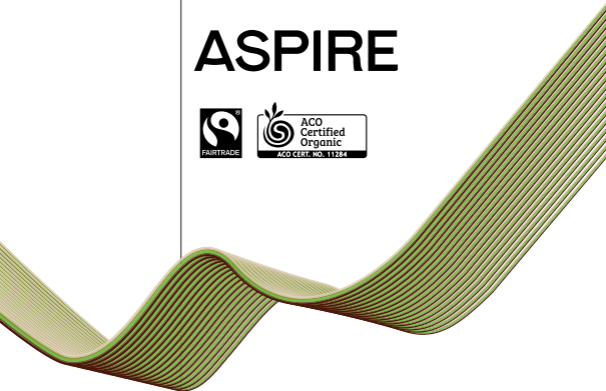


VENEZIANO
COFFEE
ROASTERS

BLEND
SUGGESTED
RECIPE

ASPIRE



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/35g	27-29s	1:1.66	93.5 °c
Milk	22g/35g	27-29s	1:1.6	93.5 °c

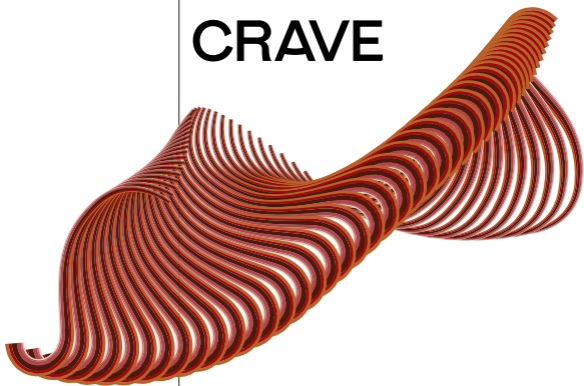


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VENEZIANO
COFFEE
ROASTERS

BLEND
SUGGESTED
RECIPE

CRAVE



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/34g	27-29s	1:1.62	93.5°C
Milk	22g/36g	27-29s	1:1.64	93.5°C



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VENEZIANO
COFFEE
ROASTERS

BLEND
SUGGESTED
RECIPE

ELEVATE



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/38g	27-30s	1:1.8	93.5°C
Milk	22g/35g	27-30s	1:1.59	93.5°C

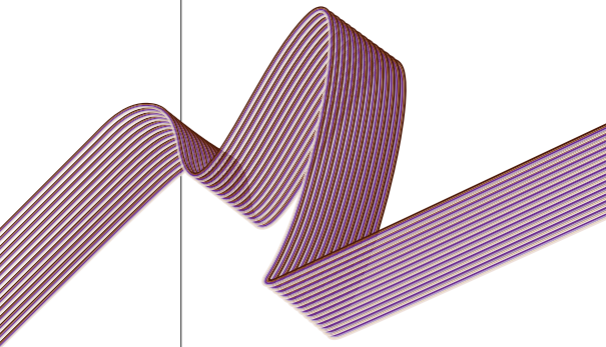


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VENEZIANO
COFFEE
ROASTERS

BLEND
SUGGESTED
RECIPE

PULSE



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/43g	26-28s	1:2.04	93.5°C
Milk	22g/38g	27-30s	1:1.72	93.5°C



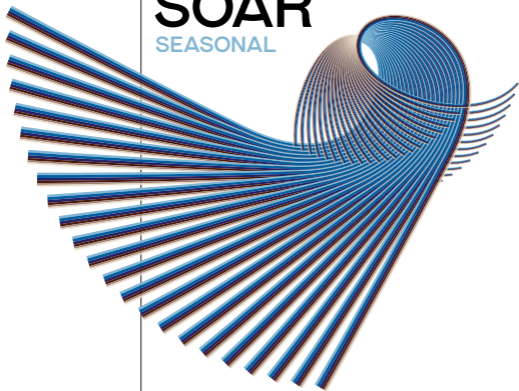
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VENEZIANO
COFFEE
ROASTERS

BLEND
SUGGESTED
RECIPE

SOAR

SEASONAL



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/44g	23s	1:2.1	93.5°C
Milk	22g/36g	24-26s	1:1.6	93.5°C



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