

Global Bean

Single Origin Coffee

COMPANY PROFILE



Global Bean
Single Origin Coffee

ABOUT COMPANY

**GLOBAL BEAN
WAS FOUNDED IN 2014.**

Global bean, established in 2014 in Melbourne, Australia, operates as both a manufacturer and exporter.

Global Bean is a leading coffee manufacturer and exporter based in Melbourne, Australia. Established in 2014, we specialize in crafting premium coffee blends and products for international markets. With a commitment to quality and sustainability, This brand, is dedicated to delivering the finest coffee experiences worldwide.



Global Bean
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OUR BUSINESS

We prioritize the well-being and career development of our staff members. Our workplace fosters a cooperative and harmonious atmosphere, offering comprehensive educational training and a robust welfare system. Guided by a dynamic and seasoned leadership team, we have achieved breakthroughs through our management philosophy emphasizing accuracy, efficiency, and cost-effectiveness.

Alongside maintaining the overall stability of our business operations, our company has consistently seen year-on-year profit growth, establishing ourselves as a respected domestic coffee entity. We've garnered trust and backing from renowned domestic companies, solidifying our reputation as a trusted name within the coffee industry.



Global Bean's
Warehouse

PARTNERSHIPS STATISTIC

We utilise long-term strategic partnerships with leading coffee companies and local farmer communities, allowing us to offer the best quality of coffee with fast, flexible and reliable services to and from all destinations and origins.



Global Bean
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COFFEE COMMUNITIES

Collaborating closely with coffee community cooperatives, we strive to produce the highest quality specialty coffee. Ensuring a steady supply to the global market stands as a vital strategy for us.



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COMPANY PORTOFOLIO

The contributions of services offered by Global Bean renders it the ideal option for coffee importers and exporters seeking high-quality coffee.

"Global Bean is committed to delivering top-notch service, creating value for both our customers and farmers."



We believe, together we would contribute
to a better world!



Global Bean
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VISION & MISSION



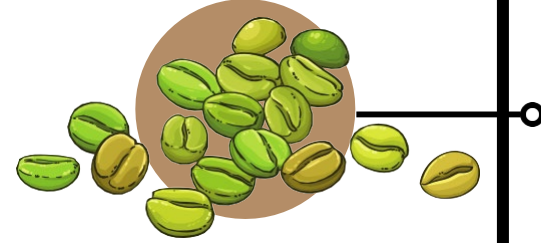
VISION

Our aim is to achieve expertise in coffee, deliver sustainable benefits to our customers, and uphold global standards for Coffee.

MISSION

We are transforming the lives of the community by generating sustainable quality under global standards, offering employment opportunities, and actively contributing to the betterment of local society.

OUR PRODUCTS



Green Coffee Beans

Vietnamese Robusta Coffee Beans, Arabica Coffee Beans, other Varieties of Coffee: Mokka, Typica, Lebrica...



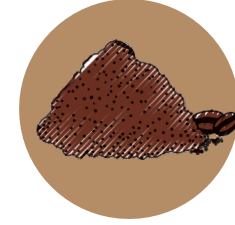
Instant Coffee Beans

Spray dried Instant Coffee, Freezed - dried Instant Coffee, 2 in 1, 3 in 1 with OEM private label packages.



Roasted Coffee Beans

Robusta and Arabica roasted coffee beans with or without brand, with with OEM private label packages.



Coffee Powder

Robusta and Arabica coffee powder with or without OEM private label packages.



Coffee Roaster Machines

We build coffee roasters for coffee shops, industrial roasteries and specialty roasters alike.



Others

Sealer machines, destone machines, grinders, espresso...

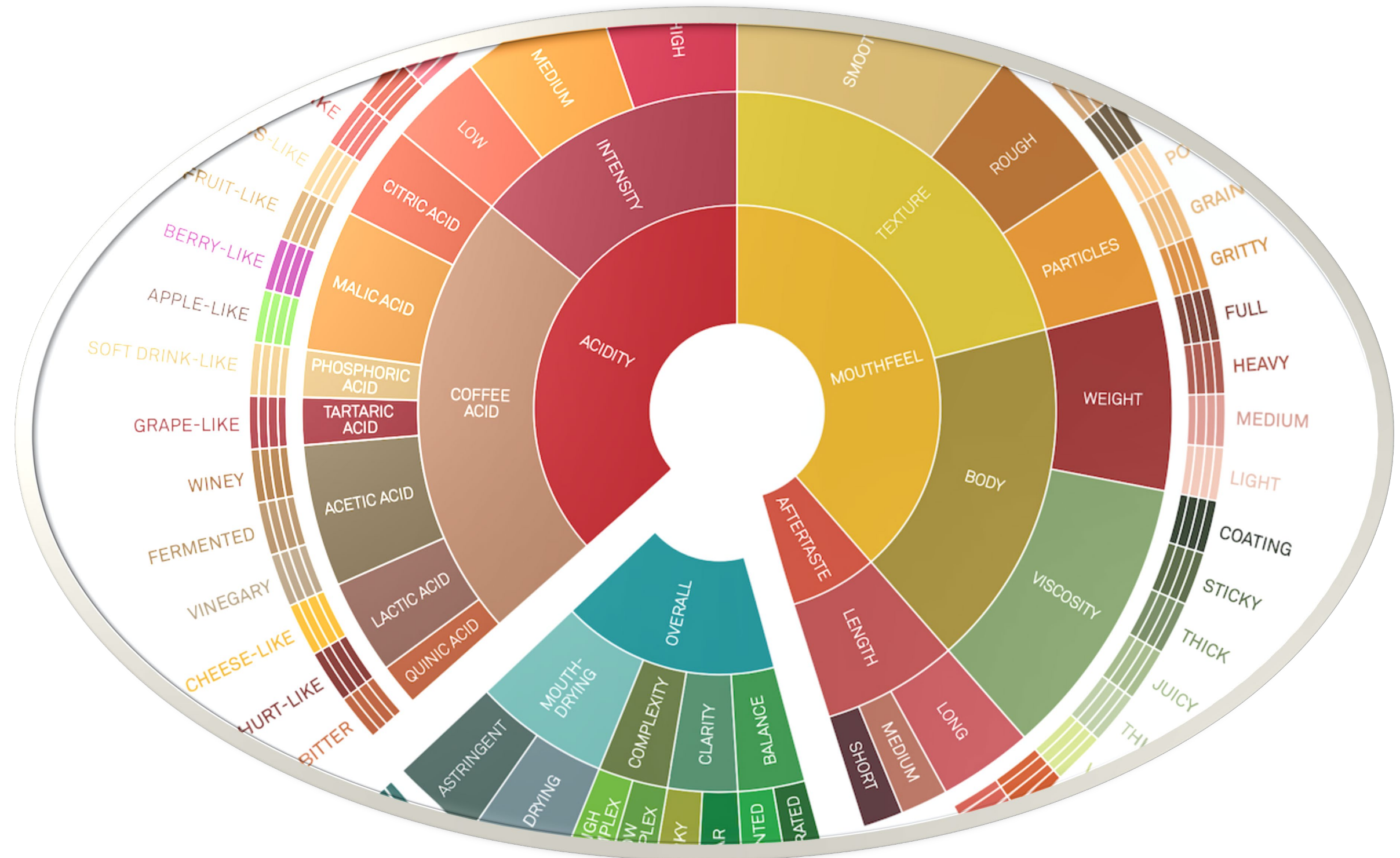
Global Bean Single Origin Coffee

SUSTAINABILITY

SUSTAINABLE QUALITY DEVELOPMENT

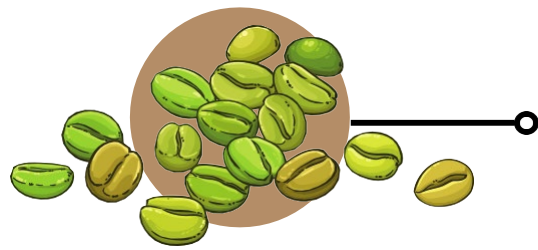
We strive to secure developmental prospects for future generations by fostering adaptability and resilience to changes, while maintaining a balance and harmony among environmental, social, and economic factors in coffee manufacturing.

We implement environmentally friendly production processes, safeguarding the landscape and ensuring the rational and efficient use of input materials and resources without negative impacts on the environment or human health.



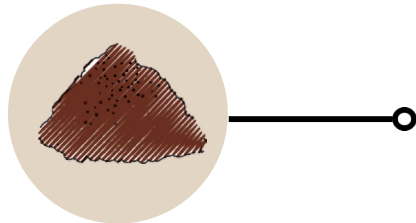
YOUR BRAND

Private Label Packing



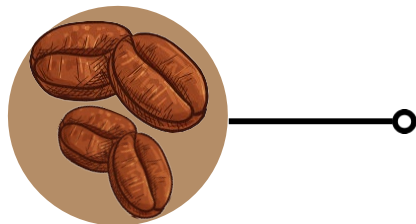
Green Coffee Beans

All green coffee beans can be labelled with your steamed brand and your specific blend. Each pack would be 5Kg and the minimum order should be over 60 Kg



Coffee Powder

All Ground Coffee (French Press) can be labelled with your steamed brand and your specific blend. Each pack would be 5Kg/1Kg and the minimum order should be over 60 Kg



Roasted Coffee Beans

Robusta and Arabica roasted coffee beans with or without brand, with with OEM private label packages. Each pack would be 5Kg/1Kg and the minimum order should be over 60 Kg



GREEN COFFEE OFFER LIST

SPOT OFFERS:

- AUSTRALIA
- VIETNAM
- DUBAI
- IRAN

ALL PRICES BASED UPON CASH PAYMENT
EXCLUDING TRANSPORTATION AND VAT IN DUBAI
PRICES AND AVAILABILITY SUBJECT TO FINAL CONFIRMATION

www.GLOBAL-BEAN.com

Single Origin Coffee Australia

MAR-APR 2024

OTHER VARIETIES STOCK PRICE LIST



COSTARICA

2023 / 2024

SPOT

ID#

FARM

REGION

VARIETY

PROCESS

CROP

STOCKS

TASTING NOTES

SCORE

EXW Dubai US \$Price/kg

<360

<600

>1800

P&B0207

Tres Milagros

Dota , Tarrazu

Yellow Bourbon

Natural Slow Dry

2023

19 x 30
KG vaccum

blue berries, blackcurrant,
hints of lavender

88.5

27.10

26.60

-

P&B0206

Tres Milagros

Dota , Tarrazu

Yellow Catuai

Natural Classic

2023

27 x 30
KG vaccum

red cherries, candied
strawberry, raisins and
apricot

87

26.50

25.95

-

BRAZIL 2023 / 2024

SPOT

ID#	FARM	REGION	VARIETY	PROCESS	CROP	STOCKS	TASTING NOTES	SCORE	EXW Dubai US \$Price/kg		
									<360	<600	>1800
P&B0105	Santa Cecilia	Cerrado Mineiro	Catuai & IPR 100	Natural Processed	2023	166 x 30 KG GP	Star fruit, marlmalade, walnut	84.5	29.40	28.90	28
P&B0113	Boa Esperanca	Cerrado Mineiro	Yellow Bourbon J9	Natural Processed	2023	268 x 30 KG GP	Tropical yellow fruits, dried figs, honey	84	29.40	28.90	28
P&B0132	Fazenda Chapadao	Fortaleza de Minas	Topazio SC 16 UP	Pulped Natural	2022	115 x 30 KG GP	Plum, Liquor, Bright Acidity	85	29.40	28.90	28
P&B0135	Donas Do Café	South of Minas	Various SC 16 UP	Pulped Natural	2022	73 x 30 KG GP	Hints Of Strawberry, Intense Caramel	84	29.40	28.90	28

ALL PRICES BASED UPON CASH PAYMENT EXCLUDING TRANSPORTATION AND VAT

ETHIOPIA 2023 / 2024

S P O T

ID#	FARM	REGION	VARIETY	PROCESS	CROP	STOCKS	TASTING NOTES	SCORE	EXW Dubai US \$Price/kg		
									<360	<600	>1800
P&B0187	Chelbesa	Yirgacheffe	Heirloom G1	Natural	2023	109 x 30 KG GP	blackcurrant, mango, mixed berry jam	87.5	24.55	24	26.65
P&B0199	Aricha	Yirgacheffe	Heirloom G1	Natural	2023	110 x 30 KG GP	Tea Rose , Apricot, Peach	87	23.45	23	22.50
P&B0190	Worka Kubi	Yirgacheffe	Heirloom G2	Washed	2023	05 x 30 KG GP	Stone fruit, dried fruit , red apples	86	17.45	16.85	-
P&B0144	Hambela Wate	West Guji	Badessa , Kudhume	Natural	2022	49 x 60 KG GP	Elder flower, Peach , Tea Like	87	19.60	18.90	18.10

INDONESIA 2023 / 2024

SPOT

ID#	FARM	REGION	VARIETY	PROCESS	CROP	STOCKS	TASTING NOTES	SCORE	EXW Dubai AED Price/kg		
									<360	<600	>1800
P&B0200	Kamala #01 Atu Lintang	atu lintang, aceh	sigarar utang	Anaerobic natural	2023	960 KG	Cranberry, Black current, Choco Lava Cake, Brown Spices	86	31.60	29.95	-
P&B0170	Kamala Batukang #01	batukaang, Bali	Kartika	Anaerobic Natural	2023	2575 KG	Black Grapes , alphonso mango, kiwi, Cacao Nibs	86	31.60	29.95	29.10
P&B0172	Kamala Batukang #01SK	batukaang, Bali	Kartika	Anaerobic Washed Honey, Anaerobic Natural	2023	1115 KG	Dark Chocolate, Black Grape, Lemon Zest, orange blossom	85	27.25	29.55	-
P&B0174	Kamala Batukang #03SK	batukaang, Bali	Kartika	Anaerobic Washed Honey, Anaerobic Natural	2023	940 KG	Rambutan, mulberries, Dark Chocolate	85	27.25	29.55	-
P&B0176	Kamala Merbabu #01	Kalibaning, Central Java	Sigarar Utang, Kartika	Anaerobic natural	2023	187 KG	Mangosteen, dark grape, almond	87	27.15	-	-
P&B0180	Senja Banjarnegara #04	Tosoro, Central Java	Sigarar Utang, Kartika	Anaerobic natural	2023	370 KG	Orange, white grape, almond	86.5	27.10	-	-
P&B0179	Senja Banjarnegara #01	Kalibaning, Central Java	Sigarar Utang, Kartika	Anaerobic natural	2023	98 KG	Mango, pomelo, caramel	86	27.10	-	-

Available in 60 kgs Grain Pro Jute and 30 kg Vaccum Bags

ALL PRICES BASED UPON CASH PAYMENT EXCLUDING TRANSPORTATION AND VAT

INDIA

2023 / 2024

SPOT

ID#	FARM	REGION	VARIETY	PROCESS	CROP	STOCKS	TASTING NOTES	SCORE	EXW Dubai US \$Price/kg		
									<360	<600	>1800
P&B0192	Pearl Mountain RM-50	Chikmagalur, Karnataka	Catuai	CM Natural	2023	3 x 30 KG	Pineapple, Jackfruit, Black Grapes, Ripe Banana	88	33.45	-	-
P&B0193	Pearl Mountain RM-43	Chikmagalur, Karnataka	Catuai	CM Intenso Natural	2023	5 x 30 KG	Pineapple, Pomelo candies, Frozen berry juice	88.5	32.75	-	-

MICRO LOT

Available in 30 kg Vaccum Bags

S P O T

ORIGINS ON DISCOUNT

ID#	FARM	REGION	VARIETY	PROCESS	CROP	STOCKS	TASTING NOTES	SCORE	EXW Dubai US \$Price/kg		
									<180	<600	>1200
COLOMBIA											
P&B0120	Finca Alta Roblalito	Nagata,Hulia	Castillo&Typica	Washed 2 Phase Fermentation	2021	3 x60 KG	Mint,Marmalade,Strawberry, Orange	86.7	19.60	19.35	18.95
GUATEMALA											
P&B0143	Concepcion Buenavista	Jilotepeque	Caturra	Fully Washed	2022	105 x 30 KG GP	Green apple, Cacao Nibs , Zesty	86.5	19.75	19.25	18.75
P&B0142	Concepcion Buenavista	Jilotepeque	Red Bourbon	Natural Processed	2022	07 x 30 KG GP	Berries,Blood Orange,Pomegranate	87.5	25.50	24.95	24.30

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VIETNAMESE ARABICA COFFEE

- Moisture: 12.5% max.
- Admixture: 0.5% max.
- Black& Broken: 0.5% max, Screen: SCR14, SCR16, SCR18
- Altitude: 1200m - 1450m Origin: Lam Dong Province
- Capacity: 150 - 200 tons per year



Global Bean
Single Origin Coffee

VIETNAMESE ROBUSTA COFFEE

- Moisture: 12.5% max.
- Admixture: 0.5% max. Black&
- Broken: 0.5% max, Screen:
- SCR14, SCR16, SCR18
- Altitude: 800m - 900m
- Origin: Daklak, Daknong Province
- Capacity: 300 - 350 tons per year



HOW WE DELIVER THE RESULTS WE PROMISE

COFFEE PROCESSING

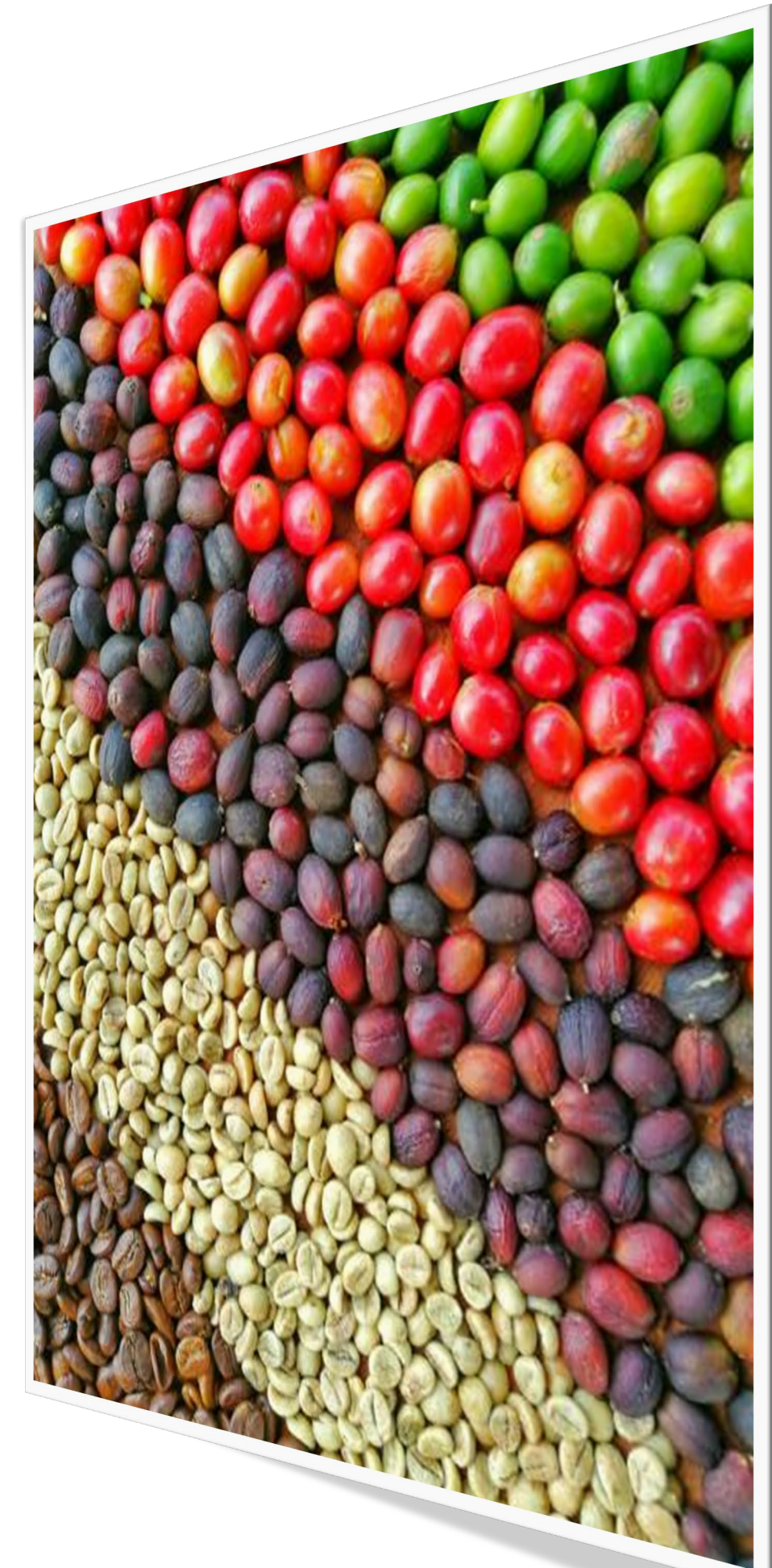
- The coffee is mechanically processed at Global Bean's warehouses by the following activities.

GRADING

- Beans are separated and graded according to size. This is traditionally done with grading sieves 14, 15, 16, 17, 18 and Mocha.

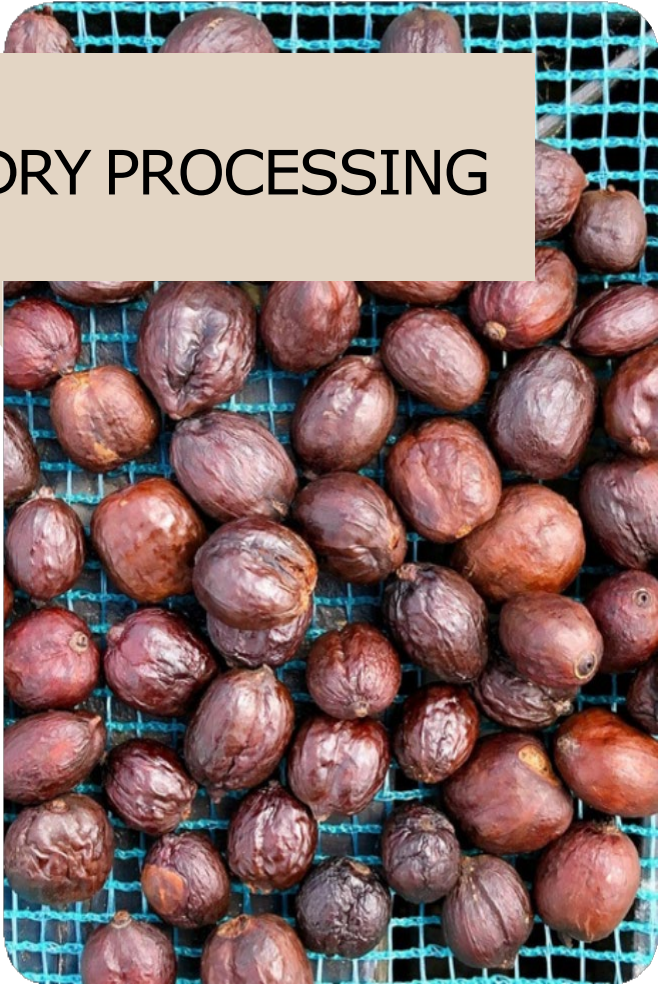
SORTING AND VENTILATING

- Electronic machinery separates healthy from flawed coffee beans through the use of photocells which sort them by color
- The beans are also mechanically separated by weight. The lighter, flawed beans (broken, CBB damaged or Broca, shell, etc.) are sorted out. This step makes use of highly advanced technology, which ensures accuracy in the final product.



OUR COFFEE PROCESSING

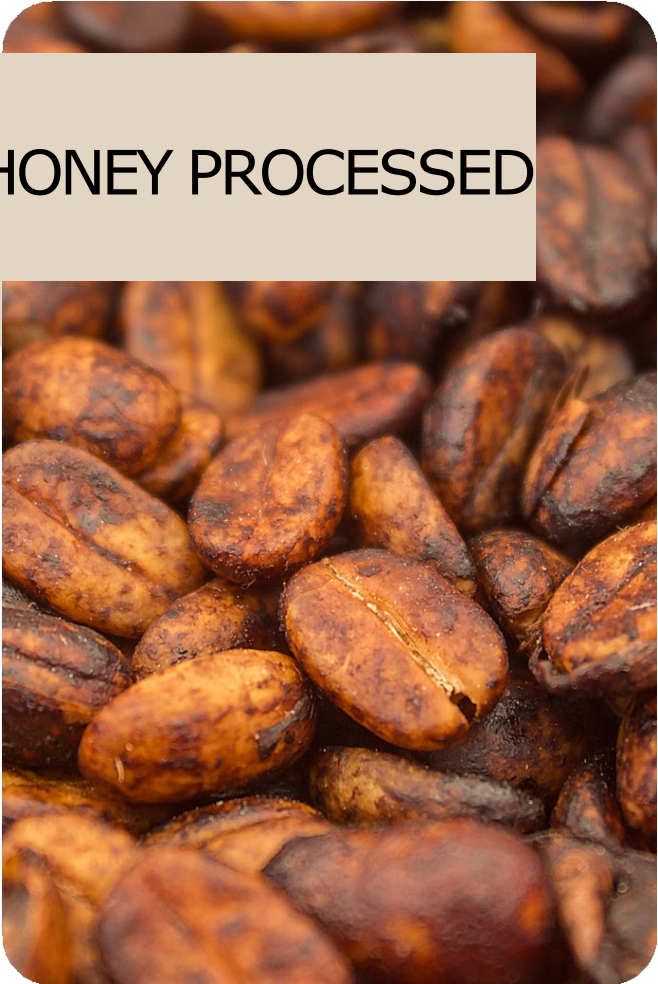
DRY PROCESSING



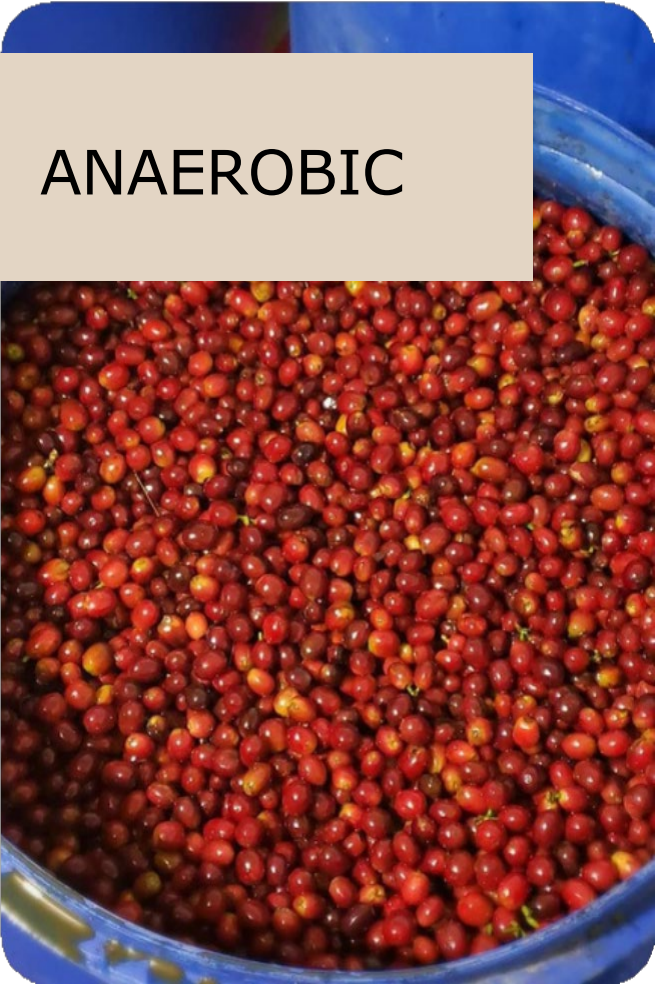
FULLY WASHED



HONEY PROCESSED



ANAEROBIC



DRY PROCESSED

- Dry processing, alternatively referred to as the natural process, unwashed method, or natural sundried process, involves drying coffee cherries in the sun on patios or raised beds. To prevent cherries from spoiling, they are regularly raked and rotated during the day, and covered at night or during rainstorms.
- One of the most fundamental and ancient coffee processing methods in history, this process is frequently employed for Robusta coffee and commercial blends. Its objective is to decrease the coffee's moisture content to 10-12 percent by sun-drying or using drying equipment. Our farmers opt for this method to streamline costs and labor.



FULLY WASHED

- Although there are differences in the method used in different nations, the wet processing procedure always follows the same four steps in our company: Sorting > Peeling > Mucus removal fermentation > Drying or drying into products.
- The wet processing method necessitates specialist equipment and a large amount of water. If done correctly, the quality of the beans is improved, and green coffee is produced. I am creating coffee beans with fewer flaws, at the very least. As a result, wet-processed coffee is of more excellent quality and is, therefore, more expensive.



HONEY PROCESSED

- The damp coffee will be rubbed off the fruit peel to carry it away from fermentation, helping to decay the flesh layer (also known as mucus) before being dried. Honey processing closes the gap between wet and natural drying. The coffee is peeled and then dried with the remaining layer of mucus.
- However, the above expression can be understood as a hybrid process. If in damp processing, after rubbing the fruit peel, the coffee is soaked in a fermentation tub for 24-36 hours, in the coffee honey method does not need to ferment, or only ferments short less than 12 hours to retain part of the mucus and transfer to the drying process to reduce the humidity to 10% to 12% in our processing.



ANAEROBIC PROCESSING

- The anaerobic coffee processing method is a natural drying technique-based method of processing coffee. The coffee used in this procedure must be 100 per cent red and ripe, and it is washed in a tank before being picked up and removed from the rotten fruits, dried on a drying rack, and then placed in a bag. Avoid sunshine, which is usually 24 degrees, if you want to be anaerobic in a cold temperature. After the anaerobic satisfies the specifications, the machine checks the acid and sugar content of the coffee and then removes the drying net.



WET POLISHED

- The principle of polishing coffee beans has never changed: to make the coffee beans rub against the honeycomb structure inside the machine with the steel knife board. While spinning and running from the inlet to the outlet, the coffee must rub against these steel devices to peel off the silk skin while the rubbing also makes the coffee shiny.
- The forced rubbing causes the coffee breakage rate to increase relatively after polishing, so these dry polishing machines are gradually being phased out, especially when buyers demand a high degree of polish. Must reach over 90%, have to polish twice to reach this level, and of course, the breakage rate (about 4-5%) increases.



QUALITY CONTROL

Quality control serves as the cornerstone of operations at Global Bean, guiding every aspect of our export product processing. Stringent quality inspections are conducted at four key junctures throughout the purchasing and production process.

TARGET MARKET



BEVERAGE, READY
TO DRINK (RTD)
MANUFACTURER
S. DAIRY &
CONFECTIONERY
INDUSTRY



IMPORTERS &
EXPORTERS,
BROKERS,
BLENDERS.



NUTRACEUTICAL
INDUSTRY, FOOD
SERVICE
WHOLESALE



PRIVATE LABEL
PACKERS

Global Bean
Single Origin Coffee

GLOBAL BUSINESS



SHIPPING COFFEE AROUND THE WORLD

Global Bean chooses the best forwarding routes and carriers for your ocean freight. We negotiate international shipping rates, issue bills of lading and manage the routing of shipments on water and land. Our logistics specialists can concentrate on getting your coffee to its destination while providing you with world-class service and visibility throughout the entire process.



Global Bean
Single Origin Coffee



CEO

Payman Pouyan

Director

Global Bean
Single Origin Coffee

OUR BEST TEAMWORK

- ✔ Quick problem solving
- ✔ Detailed, dedicated advice
- ✔ Attentive customer care
- ✔ Professional consulting and support



Global Bean Single Origin Coffee

AUSTRALIAN APPROVED



Dear Sir/Madam

Business name registration for 'SINGLE ORIGIN COFFEE'

The ASIC key for this business name is 1-590 [REDACTED]

Congratulations! The business name 'SINGLE ORIGIN COFFEE' was registered to [REDACTED]

Your business name is registered for one year and your registration will expire on 23 February 2025. We will send you a renewal notice when your business name registration is due for renewal.

Your record of registration

Attached is your record of registration, which includes the details you provided in your application. ASIC makes some of this information available on our national Business Names Register; however, personal details - such as your date of birth and residential address - will not be disclosed to the public.

Maintaining your registration using ASIC Connect

You must keep your business name details up to date and notify us of any changes within 28 days using ASIC Connect, our online service for managing your business name. To set up your ASIC Connect account, visit www.asic.gov.au/business-names and use your ASIC key below.

Your ASIC key

Your ASIC key helps safeguard your personal information when you first set up your account, ensuring only you (or those you authorise to act on your behalf) can access your information.

Once your account is set up on ASIC Connect, you'll be able to perform a range of functions, including updating your address details and renewing your registration.

How do you protect your name?

You have registered a business name which means that no one else can register an

Global Bean

Est. 2014

ABN/ACN: 83/ 169 383 742

Melbourne – Australia

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CONTACT US



ceo@global-bean.com



www.global-bean.com



+61. 469 855 937

What's app

