

HANCIOĞLU

KAHVE



ABOUT US

Hancioğlu Coffee;

is a coffee processing and roasting company located in Sakarya, among the major producers in the country. In our journey from commercial coffee to quality coffee, sustainable quality, transparent trade and innovation are the basis of our principles.

MISSION

We are committed to creating a sustainable coffee culture in line with universal trade principles by offering our business partners a selection of coffee flavors from around the world. In the production of quality coffee, we use the right roasting techniques and machines suitable for the purpose, we observe the ecological balance at all stages and keep the value of coffee at the highest level.

VISION

We aspire to carry this unique flavor journey that coffee offers us into a sustainable future by giving back to nature what we take from it. Through honest and fair trade principles, we aim to become a leader in the industry by providing the highest quality and diverse coffees to coffee enthusiasts worldwide. Acting as a bridge among people, we present the coffee culture not only as a beverage but also nurture it as an experience and a value, fostering a connection between individuals.

HISTORY OF COFFEE

The discovery of coffee began with a shepherd named Kaldi living in the Kaffa region of Ethiopia. After his goats ate the fruits of the coffee plant, they became energetic, catching Kaldi's attention. Intrigued by this, Kaldi collected the fruits and discovered coffee. This discovery marked a turning point in the history of coffee.

Coffee started to be used for medicinal purposes in the Arab world in the 9th century. Initially acknowledged as a medicine, coffee eventually transformed into a social beverage. In the 15th century, the opening of the first coffeehouse in Istanbul, in Tahtakale, named "Kiva Han", boosted the popularity of coffee and elevated its culture to new heights.

In the early 16th century, coffee reached Europe, and coffeehouses became intellectual and cultural hubs. Especially during the French Enlightenment period, coffeehouses became significant centers where philosophers, writers, and thinkers gathered. Meanwhile, coffee emerged as a filtering system for idea exchanges and social change during these intellectual gatherings.



Turkish coffee represents a distinct presentation of coffee. After roasting the coffee beans, they are finely ground into powder and mixed with clean room-temperature water in a coffee pot. The mixture is then cooked over medium heat in the pot. Turkish coffee, acknowledged as a social interaction tool in Turkish culture, is a traditional beverage that has been passed down from the Ottoman Empire and continues to evolve.

Through experiments conducted on Turkish coffee, new techniques emerged, namely the filtration method (filter coffee) and the espresso technique symbolizing Italian elegance. Espresso, originating in Italy, involves the rapid brewing of finely ground beans with pressurized water. Served in small cups, espresso transforms into a dense and aromatic beverage, turning into a ritual among coffee enthusiasts.

Coffee has evolved in different cultures over time, shaping its unique flavors, rituals, and traditions. Various types such as Turkish coffee, filter coffee, and espresso have enriched the world of coffee, playing a significant role in cultural contexts. Beyond being a mere beverage, this drink has become a symbol that not only unites cultures but also strengthens friendships and adds color to people's daily lives. It transcends being just a drink, becoming a meaningful emblem that binds cultures together.



COFFEE BREWING

Coffee brewing techniques vary depending on personal preferences, the type of coffee, and the equipment used.

Filter Coffee (Drip Coffee): filter coffee machines operate on the principle of passing hot water over ground coffee. This method is a practical and quick way of brewing coffee.

Espresso: Espresso is a concentrated and aromatic type of coffee prepared by passing finely ground coffee beans under high pressure. Espresso forms the basis for many other coffee options.

Turkish Coffee: Turkish coffee is the oldest coffee brewing method, featuring finely ground coffee beans and served with the grounds. It involves mixing powder-fine ground coffee beans with clean water at room temperature in specific proportions and cooking (brewing) them in a small pot. Turkish coffee is a frothy and intense beverage, representing one of the most cultured coffee styles in the world.

Aeropress: Aeropress is a type of pressurized filter coffee model. Hot water and finely ground coffee beans pass through a filter paper under pressure to prepare coffee.

Pour Over Brewing: Pour over is a brewing method where hot water is slowly poured over ground coffee beans. This technique involves the barista's skills and attention to detail. Equipment such as v-60 and chemex is commonly used in pour over brewing.

French Press: French press is a brewing method where ground coffee beans are mixed with hot water, and there is no use of paper filters. After the coffee is left to steep in water for a while, it is separated through a metal filter.

Cold Brew: Cold brew is a brewing technique where ground coffee beans are steeped in cold water for an extended period. Coffees made with this method tend to fall into the low to medium acidity category.

Each method has its own unique features and results. Therefore, you can make your choice based on personal preferences and the type of coffee.



WHAT IS FRESH COFFEE ?

The quest for freshness is led by quality roasters who seek freshly harvested coffee and are transparent about when the coffee was roasted. When coffee is roasted, a gas-removal process begins as carbon dioxide is released from the roasted beans. In the initial days after roasting, there is a rapid CO₂ release, especially during the coffee's extraction. Each coffee has its own identity, personality, and reactive flavor stability, making them unique.

To extend the shelf life of packaged coffee, an unconventional method involves washing the coffee beans with nitrogen during the packaging process. This method helps prolong the coffee's shelf life to nearly six months without the risk of staleness. Nitrogen purges oxygen, moisture, and prevents bacterial growth. Combined with a one-way valve, this packaging method preserves the essence and aroma of the coffee until it is ready to be brewed.

COFFEE ROASTING

The coffee roasting process should be an essential quality benchmark for any coffee factory. Coffees followed by harvest seasons are tracked by coffee brokers abroad, and samples are optionally obtained by negotiating with farm owners. After undergoing sample roasting and receiving approval from coffee tasters, the coffees are then purchased.

In our company, which utilizes drum coffee roasting systems, roasters blend high technology and knowledge to create optional roasts. The roasted coffees, based on their profiles, are placed in resting rooms for gas release and relaxation. Depending on the techniques to be applied to origin coffees, they rest for two to seven days and are then ready for consumption, either as blends or single origins.

OUR PRODUCTS

A scenic landscape of rolling green hills and mountains under a cloudy sky. The foreground shows lush green vegetation and a few small buildings. The middle ground features several layers of hills, each more hazy than the last, creating a sense of depth. The sky is filled with soft, white clouds, and the overall lighting is bright and airy.

TURKISH COFFEE



100 GR



TÜRK KAHVESİ
100 GR

01



PREMIUM TÜRK KAHVESİ
100 GR

02



DAMLA SAKIZLI TÜRK KAHVESİ
100 GR

03

1000 GR



TÜRK KAHVESİ
1000 GR

04



PREMIUM TÜRK KAHVESİ
1000 GR

05



DAMLA SAKIZLI TÜRK KAHVESİ
1000 GR

06

ESPRESSO





01 ESPIRITO SANTO

ESPRESSO ESPIRITO SANTO SOUTH AMERICA-AFRICA			
TASTING NOTES: CITRUS CHOCOLATE			
ROAST	ACID	BODY	NET WEIGHT
●●●○	MIDDLE	HIGH	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			



04 TRANQUIL

ESPRESSO TRANQUIL SOUTH AMERICA - AFRICA			
TASTING NOTES: DARK CHOCOLATE LIME CITRUS			
ROAST	ACID	BODY	NET WEIGHT
●●●○	HIGH	MIDDLE	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			

02 HARMONIA

ESPRESSO HARMONIA SOUTH AMERICA-AFRICA			
TASTING NOTES: CITRUS HAZELNUT MILK CHOCOLATE			
ROAST	ACID	BODY	NET WEIGHT
●●●○	MIDDLE	HIGH MIDDLE HIGH	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			



05 SILENCIO

ESPRESSO SILENCIO SOUTH AMERICA			
TASTING NOTES: BALANCED CHOCOLATE FLORAL TEXTURE			
ROAST	ACID	BODY	NET WEIGHT
●●●○	MIDDLE HIGH	MIDDLE	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			




03 POESIA

ESPRESSO POESIA SOUTH AMERICA			
TASTING NOTES: FOREST FRUITS CHOCOLATE			
ROAST	ACID	BODY	NET WEIGHT
●●●○	MIDDLE	MIDDLE	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			



06 ESPERANZA

ESPRESSO ESPERANZA CENTRAL AMERICA			
TASTING NOTES: CHOCOLATE SPICE NOTES			
ROAST	ACID	BODY	NET WEIGHT
●●●○	MIDDLE HIGH	MIDDLE HIGH	1000 GR
<small>MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM</small>			

FILTER COFFEE





01 COLOMBIA

FILTER COFFEE		
COLOMBIA		
MEDELLIN		
TASTING NOTES FOREST FRUITS SWEET ENDING		ELEVATION 1200 - 1700
ROAST	ACID	NET WEIGHT
●●○○	MIDDLE	1000 GR
BODY MIDDLE		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		



04 KENYA

FILTER COFFEE		
KENYA		
NYERI		
TASTING NOTES CITRUS RASPBERRY MANGO		ELEVATION 1400 - 2000
ROAST	ACID	NET WEIGHT
●●○○	HIGH VIVID	1000 GR
BODY HIGH		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		

02 HARMONIA

FILTER COFFEE		
GUATEMALA		
HUEHUETENANGO		
TASTING NOTES CHOCOLATE SPICE NOTES		ELEVATION 1400 - 1700
ROAST	ACID	NET WEIGHT
●●○○	MIDDLE	1000 GR
BODY MIDDLE		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		



05 NICARAGUA

FILTER COFFEE		
NICARAGUA		
SAN JUAN DEL RIO		
TASTING NOTES DARK CHOCOLATE LIME		ELEVATION 1000 - 1400
ROAST	ACID	NET WEIGHT
●●○○	MEDIUM HIGH VIBRANT	1000 GR
BODY MIDDLE		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		



03 HONDURAS

FILTER COFFEE		
HONDURAS		
MONTECRISTO		
TASTING NOTES FLORAL FRAGRANCES BALANCED CHOCOLATE		ELEVATION 1400 - 1700
ROAST	ACID	NET WEIGHT
●●○○	MIDDLE HIGH	1000 GR
BODY MIDDLE		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		



06 ETHIOPIA

FILTER COFFEE		
ETHIOPIA		
SIDAMO		
TASTING NOTES SPICE FLORAL NOTES		ELEVATION 1600 - 1900
ROAST	ACID	NET WEIGHT
●●○○	MIDDLE	1000 GR
BODY MIDDLE		
NET WEIGHT 1000 GR		
MORE ABOUT THIS COFFEE: SAOPALCOFFEECOMPANY.COM		



HANCIOĞLU

KAHVE

GIDA SANAYİ VE TİCARET LİMİTED ŞİRKETİ

info@hancioglukahve.com

www.hancioglukahve.com

 444 63 54