



"Premium Beans. Trusted Partners."

AL JAZEERA EXPORT TRADING CO.
COMPANY PROFILE

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About Us

Al Jazeera Export Trading Company, we take pride in delivering premium-grade coffee beans to some of the most renowned coffee brands across the globe. With a strong legacy rooted in quality, consistency, and integrity, we specialize in supplying both Arabica and Robusta beans in a range of sought-after grades including A, AA, AAA, PB (Peaberry), and RKR.

Our beans are sourced exclusively from the lush, high-altitude estates of Chikmagalur, Karnataka — often referred to as the birthplace of Indian coffee. Nestled in the Western Ghats, Chikmagalur offers the perfect combination of elevation, temperature, and rainfall to nurture coffee plants of exceptional quality. The region's rich, loamy soil and shade-grown cultivation methods contribute to beans that are well-balanced, aromatic, and full of character. Arabica beans from this region are prized for their smooth body, fruity undertones, and mild acidity, while Robusta beans are valued for their bold flavor, creamy mouthfeel, and rich caffeine content.



We work closely with trusted estate owners and certified processors to ensure every bean we export meets international standards. Our quality control team meticulously selects and grades beans to match specific client needs, whether for specialty roasting or commercial blending.



With years of experience in the coffee export industry, Al Jazeera Export Trading Company has built strong relationships with global buyers, roasters, and distributors. We understand the nuances of the coffee supply chain and are committed to offering timely delivery, personalized service, and a product that speaks for itself in every cup.



**"Curated
Beans for
Craft Coffee."**



The Variants

Coffea Arabica

High-quality coffee species prized for its smooth, nuanced flavor, delicate acidity, and fragrant aroma. Grown primarily at higher elevations, Arabica beans are carefully cultivated to produce a superior cup with subtle notes of fruit, chocolate, or floral undertones, making them the preferred choice for specialty coffee.

- **Characteristics:** Smooth, light-bodied, low in caffeine
- **Flavour:** Fruity, floral, with hints of chocolate
- **Speciality:** Grown at high elevations, mild acidity
- **Growing Regions:** Chikmagalur, Coorg

Robusta

Known for their strong, bold flavour and higher caffeine content, making them perfect for those who prefer a more intense coffee experience.

- **Characteristics:** Strong, bitter, and higher in caffeine
- **Flavour:** Earthy, nutty, with chocolate undertones
- **Speciality:** Thick crema and robust body, ideal for espresso
- **Growing Regions:** Coorg, Wayanad

Monsoon Malabar Coffee

A truly unique Indian coffee, Monsoon Malabar undergoes a monsooning process that gives it a distinctive mellow flavour and earthy profile, making it a favourite for those who prefer a low-acid coffee.

- **Characteristics:** Heavy body, smooth, low acidity
- **Flavour:** Earthy, spicy, mellow
- **Speciality:** Monsooned beans exposed to humid winds
- **Growing Regions:** Malabar Coast (Karnataka, Kerala)



The Journey of a Bean



The Coffee Farm: Where It All Begins

Farmers cultivate coffee trees in high-altitude regions where the climate, soil, and elevation contribute to the bean's quality. It takes approximately three to four years for a coffee tree to bear fruit, known as coffee cherries. Once ripe, these cherries turn a deep red and are ready for harvesting.

Harvesting & Processing

The harvesting process varies depending on the region and farm. Some farms opt for hand-picking, ensuring only the ripest cherries are selected, while others use mechanical harvesters. Once harvested, the cherries undergo processing to remove the bean from the fruit.



Drying and Milling

After processing, the beans are dried to the optimal moisture level before being hulled to remove any remaining parchment layer. Once dried, they are sorted by size and quality, with defective beans removed to ensure a consistent batch.



Quality Assurance

Ensuring high-quality Arabica and Robusta coffee beans requires a comprehensive quality control (QC) framework guided by globally accepted specifications and industry best practices. The quality control process begins at sourcing and continues through storage, processing, and packaging, ensuring every batch meets defined standards for moisture, size, appearance, and defect count

Moisture Content Standards

Moisture content is a critical parameter affecting shelf life, flavor profile, and resistance to mold. Proper drying and storage practices are employed to ensure:

- Arabica Beans: Moisture content must range between 9.0% and 11.5%
- Robusta Beans: Moisture content should remain between 10.0% and 12.5%

These levels are verified using electronic moisture meters calibrated for coffee beans. Exceeding moisture limits can lead to fermentation, mold growth, and off-flavors, while overly dry beans risk breakage and flavor degradation.

Aperture Size & Screen Grading

Coffee beans are graded by size using screens with standardized aperture dimensions. The screen size is expressed as 1/64 inch. This process separates beans by diameter to ensure uniform roasting and consistent flavor.

Grading by screen size helps improve roast uniformity and quality consistency.

Grading and Garbling (Sorting) Standards

Grading Standards (Based on Defects)

Each 300g sample is assessed for primary and secondary defects. Beans are graded from Grade 1 (premium) to Grade 5 (lower quality) as per SCAA or ICO standards.

Post-grading, beans undergo garbling – a meticulous process of removing defective beans, foreign matter, husks, and broken pieces through mechanical and manual sorting. Optical sorters and trained personnel ensure:

- Removal of black, sour, and immature beans
- Separation of foreign matter (stones, sticks)
- Consistent bean shape and color

Supply Chains

Our well-established supply chain allows us to deliver both green and roasted coffee beans to renowned retailers, leading coffee brands, and specialty roasting units across India. Sourced from the high-quality estates of Chikmagalur, our beans undergo meticulous processing and grading to meet diverse client specifications. We work closely with farmers, processors, and logistics partners to ensure every shipment maintains the freshness, flavor, and consistency that define our coffee.

Beyond India, we are strategically equipped to supply global markets, with a strong focus on the MENA. Our convenient export routes, backed by efficient documentation, compliance standards, and reliable shipping networks, enable us to fulfill international orders with speed and precision. Over the years, we have become a trusted partner to several reputed roasters and distributors in the UAE, Saudi Arabia, Oman, and Qatar.





"Your Trusted Source for
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