



Zentveld's Celebrates 4 Medals Win in 2002



TOP DROP: Rebecca Zentveld, together with her dog Rosie, takes some time out in the plantation with, of course, a freshly roasted cup of her favourite coffee.
Picture: JACKLYN WAGNER

Cream of the coffee

By **DARREN COYNE**

ZENTVELD'S coffee has done it again!

The Newrybar-based roasting company has scored four awards at the Royal Fine Food Show Coffee Competition, after last year being named the coffee champions of the show.

Rebecca Zentveld, who founded the roasting company in 1993 with her husband John, said yesterday that she was delighted with the four awards.

The awards were a silver in the single origin espresso,

a bronze in the open class plunger (medium dark roast), a bronze in the open class plunger (ernesto roast) and another bronze in the single origin plunger (medium dark roast).

Mrs Zentveld was particularly delighted that their newest blend the 'Reserve 01' received the highest score for the single origin espresso class (sharing the honour with Carol Coffee of Tweed Heads).

"It's a unique blend of local northern New South Wales beans and a testament

to the cupping qualities of the local green bean," she said.

Mrs Zentveld, who oversees the roasting, tasting and creative marketing, said the company employed four staff and sourced its coffee beans from more than 20 local growers.

And with another swag of awards, Mrs Zentveld said the company would now be concentrating its effort to expand its export market.

Zentveld's already sells coffee to Hong Kong and New Zealand, and the

company is now looking at sending the product to England and other European countries.

"The Europeans are particularly interested in Australian coffee because it's a clean, green product," she said, adding that none of the company's suppliers used pesticides.

Zentveld's is a boutique roastery which supplies four blends of coffee, as well as custom blends for cafes and restaurants.