

Amokka® by Scanomat

Amokka®

Nordic Roasters



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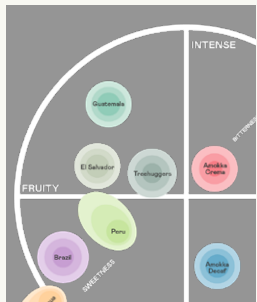
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Coffee for a new generation

Our dedication to transparency and quality is more visible in our new brand but has always been central to our company. A digital transparency system is at the heart of the rebrand.

Scan for coffee info



We have always had big ambitions. Scanomat is celebrating its 60th anniversary in 2021 and has been a driving force in the coffee industry for many decades.

On our team, we also have the Danish Roasting Champion 2020. All of this is a testament to our group's dedication to coffee; we take part in every step of the journey.

Amokka® Coffee was added to the group in 2005 and has since played a central role in defining how we brew coffee. Scanomat is the only company globally that develops and manufactures machines while also running their roasting and sourcing company. Amokka® Coffee sources all our beans directly from all origins through our Impact Trade initiative and later blend and roast the coffee to best match our brewers.

Later this year, we add a new layer of transparency by integrating our farmers directly with our roasting software. All data, including the information from every batch of roast we do, will be catalogued and referenced with a new QR-code on our bags.

Scanning it will allow anyone to look up exactly where that particular coffee came from, involvement of named farms and farmers, as well as insights on the roast itself. This method is genuinely the 21st-century trading model that leads to sustainable and fairly traded quality coffee.

Nordic Roasters

At Amokka® Nordic Roasters, we work with the utmost respect and responsibility for coffee beans and the environment.

We combine high-quality coffee with Nordic roasting and brewing techniques to improve the coffee experience with our coffee brewers.

Our Impact Trade program provides coffee farmers with a price premium in return for producing great coffee.



Our Manifest



Amokka® Coffee has, for the last decade, been actively pursuing sustainable trading of coffee. What is sustainable? It's a term that is used frequently and often miscited. We defined what we stand for in our manifesto and put it in the simplest terms possible.

The aims of Amokka® Coffee are to:

1. Operate **sustainably** on an economic, environmental, and social level
2. Be **transparent** and straightforward about our operations
3. Be **responsible** and respectful towards our farmers and customers
4. Combine high-quality coffee with **Nordic roasting** and brewing techniques to improve the coffee experience
5. Deliver **better-tasting** coffee tomorrow than what we did yesterday

Blends

“Blends are our head roasters taste-idea of a perfect mixture of several coffees—a composition of careful and delicate contrast.”



Amokka Crema Signature Blend

Amokka Crema is the soul of our roastery, originating from a 20-year-old company recipe. We have chosen each component for its quality and specific addition to the taste in a delicately balanced coffee blend.

You will get flavours of chocolate, dried fruit and nuts with Amokka Crema coffee from Amokka®.

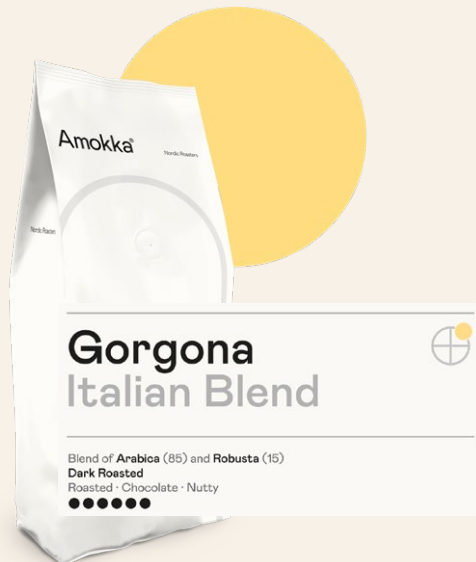
Formerly also known as Nordic Note



Treehuggers Organic Blend

Treehuggers Blend is made of seasonally selected organic coffee beans to give a fruity and chocolaty experience. You can enjoy this Medium roasted coffee like espresso or black coffee.

You will get flavours of fruit and chocolate with Treehuggers Blend coffee from Amokka®.

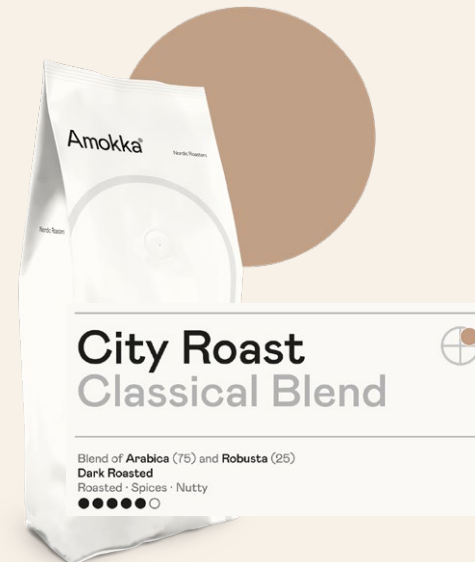


Gorgona Italian Blend

This Italian blend comprises 83% handpicked Arabica from Brazil and Nicaragua and 17% high-quality Robusta from Uganda. We roast it dark with a long development time to highlight the flavours.

You will get flavours of roast, chocolate and nuts with Gorgona coffee from Amokka®.

Formerly also known as Italian Note



City Roast Classical Blend

City Roast is a no-nonsense old school coffee. A dark roasted coffee made up of 75% handpicked Arabica from Fazenda Progresso, Brazil and 25% high-quality Robusta beans from Mityana Farmers, Uganda.

You will get flavours of roast, spices and nuts with City Roast coffee from Amokka®.

Organic Singles

"We highlight flavours of our single origins to showcase the terroir of the coffee by roasting in the lighter end of the scale. Contrary to this, a dark coffee highlights the roast more than the farmers' work and cultivation."



Peru

Organic Single

Peru is a light roasted, organic, single-origin coffee sourced directly from the Aprozelsa Cooperative in the mountainous and remote region of Pichanaki in Peru.

You will get flavours of dried fruit and sweetness with Peru coffee from Amokka®.

Formerly also known as Green Note

Organic Single Estate



El Salvador

Finca Carmen

El Salvador is sourced from Finca Carmen in Canton Galeano and processed at the local Cuzcachapa Cooperative. This Arabica coffee is a washed processed coffee that we roast light to highlight the sweetness and medium intensity.

You will get flavours of chocolate and dried fruit with El Salvador coffee from Amokka®.

Decaf



Guatemala

Organic Single

Guatemala from the Aprozelsa Cooperative is grown in the heights of Canton Buenos Aires, Huehuetenango. This 100% Arabica is a washed coffee and roasted light to highlight the intense fruity taste.

You will get flavours of citrus fruit and chocolate with Guatemala coffee from Amokka®.



Amokka Decaf

Decaffeinated

We select the best decaffeinated Arabica coffee beans from the season, creating a speciality decaf coffee tasting as good as its caffeinated counterparts. With our medium roast, we assure a rich, sweet and long after taste.

You will get flavours of roast and nuts with Amokka Decaf coffee from Amokka®.

Single Estate



Nicaragua

Finca Pernille

Nicaragua is grown in Dipilto-Jalapa Nueva Segovia on the Finca Pernille farm. The Arabica beans are processed and dried on the farm before being shipped directly to our roastery. Here we roast it light to enhance the fruity and mild taste.

You will get flavours of fruit and nuts with Nicaragua coffee from Amokka®.



Brazil

Fazenda Progresso

Brazil is grown by one of the most impressive Brazilian coffee farms. This family-owned farm focus on high quality with their single-estate coffee. We roast the Arabica beans light creating an extremely versatile coffee.

You will get flavours of fruit and sweetness with Brazilian coffee from Amokka®.

Formely also known as Red Cherry Note

Saving 1-ton plastic

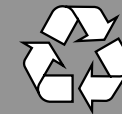
We have reduced the use of plastic in our Amokka® coffee packaging to save an estimated one ton each year!

The 1000 g coffee bag is optimized to a lower height while only working with one foil for our packing machine means less waste in the process.

Furthermore, we have reduced the space requirements for shipment of our coffee boxes by 40% when delivered to Scano-mat.

We have made the new boxes solely from recycled paper and designed them to be recycled again.

These are just some of our approaches that contribute to Amokka® meeting our sustainability goals.

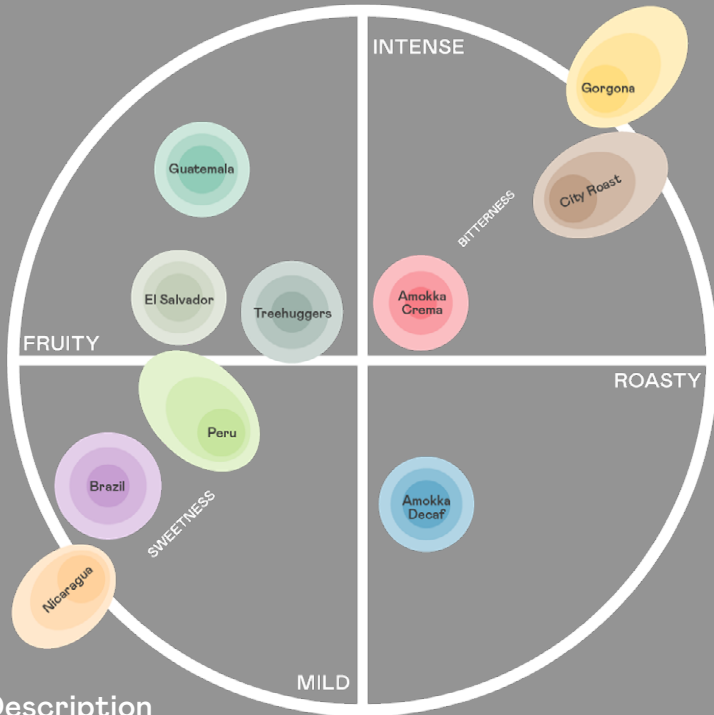


The new Amokka® Coffee bags are ready to recycle.



Coffee Compass

Find out which of our coffees matches your preferences.



Compas Description

Horizontal axis

Represents flavours. From fruity flavours on the left, across chocolaty and nutty in the middle, towards malty and roasted ones on the right.

Diagonal axis

Represents the balance between sweet and bitter flavours. In the bottom left corner, you can find flavours of fruit; in the middle part, you can expect flavours of chocolate, and as you go towards the top right corner, you will find flavours of pure cocoa.

Vertical axis

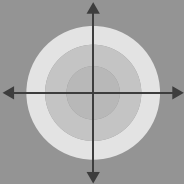
The vertical axis represents the body/ mouthfeel of the coffee. On the bottom, we have more light, delicate, and bright in taste coffees and on the top are stronger, heavy and robust coffees.

“Understanding how our different varietals and blends taste is difficult - ted this compass to help do just that.”

Ante Bikić, Head Roaster at Amokka® Nordic Roasters

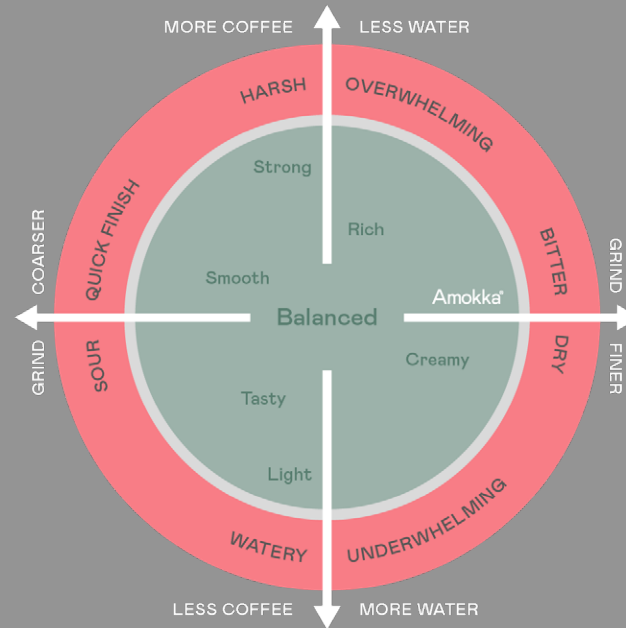
Coffee Dot

The darkest circle of the dot represents where the coffee sits in the grid with a balanced brew. The fading circles show how much the taste can be affected and in which direction from the centre. Please see our brewing compass for reference.



Brewing Compass

With our simplified brewing compass, you can easily fine-tune our coffee to your preferred taste.



How to affect the taste

If you want to shift the taste of your coffee towards the right side, you should grind finer. To make a shift to the left, you should grind coarser.	To achieve stronger coffee, we can use more coffee or less water. For a weaker, you can use less coffee or more water.
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Negative Flavor Descriptors

Sour - Makes your mouth feel wet and pinched.
Think of vinegar or sour pickles.

Quick finish - A well-extracted coffee has a finish that lingers for minutes. With a quick finish, the taste disappears straight away.

Overwhelming - When the coffee is so intense/strong that it is not enjoyable anymore.

Harsh - Unpleasantly rough, very unbalanced.

Watery/Underwhelming - Thin or tasteless containing too much water.

Bitter - It makes your mouth feel dry and pinched. Think of Angostura, hops, tonic water and lemon peel.

Dry - Dry, sandy feeling on the tongue. Same feeling as strong black tea or from eating an unripe banana.

The Roastery

At Amokka® Nordic Roasters, we work with the utmost respect and responsibility for coffee beans and the environment.

Our Impact Trade initiative provides coffee farmers with a price premium in return for producing great coffee.

"We have invested heavily in the best equipment on the market. It's energy-efficient, consistent and digitalized. We can monitor all our metrics and improve constantly. From sampling through to packing, there's an intense focus on quality."

Sebastian Vibe-Petersen, Head of Amokka® Nordic Roasters



"We have the tools to be among the best, from small to larger batch roasting."

Ante Bikić, Head Roaster at Amokka® Nordic Roasters

The Team



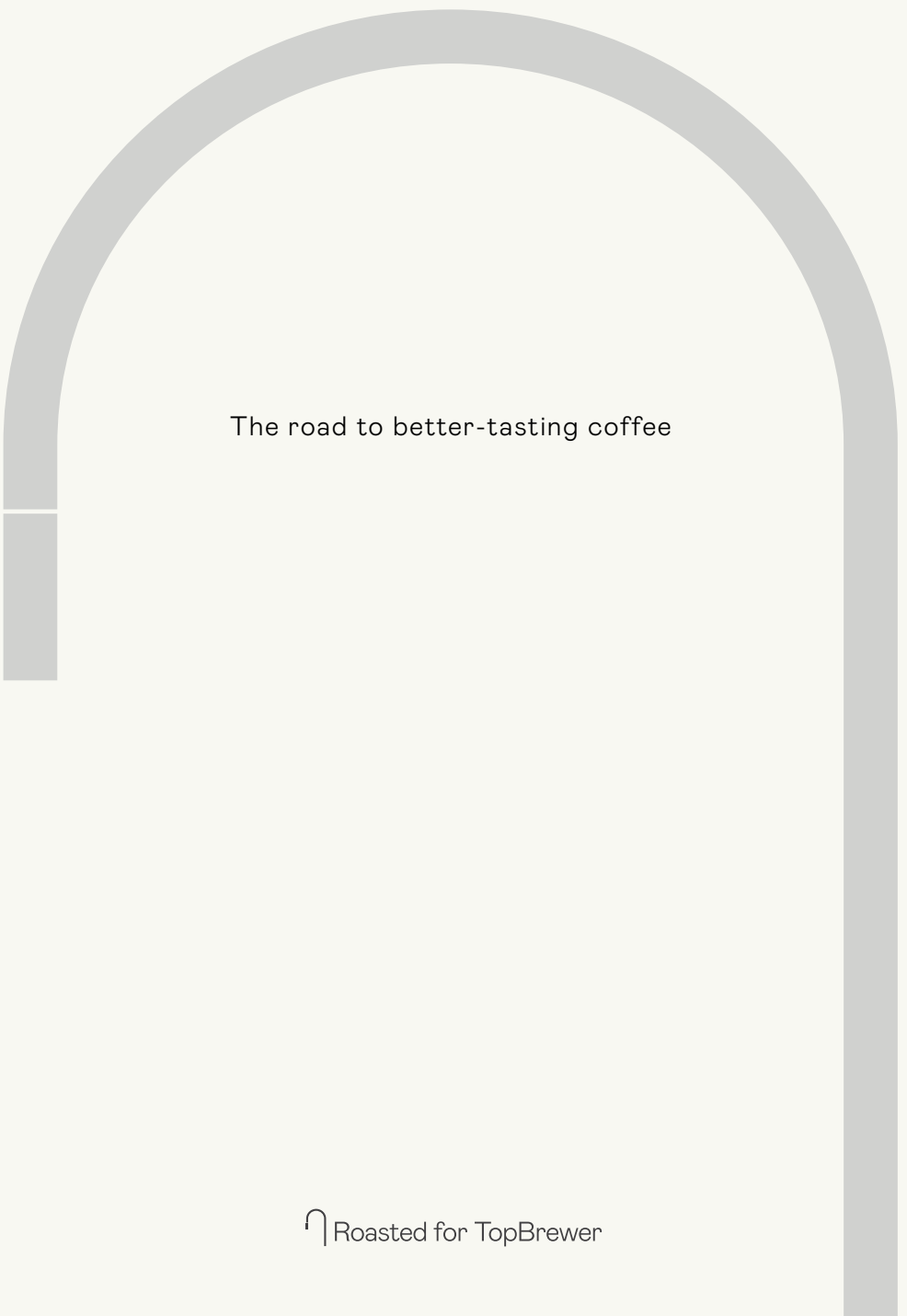
Ante Bikić, Head Roaster

Johan, Assistant Roaster

With an array of accolades within the coffee industry, Ante is among the most talented roasters in the world. Winner of Danish Roasting Championship 2020, an expert on the roasting panel Map it forward, Sensory judge at IBC, Stage Manager at WBC. His knowledge is profound, and he is always hungry for more.

Johan is an expert in sensors and has worked with beer, whiskey and coffee. His broad experience within many fields, including high-end restaurants, contributes to our coffees sharpness and depth.





The road to better-tasting coffee