOLE BEAN & GROUNDED

AT HOME BLEND, WE USE ARTISAN TO MAKE CUSTOMISED COFFEE PROFILES FOR CLIENTS WITH SPECIFIC NEEDS



YOUR BEANS

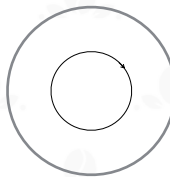
YOUR ROAST | YOUR BODY

YOUR VARIETAL

YOUR TASTING NOTES



ALTITUDE
CUSTOM



PROCESSING
CUSTOM



LOCATION
CUSTOM

PRODUCTS | DRIP COFFEE BAGS



DRIP COFFEE BY HOME BLEND

100% NATURAL | NO PRESERVATIVES | NO ADDITIVES |
NO ARTIFICIAL FLAVOURS | SUSTAINABLY SOURCED

“SAY NO TO INSTANT COFFEE”

EXPERIENCE FRESHLY ROASTED WHOLE
BEAN GROUNDS IN OUR DRIP BAGS

NO MACHINE / EQUIPMENTS REQUIRED

JUST POUR HOT WATER THROUGH THE
BAG

DRINK BLACK OR ADD MILK, SUGAR

ENJOY FRESHLY ROASTED COFFEE!

PRODUCTS | DRIP COFFEE BAGS

INSTRUCTIONS



Tear along the perforated 'open' line in order to expose the coffee



Pull out the handles from the bottom and place onto the cup



Carefully pour hot water into the drip bag in intervals. Allow the coffee to drip in the cup



Enjoy freshly brewed filter coffee

DRIP COFFEE BY HOME BLEND

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PRODUCTS | DRIP COFFEE BAGS

INSTRUCTIONS



1



2



3



4



5



6

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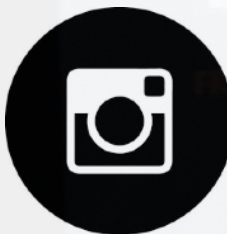
NO MACHINE / EQUIPMENTS REQUIRED

JUST POUR HOT WATER THROUGH THE
BAG

DRINK BLACK OR ADD MILK, SUGAR

ENJOY FRESHLY ROASTED COFFEE!

{HAVE A GREAT DAY}



HOME BLEND LLP

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