



ALDO COFFEE FACTORY

aldo 
COFFEE

aldo coffee factory Co., Ltd.

Company Summary

Company Name	Aldo coffee factory Co., Ltd.
CEO	JUNSUNG LEE
Date of Establishment	2012.05.02
Address	#219, 847, Buheung-ro, Gwangjeok-myeon, Yangju-si, Gyeonggi-do, 11416, Republic of Korea
Tel	+82-31-878-3113
Fax	+82-31-878-3118
Email	leejunsung79@naver.com
Homepage	www.aldocoffee.co.kr

Company History

- 2017** 10 Received the award for excellent small businesses
- 2016** 12 Selected as a donation certification institution for Yangju, Dongducheon career experience training
- 10 Implemented external lectures at the Yangju lifelong learning center
- 07** Introduced automatic food metering machine and food packaging machine
- 03** Appointed as director of SCAK (Korea Specialty Coffee Association)
- 2015** 12 Signed MOU with Korea food science high school
- 11 Won 3rd prize at 2015 Master of cupping
- 03** Opened start-up consulting, Barista academy, Imported and distributed coffee ingredients
- Opened the instant sales and manufacturing business
- 01** Changed company name to Aldo coffee factory
- Opened online shopping mall
- 2014** 12 Expanded & relocated the Knowledge Industry Center of Yangju Techno City, Introduced smart Loring roaster from USA
- 10 Advanced to the finals at 2014 Brewers national team selection contest/Barista trainer Hong Doo hyun
- Appointed as a jury for 2014 WCKK national team selection contest/Representative Jun Sung Lee
- 06** Visited Indonesia coffee farm for training
- 04** Advanced to the finals of the Korea Coffee Roasting Championship (National Team selection contest)
- 2013** 11 Won the 1st prize of 2013 Master of cupping
- 09** Introduced Probat sample roaster from Germany
- 2012** 10 Introduced roasting machine Giessen W-6 from Holland
- 2011** 11 Advanced to the finals of 2011 Master of cupping
- 09** Introduced roasting machine Didric IR-5 from USA
- 07** USA Specialty coffee factory tour/Seattle, San Francisco, New York
- 06** Constructed coffee roasting workshop
- 2010** 11 Established Aldo, specialized café of specialty coffee





“Aldo's specialty coffee is made only when every process is special, from the producer to the consumer.”

5 cores: freshness, uniformity, preservation power, hygiene, taste and flavor



Philosophy of Aldo coffee

The essence of good coffee that Aldo coffee pursues starts with the selection of green beans grown under the best growth condition.

The geography of the production area, height of cultivation, soil, rainfall, and climate etc. are important factors in determining the taste of coffee. In addition, the environment of the producer, fair trade, transportation process, storage, processing, packaging, that is, all the processes from production to the consumer must be special to be the essence of specialty.

Aldo coffee seeks high-quality green beans and creates new values and culture through the qualitative growth of the coffee market with passion and dedication to technological advances in cupping, roasting and extraction.



Main technical field

Roasting machine : Loring Smart Roaster 15 Farcon

- Flavor-Lock Roast Process flavor-preserving roasting technique
- The factors that interferes with the coffee taste are completely controlled with closed circulation anaerobic roasting.
- Uniform and stable quality are maintained.
- 80% reduction in greenhouse gas, roasting plant that thinks about the environment

Safe packing

- All packing materials used in Aldo's products are aluminum foil.
- It is very important that the quality of the coffee beans is not disturbed by oxygen and moisture from outside.
- Coffee bean bag of Aldo coffee has a very good oxygen barrier by inserting a thick aluminum foil between the inner packing (the part where food comes into direct contact) and the outer packing (printing paper).
- The thicker the aluminum is, the more perfectly it blocks oxygen, light and moisture.
- As the aluminum foil packing perfectly blocks the light, so the packing printing is not visible when viewed in light.

List of products handled

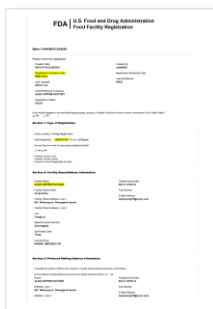
- Coffee beans
- Drip bag
- Dutch Coffee

Equipment Status

- Roasting equipment : Loring Smart Roaster 15 Farcon
- Sample roasting equipment : Probat 100g PRE1
- Espresso machine : La_Marzocco
- Automatic meter: Cass automatic meter
- Automatic sealer: Dend sealer
- Grinder: MAZZER Robur



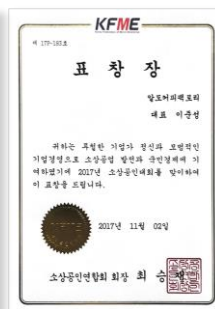
Certification & Award



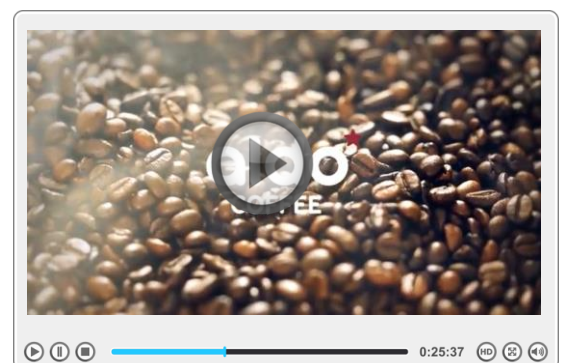
FDA certification



Test report



Award certificate



Legend : (Bright & Elegance) Theory of Everything



Bright and bright flower scent, complex fruit taste

It is a coffee product that is made with sincerity representing Aldo coffee. It corresponds to the top 7% of the world and the high-quality green beans(coffee raw material) with a score of 86 or higher are selected and blended, and processed under the best condition. In coffee, there are six categories of taste and feel. Flavor, Acidity, Sweetness, Mouth feel, Balance, After taste legend being felt from strong taste after drinking it is that the materials are sorted by use of green beans in which the flavor of fruit is main and by light roasting in the processing technique (Roasting), the colorful and beautiful flower scent, the refreshing and freshness of the orange series, and the complex flavor of peach and plum are typical. Previously, in the history of coffee, savory, sweet and bitter coffee has been in main trend and if it is expressed conservative, the legend is progressive and the pioneer propensity is very strong.

Flavor

Flowery, Bright, Elegance, Citrus, Peach, Plum, Structure, Long-finish

Legend black : (Strong & Full-body) Reason for existence



Flavor of high purity dark chocolate, strong sweetness of Okinawa black sugar

Legend black is a specialty dark roast representing Aldo coffee along with Legend. Usually, specialty was the custom of lightly roasted(light roast) because the quality of the ingredients was excellent. By analogy, it is said that good ingredients, regardless of meat or vegetables, are cooked lightly and are not different from creating the natural flavor and deep flavor of the ingredients. Legend black is cultivated at low altitude to form and combine green beans that contribute to the sweetness and touch feel(Body, Mouth-feel), creating a new standard for special dark roast.

The El Salvador special and the finest Indian Robusta varieties are combined based on the Brazil's finest green beans full of award-winning. The flavor is profound by the Italian-style dark roast processing(Roasting), and the soft touch feel in the mouth and the strength of the body is very strong.

Flavor

Dark chocolate, Black sugar, Malt, Mixed nut, Oily, Premium cigar Bitter-sweet, Full-body

Well-balance : (Sweet & Balance) For infinite diversity



The flavor of tropical fruit, sweetness of sugar syrup and soft mouth feel

Well-balance is positioned as a mid-way or mid-way reform that is not biased. It is gorgeous and has no distinct personality, but this itself is the advantage of well-balance. As the inclination of strong man and the inclination of beautiful woman are mixed in a balanced manner, so it is well-tolerated by blending well with any beverage (Extraction Variation, Brewing). In the roasting technique, medium roasting also maximized the balance. This is the biggest attraction of well-balance. The rich flavor of tropical fruits and the sweetness of simmering sugar syrup give your mouth full of delight.

Flavor

Tropical-fruit, Cherry, Prune, Almond, Walnut, Milk chocolate, Well-balanced

Black sugar : (Bitter & Sweet) Black Hole: Infinite that doesn't exist.



Flavor resembling caramel and chocolate, intense and profound taste and flavor

Black sugar is a moderately conservative coffee. We reinterpreted the bitterness softly and flexibly from the bitter-flavored coffee coming down from the past. Based on high quality green beans produced at low cultivation altitude, medium dark roasting maximized the sweetness and intensity of the body. The sweetness that resembles caramel and dark chocolate is characteristic, and the sweetness that follows the bitter taste is attractive.

Flavor

Roasted-almond, Peanut, Butterscotch, Caramel, Cacao, Malt, Rounded, heavy

Melting dark : (Commerce & Reasonable) Time does not pass.



You can experience the locally unique Terroir (cultivation environment) by mixing premium green beans from South America. It is characterized by rich and balanced sweetness by revealing the flavor of nuts and grains well and being dark-roasted. It has a sweet caramel flavor and has an excellent savory flavor of roasted nuts.

Flavor

Butter-cookie, Peanet, Black sugar, Creamy

Melting brown : (Commerce & Reasonable) Conqueror of the earth



You can experience locally unique terroir (cultivation environment) based on premium green beans from South America. It is characterized by rich and balanced sweetness with full-roast roasting, revealing the flavor of nuts and grains. It has a subtle vanilla flavor and the savory flavor of nuts is superb.

Flavor

Malty, Pistachio, Pecan, Brown sugar, Velvety

Biroso : (Decaffeinated project) Pillar of creation



We know that a moderate amount of coffee per day relieves fatigue and removes waste from the body through diuretic effect, but people who are sensitive to caffeine may experience throbbing or trembling symptoms. Biroso is a coffee developed for coffee enthusiasts who love coffee but are sensitive to caffeine and have avoided drinking. As our decaffeinated coffee is made by a Mountain Water process, a water process that uses glacial water running at 5,636 meters above Pico de Orizaba, the highest peak of Mexico, it is harmless to the human body.

Flavor

Cherry, Plum, Vanilla, Round-body, Good balance

Drip bag : (Hand Drip coffee)



Simply and deliciously, you can enjoy the flavor of drip coffee anytime, anywhere. If you have a cup and hot water even without a coffee brewing tool, you can enjoy the delicious and easy taste of drip coffee regardless of where you are.

Flavor

Ethiopia : Flowery, Peach, Elegance

Guatemala : Plum, Citrus, Vanilla, Well-Balance

Brazil : Roasted Almond, Butter Scotch, Milk Chocolate

Technical characteristics (characteristics of the manufacturing process)

1. Preservation of taste and flavor

Maximize preservation power by using aluminum film for food and nitrogen filling.

Fill the inside of the drip bag packaging individually using food-specific nitrogen to adjust the amount of remaining oxygen to less than 1%. In addition, the most vulnerable light transmission in the distribution and preservation of food ingredients is effectively prevented by aluminum packing from oxygen and light transmission to maintain the original taste of coffee within one year of processing.

2. Heat block

By adopting ultrasonic bonding method instead of heat bonding method to apply heat, it keeps coffee fresh by blocking heat generated by the existing heat bonding method.

3. Filter differentiation

The extraction of coffee is made by time. If the aspect of the extraction time is fast, it is difficult to realize the deep taste of coffee because the solids of coffee (melting ingredients in coffee) cannot be completely extracted. Aldo coffee Drip Bag Filter uses filter from Oki, Japan. As this filter has a characteristic that water does not pass through quickly and slowly penetrates, so it gives the coffee enough time to brew to express the original taste of coffee.

4. Anti-oxidation.

Inner packing/outer packing at one time through automated equipment line. Using FUSO's equipment in Japan, it is processed from inner filter to the outer packing of drip bag at one time to focus on preventing oxidation. As a result, even if the preservation period is slightly longer, there is less loss of flavor inherent in coffee.



Cold Brew(Cold brew coffee)

Cold brew with clean and deep flavor

It is a coffee undiluted solution extracted from coffee beans crushed with wine of coffee for a long time using cold water. As it is extracted with cold water for a long time, and it has less bitter taste than ordinary coffee, you can experience a mature taste like wine, feeling the mild and mellow flavor.





ALDO COFFEE FACTORY CO., LTD.

#219, 847, Buheung-ro, Gwangjeok-myeon,
Yangju-si, Gyeonggi-do, 11416, Republic of Korea

T. +82-31-878-3113

F. +82-31-878-3118

E. coffeealdo@gmail.com

W. www.aldocoffee.co.kr

