



DAMN
FINE
COFFEE ROASTERS

“A passion for excellence”



COMPANY BACKGROUND



Aberdeen Holdings (Pvt) Ltd.

Damn Fine Coffee Roasters incorporated in 2021 is a fully owned subsidiary of Aberdeen Holdings.

Aberdeen Holdings is a privately held diversified conglomerate headquartered in Colombo, Sri Lanka, striving to invigorate local industries as challenging conventions and setting new standards to surpass. The operations span countless industries including Aviation, Supply Chain, Commodity Trading, Pharmaceuticals, Packaging, Power, Recycling, Farming, Digital and Coffee & Tea embracing forward thinking and future focused to expand Sri Lankan industries to their fullest potential in a sustainable manner.



DAMN FINE

COFFEE ROASTERS

Damn Fine Coffee Roasters is a coffee roaster with a mission to enrich and inspire humanity with every cup of coffee. We are a leading coffee partner and a market leader in the Hotels, Restaurants, and Café segment in Sri Lanka.

Our mastery and uniqueness stem from the fact that we are experts in Coffee Roasting with access to specialty coffee of Sri Lankan origin and a thorough grasp of sourcing and processing specialty green coffee both locally and internationally.

We collaborate with more than 300 smallholder farming families in the central highlands of Sri Lanka, which include Kandy, Kotmale, and Matale. We have backward integrated the supply chain in Sri Lanka, where we process specialty coffee with the highest devotion and attention in order to create a unique and complex cup of coffee.

Our coffee for the international specialty series is carefully selected from a variety of origins to give our customers something distinctive with the main objective of highlighting exceptional coffee flavors which are roasted perfectly for specific brewing methods.

We also focus on an array of competition series specialty coffee, where coffee is produced by world-renowned coffee producers from the finest harvest and experimental processing in limited lots. Through this series, we give our customers exclusive access to experience some of the best specialty coffee in the entire world which redefines coffee quality.

We maintain high standards for food safety and quality, adopting sustainable and ethical business practices throughout every step of the supply chain. We believe that coffee is not just a drink, but an experience. From farm to cup, every step is taken with utmost care and commitment to enrich and inspire humanity with every cup of coffee.

VISION

“ To become a purveyor of the world’s finest coffee whilst ensuring our continuous commitment to our key values ”

MISSION

“ To enrich and inspire humanity with every cup of coffee ”

VALUES

We believe in establishing sustainable relationships and warmth with our community beginning from our employees to our farmers, to café owners and all other stakeholders involved in the supply chain that contribute to the sustainable growth of the coffee industry. Whilst working together in unison to bring out the best in coffee.

Relentless focus in innovation through research to create paradigm shifts beginning from the farm right up to the cup.

A passion for excellence in what we do and being responsible for our actions.

To create a culture to foster new ideas.

CERTIFICATIONS

Since 2021, Damn Fine Coffee Roasters has adopted standards for food safety as we firmly believe in raising the bar on excellent quality would result in a more safe product for human life.

In order to fulfill our broader objectives of food safety we appointed specific representatives to continuously maintain standards on food quality throughout our organization and successfully acquired ISO 22000:2018 certification and Halal accreditation.





CEYLON COFFEE HISTORY

Coffee was introduced to Ceylon in the year 1503 by the Arabians. The Dutch introduced commercial coffee farming to Sri Lanka with the origin of its first plantation at Singhapitiya by George Bird, and the British later took over. The colonial government gave the planters a lot of support as they grew the coffee plantation, where Sri Lanka exported nearly 50,000 tons of coffee per year, being one of the largest coffee exporters in the world.

But it faced a downfall, as coffee collapsed due to monocropping and the consequent spread of a fungus known as coffee leaf rust that destroyed crops all over the nation. The coffee rust appeared to be mostly under control by the 1990s. But just 4,109 tons of coffee were produced in Sri Lanka in 1988. Around the middle of the 1990s, however, Ceylon coffee began to see a comeback. Perhaps in ten years or so, Ceylon Coffee will reclaim the glory it lost more than 150 years ago, possibly in a unique way.

Researchers have found, the nation is perfectly situated geographically and climatically to grow specialty coffee of the highest caliber. Hence steps have been taken to establish quality standards disseminating the knowledge on cherry excellence.



Specialty
Coffee
Association

SPECIALTY COFFEE SERIES



CEYLON RESERVE



CEYLON RESERVE

Type - 100% Arabica

Varietal - Sarchimor

Notes - Honey, Lime & Lemon

Roast Level - Medium Roast

Process - Washed

Elevation - 3300-4300 ft

Origin - Ceylon

Whole Beans: 250g & 1kg

Intensity



Aroma



Body



Sweetness



Balance



VIOLA

VIOLA



Type - 100% Arabica

Varietal - Sarchimor

Notes - Pomelo & Jasmine

Roast Level - Fliter Roast

Process - Washed

Elevation - 3500-4500 ft

Origin - Kotmale, Ceylon

Whole Beans: 250g

Intensity



Aroma



Body



Sweetness



Balance



RED HONEY MICROLOT



RED HONEY MICROLOT

Type - 100% Arabica
Varietal - Sarchimor
Notes - Red Wine & Dried Fruits
Roast Level - Fliter Roast
Process - Honey
Elevation - 3500-4500 ft
Origin - Kotmale, Ceylon

Whole Beans: 250g





HORECA LINE

PREMIUM DARK ROAST

PREMIUM DARK ROAST

Handpicked from the central hills of Ceylon, this delectable full-bodied coffee has amazing rich notes of Dark Chocolate and Vanilla. Great with milk-based and master roasted with the best Arabicas.

100% Arabica | Whole Beans: 250g & 1kg

Intensity



Aroma



Body



Sweetness



Balance



PREMIUM HOUSE BLEND



PREMIUM HOUSE BLEND

Amazing artisan roasted coffee from the heart of old Ceylon, this vibrant and delectable blend brings out the exquisite flavors of Ceylon coffee for a blissful experience of sensory indulgence.

Intensity



Aroma



Body



Sweetness



Balance



100% Arabica | Whole Beans: 250g & 1kg

CEYLON CLASSIC



CEYLON CLASSIC

A traditional milk-based coffee for everyday use, Ceylon Classic is a full-bodied coffee that will make your taste buds crave their decadently rich undertones of nuts, caramel, and butter. This coffee was created to strengthen our bond and to support smallholder communities who have been exceptionally trained in the district of Kotmale Ceylon.

100% Arabica | Whole Beans: 250g & 1kg

Intensity



Aroma



Body



Sweetness



Balance





FILTER LINE

FILTER WAVE GROUND



FILTER WAVE

Our coffee is a journey that begins at the highlands of Sri Lanka, ethically sourced from local farmers, which strengthen our perpetual commitment towards smallholder communities. This unique coffee was crafted by our master roaster for an amazing filter coffee experience.



70% Arabica - 30% Robusta | Ground: 1kg

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RETAIL LINE



CEYLON TAVAS



CEYLON TAVAS

Type - 100% Arabica
Notes - Cocoa
Roast Level - Medium Roast
Process - Natural
Elevation - 3300-4300 ft
Origin - Ceylon

Intensity ☺ ☺ ☺ ☺ ☺
Aroma ☺ ☺ ☺ ☺ ☺
Body ☺ ☺ ☺ ☺ ☺
Sweetness ☺ ☺ ☺ ☺ ☺
Balance ☺ ☺ ☺ ☺ ☺



100% Arabica | Ground: 100g & 250g

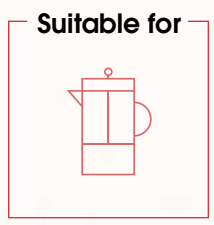
CEYLON NAEIM



CEYLON NAEIM

Type - 100% Arabica
Notes - Lemon, Brown Sugar, Chamomile
Roast Level - Light Roast
Process - Natural
Elevation - 3300-4300 ft
Origin - Ceylon

Intensity ☺ ☺ ☺ ☹ ☹
Aroma ☺ ☺ ☺ ☺ ☹
Body ☺ ☺ ☺ ☹ ☹
Sweetness ☺ ☺ ☺ ☺ ☹
Balance ☺ ☺ ☺ ☺ ☹



100% Arabica | Ground: 100g & 250g

CEYLON MOKA



CEYLON MOKA

Type - 100% Arabica
Notes - Honey & Lemon
Roast Level - Light Roast
Process - Natural
Elevation - 3300-4300 ft
Origin - Ceylon

Intensity ☺ ☺ ☺ ☺ ☺
Aroma ☺ ☺ ☺ ☺ ☺
Body ☺ ☺ ☺ ☺ ☺
Sweetness ☺ ☺ ☺ ☺ ☺
Balance ☺ ☺ ☺ ☺ ☺



100% Arabica | Ground: 250g



CAPSULE RANGE



LIGHT ROAST SPECIALTY RANGE

100% Arabica, speciality coffee from Sri Lanka crafted for a flavourful coffee experience to be consumed as a lungo.

Capsules: Box of 10





MEDIUM ROAST SPECIALTY RANGE

100% Arabica, speciality coffee from Sri Lanka crafted for a smooth and flavourful coffee experience to be consumed as an espresso.

Capsules: Box of 10

Sweetness	☺	☺	☺	☺	☹
Body	☺	☺	☺	☺	☹
Acidity	☺	☺	☺	☹	☹
Intensity	☺	☺	☺	☹	☹



DARK ROAST

100% Arabica, coffee from Sri Lanka roasted to bring out intense aromas and flavors with a rich and consistent crema crafted for an intense espresso.

Capsules: Box of 10



**SINGLE SERVE
COFFEE RANGE**



FRENCH PRESS



FRENCH PRESS

Our coffee is a journey that begins at the highlands of Sri Lanka, ethically sourced from local farmers, which strengthens our perpetual commitment towards smallholder communities. The coffee was crafted by our master roaster for the French press and developed for a smooth coffee experience, with hints of chocolate and roasted nuts. It serves as a perfect in-room solution for coffee enthusiasts..

100% Arabica | Ground: 15g x 50 sachets

An aerial photograph of a vast coffee plantation. A central dirt road, reddish-brown in color, runs vertically through the middle of the frame, flanked by neat, parallel rows of green coffee bushes. The plantation extends towards rolling green hills and mountains in the distance under a dark, overcast sky. The overall scene is captured in a cinematic, high-contrast style.

**OUR SUSTAINABILITY
STORY**

RECYCLABLE CAPSULES

Damn Fine Coffee Roasters use Aluminum capsules to safeguard our coffee against oxygen, light and moisture, all of which can weaken the coffee taste. Recycling aluminum is crucial and more sustainable, and it could be used as a raw material for other products hence reducing the overall aluminum usage.

Damn Fine Coffee Roasters being responsible to the global community is operating with a strong commitment to minimize the environmental footprint of Aluminium. We've taken efforts to set up initiatives that benefit the environment and our local communities.

The sustainability program with Damn Fine Coffee Roasters is free of charge. Our Aluminium made capsules are collected at the showroom and sent off to the Aluminium recyclers to be used for future projects.



ALUMINIUM CAPSULES RECYCLING PROCESS

Remove Foil Lid Empty Grinds Out Recycle Capsules



TYPES OF PACKAGING



Types of materials used by Damn Fine Coffee Roasters for packaging are carefully chosen. With continuous research we are able to propose suitable methods of disposing in favor of environmental safety.

- Cartons – To be disposed with paper waste.
- Pouches – To be disposed with plastic waste.
- Capsules – To be disposed at our Aluminium recycling point in our showroom.



COMPLEMENTARY PRODUCTS



White Sugar Sachets



Aprons



Disposable Paper Cups



Stirrers



Bags

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