



Original - Nicaragua

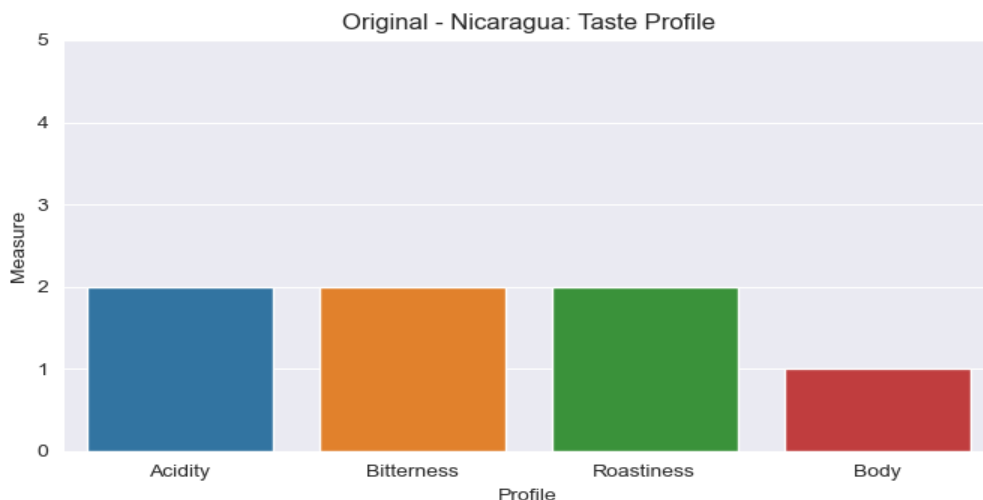
General Information

- **Status:** Current
- **Category:** Master Origins
- **Cup Size:** 40 ml (Espresso) & 110 (Lungo)
- **Headline:** With "Black-Honey" Processed Arabica
- **Intensity:** 5.0
- **Price:** 9.7
- **Notes:** Sweet

Fact	Detail
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.
Ingredients	Roast and ground coffee
Net Weight	50 g - 1.76 oz for 10 capsules

Taste Information

With "Black-Honey" processed Arabica, Master Origins Nicaragua is a nectarous coffee. It has a satiny smooth texture and warming sweet cereal notes. Its distinct sweetness comes from the rare Black-Honey process. If you like it with milk froth, Master Origins Nicaragua with 'Black-Honey' processed Arabica makes a rich latte macchiato. As a coffee with milk, it's balanced and has nutty, roasted notes that surface.



The Story



If Black Honey processing were the easy road to a nectarous coffee, they'd all do it. But only a few farmers dare. It's a rare process because it calls for meticulous monitoring. Master Origins Nicaragua with 'Black-Honey' processed Arabica contains this coffee. It gives this Nicaraguan Arabica its smooth honeyed texture and sweet cereal notes.

This 100% Arabica, single-origin Nicaraguan coffee contains 'Black-Honey' processed beans, which give it a smooth texture and sweet cereal notes.

Analysis

Top Recommendations

Unique Name	Type	Headline	Cup Size	Intensity	Similarity Score
Ethiopia (Original)	Original	Ethiopia with Dry Processed Arabica	40 ml (Espresso) & 110 (Lungo)	4.0	0.6217
India	Original	Unknown	40 ml (Espresso) & 110 (Lungo)	11.0	0.6108
Colombia	Original	Late Harvest Arabica	40 ml (Espresso) & 110 (Lungo)	6.0	0.5969
Costa Rica	Vertuo	Malty & Cereal Notes	150 ml (Gran Lungo)	7.0	0.5957
Bianco Piccolo	Vertuo	Sweet & Smooth	40 ml (Espresso) & Milk Recipes	nan	0.5895

High Frequency Words & Most Important Features

[illegible]

Term	TF-IDF Score (approx.)
origins	0.44
sweet	0.36
smooth	0.32
50	0.28
arabica	0.27
cereal	0.26
20	0.25
milk	0.21
low	0.20
notes	0.20
balanced	0.17
lungo	0.17
rich	0.16
beans	0.14
espresso	0.13
original	0.13
roasted	0.12
10	0.11
medium	0.09