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Fairtrade, Medium Roast Arabica Ground Coffee

PRODUCT OVERVIEW

Malongo Des Petits Producteurs Coffee offers the complex flavors of one of the world's greatest coffees. This medium roast Arabica coffee is balanced with a slightly bitter tone, making it ideal for various brewing methods including drip, moka, and cold brew. Malongo, established in 1934 in Nice, France, is dedicated to achieving the highest quality coffee by meticulously tracking beans from the fields to the cup. The beans are hand-picked, naturally dried, and then carefully roasted for over 20 minutes to bring out their true aromatic finesse. This product is Fairtrade certified and comes in a vacuum-sealed can to preserve its rich aromas.



Image: Malongo Des Petits Producteurs Coffee in a vacuum-sealed can, showcasing the Fairtrade logo and "Pur Arabica" designation.

PREPARATION AND SETUP

This Malongo coffee is pre-ground for convenience. Upon opening the vacuum-sealed can, the coffee is ready for immediate use with your preferred brewing equipment. Ensure your brewing equipment is clean and free from previous coffee residues to achieve the best flavor.

Recommended Water Quality

For optimal taste, use filtered water. Avoid distilled water as it can result in a flat taste, and hard water can lead to scale buildup in your brewer and affect flavor.

OPERATING INSTRUCTIONS: BREWING METHODS

Malongo Des Petits Producteurs Coffee is versatile and suitable for various brewing methods. Adjust coffee-to-water ratios to your personal preference.

1. Drip Coffee Method

1. **Ratio:** Use approximately 2 tablespoons (10-12 grams) of ground coffee for every 6 ounces (180 ml) of water. Adjust for strength.
2. **Preparation:** Place a filter in your drip coffee maker's basket. Add the desired amount of ground coffee.
3. **Brewing:** Fill the water reservoir with cold, filtered water. Turn on the coffee maker and allow it to complete the brewing cycle.
4. **Serving:** Serve immediately for the freshest taste.



Image: A hand pouring frothed milk into a cup of coffee, illustrating a common way to enjoy brewed coffee.

2. Moka Pot Method

1. **Fill Base:** Fill the lower chamber with cold water up to the safety valve.
2. **Add Coffee:** Insert the filter basket and fill it loosely with ground coffee. Do not tamp.
3. **Assemble:** Screw the top part firmly onto the base.
4. **Brew:** Place the moka pot on a stovetop over medium heat. Coffee will begin to bubble into the upper chamber. Remove from heat once the coffee stops flowing.

5. **Serving:** Pour and enjoy.

3. Cold Brew Method

1. **Ratio:** Use a 1:8 coffee-to-water ratio (e.g., 1 cup ground coffee to 8 cups cold water).
2. **Combine:** In a large jar or pitcher, combine the ground coffee with cold, filtered water. Stir gently to ensure all grounds are saturated.
3. **Steep:** Cover and refrigerate for 12-24 hours. Longer steeping times result in a stronger concentrate.
4. **Filter:** Strain the concentrate through a fine-mesh sieve lined with cheesecloth or a coffee filter.
5. **Serving:** Dilute with water or milk to taste, and serve over ice.



Image: A white coffee cup filled with coffee and topped with whipped cream and a sprinkle of cocoa, demonstrating a delightful way to serve coffee.



Image: A clear glass containing a rich espresso shot, with coffee pods and beans in the background, suggesting espresso preparation.

MAINTENANCE AND STORAGE

Proper storage is crucial to maintain the freshness and flavor of your Malongo coffee.

- **After Opening:** Once the vacuum-sealed can is opened, transfer any unused coffee to an airtight container.
- **Storage Location:** Store the airtight container in a cool, dark place, away from direct sunlight, heat, and moisture. A pantry or cupboard is ideal.
- **Avoid Refrigeration/Freezing:** While some believe refrigeration or freezing preserves coffee, it can actually introduce moisture and odors, degrading the flavor. It is generally not recommended for ground coffee.
- **Shelf Life:** For best quality, consume the coffee within 2-3 weeks after opening.

TROUBLESHOOTING COMMON ISSUES

If you encounter issues with your coffee preparation, consider the following:

- **Weak or Watery Coffee:**
 - **Solution 1:** Increase the coffee-to-water ratio. Use more coffee per serving.
 - **Solution 2:** Ensure your brewing temperature is adequate (ideally between 195°F and 205°F / 90°C and 96°C for hot brewing methods).
 - **Solution 3:** Check if the coffee is too coarsely ground for your brewing method (though this coffee is pre-ground, consistency can vary).
- **Bitter Coffee:**
 - **Solution 1:** Reduce brewing time. Over-extraction can lead to bitterness.
 - **Solution 2:** Lower the water temperature slightly if possible.
 - **Solution 3:** Ensure your equipment is clean. Residue can impart off-flavors.
- **Stale Flavor:**
 - **Solution 1:** Check storage conditions. Ensure coffee is in an airtight container in a cool, dark place.
 - **Solution 2:** Verify the "best by" date on the can.
 - **Solution 3:** Consume coffee more quickly after opening the can.

SPECIFICATIONS

Attribute	Detail
Brand	Malongo
Product Name	Des Petits Producteurs Coffee
Item Form	Ground
Flavor Profile	Medium Roast Arabica, balanced with a slightly bitter tone
Caffeine Content	Caffeinated
Certifications	Fairtrade, GMO-Free, Lactose Free, Low Acid

Unit Count	8.8 Ounce (250 grams)
Package Dimensions	5.39 x 3.46 x 3.35 inches
UPC / GTIN	195893420131
ASIN	B0937NPDYB

WARRANTY INFORMATION

As a consumable product, Malongo Des Petits Producteurs Coffee does not typically come with a traditional warranty. However, Malongo is committed to product quality. If you experience any issues related to the quality or condition of the product upon receipt, please refer to the customer support section for assistance.

CUSTOMER SUPPORT

For questions, concerns, or feedback regarding your Malongo Des Petits Producteurs Coffee, please contact the retailer from whom you purchased the product. For general inquiries about Malongo products or the brand's commitment to quality and Fairtrade practices, you may visit the official Malongo website or contact their customer service department directly. Please have your product details, including the UPC/GTIN and ASIN, ready when contacting support.

Malongo Official Website: www.malongo.com (Note: This is a placeholder URL as no specific support link was provided in the data.)