

The Suffolk Coffee Company

For over twenty years Christopher Rayner-Green has developed his passion for fine coffee. Today he runs the UK's most bespoke Coffee Roastery from the beautiful country village of Peasenhall in rural Suffolk.

After studying Fine Arts at Southampton University, Christopher went on to a career in Fine Arts Valuation working with Bonhams Auctioneers and other auction houses which furthered his knowledge. He now lives in Yoxford, Suffolk, with his wife Venessa and son Jacob.

'The Suffolk Coffee Company produces the finest coffee I've ever tasted.'

Anne Gould - Editor of Places & Faces
Magazine, Suffolk





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With a driving passion to master the art of coffee roasting, Christopher now pursues his never-ending obsession; to create the finest and most exclusive coffee blends for you to taste and enjoy. These boutique blends have become widely recognised as some of the best freshly roasted coffees available today.

“I’ve come to appreciate the complexities involved in coffee roasting, an art form in itself, taking green coffee from all over the world and creating a flavour and experience like no other”.

Over long days and even longer nights Christopher searches for new and exciting taste characteristics, blending coffee beans from each seasonal harvest; the skill of the master roaster being to create subtle combinations of flavours and textures. Through the several stages of the roasting process the green coffee beans undergo numerous changes that create depth, colour and flavour. With a delicate and controlled application of time and temperature using a traditional gas fired drum roaster, science is blended with art and just a touch of magic! This alchemy results in the freshest coffee ready for you to extract and enjoy as your favourite drink.

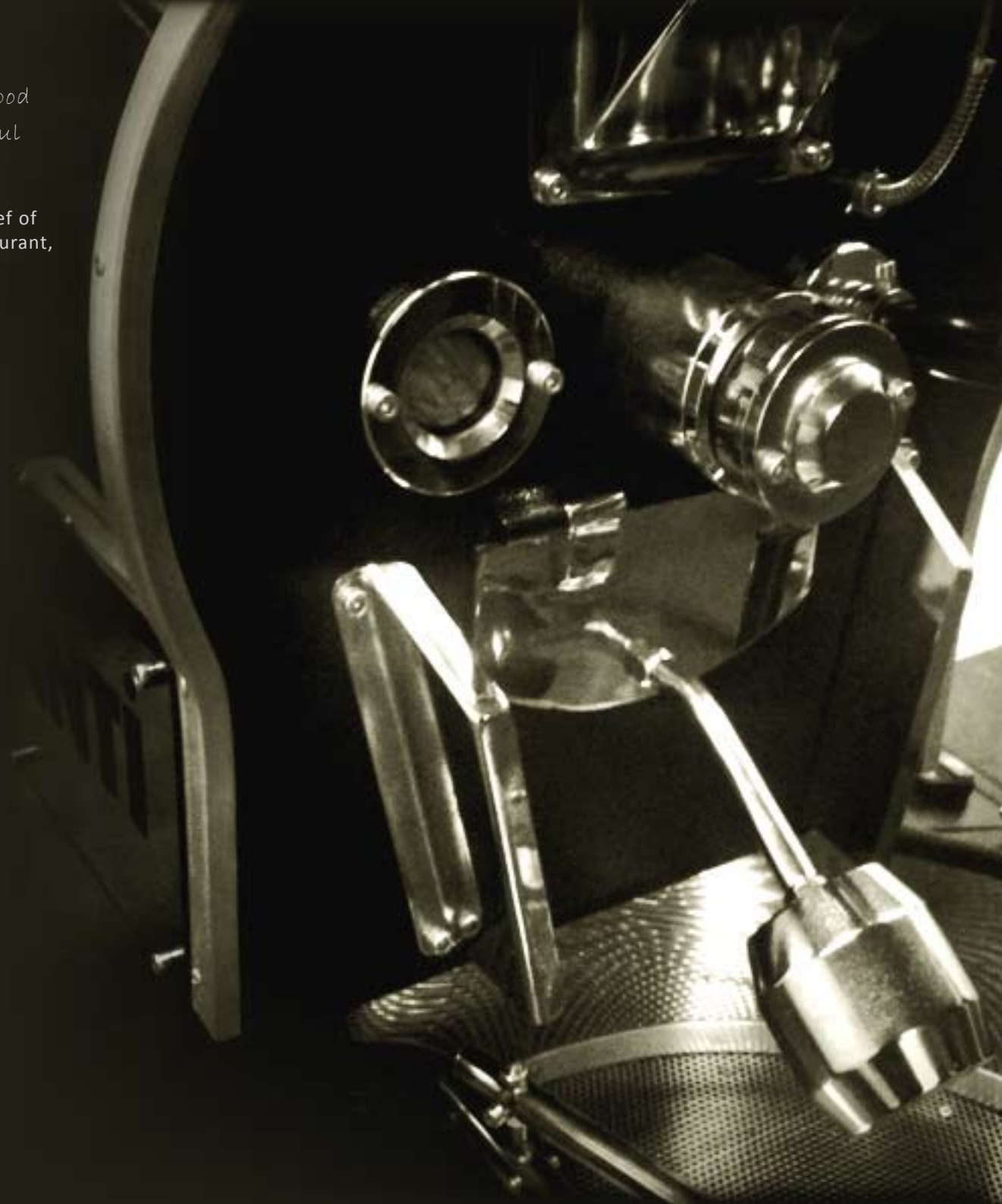


*'This is extremely good
coffee with wonderful
aromas'*

Mark Archer - Head Chef of
Seckford Hall Hotel & Restaurant,
Woodbridge, Suffolk

Christopher is renowned for his dedication and almost fanatical control of every element of his premium quality coffee bean production. From fresh, mellow morning coffees through to the rich and deep tones of darker roasts for after dinner, these blends are perfect for every occasion. He also creates limited edition seasonal blends from rare stock beans for his selected customers.

The Suffolk Coffee Company carefully selects and purchases 'green' coffee beans from across the world. These beans make their long sea voyage from places such as Brazil, India, Guatemala and Indonesia. Arriving on the shores of Suffolk they are taken to the Roastery in Peasenhall for the process to begin. The final roasted product is cupped and prepared on the premises where it earns it's 'born on' date, informing you just how fresh it is.



A black and white photograph of a woman with long dark hair, wearing a thick knit sweater, sitting on a sandy beach. She is holding a metal coffee cup with both hands and looking down at it. In the background, there are some wooden structures, possibly a beach shelter or a small building, and the ocean is visible under a cloudy sky.

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"As a natural food product and a vegetable, with a complex combination of oils, coffee is always at its very best when fresh from the roaster. That's why we label every bag that leaves the Roastery, so you know just how fresh it is"

For his Signature Blend Christopher creates unique and exquisite flavours – the exact recipes being a closely guarded secret. Consistency is key to producing a coffee that explodes with flavour but ensures a smooth, silky texture and no bitterness.

"When I wanted to select a coffee for my own House Blend I knew it would be difficult to find someone who really understands what great coffee is all about, then I found Christopher and The Suffolk Coffee Co. Together we worked over a number of weeks roasting, tasting and fine-tuning a magical blend that combines rich flavours with creamy texture and smooth, subtle after-notes. Now I have a coffee I'm very proud to put my name on!"

**Nick Honey - Award-winning Barista Maestro,
Honey's Coffee Ltd.**



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Whether you're a coffee lover looking to place a small personal order, or represent the trade - a coffee shop, restaurant or hotel - you can contact The Suffolk Coffee Company direct.

We provide regular trade supplies, direct mail order to private customers and special orders for events.

Christopher Rayner-Green can be reached at the Roastery on 01728 660 744 or personally on 07720 844 016.

Roastery visits and experiences by arrangement.

The Suffolk Coffee Company
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