



Limited company

Branch of industry: Coffee business

Main office: Uppsala

Employees: 20

Products: Coffee

Founded: 1891

History

Eric Lindvall moved from the south of Sweden to Tierp (a small town north of Uppsala) where he met Josefina, a shoemaker's daughter, and they got married in 1891. Together they started trading and selling spices, tea and coffee. The family moved to Uppsala and found a perfect property right next to the railroad (1914) where the factory has been located since then for five generations. The knowledge, craftsmanship and the lifelong love for coffee has been handed down through generations. Lindvalls have been purveyors to the Royal Court of Sweden since the reign of Gustav V early last century.



Today

How coffee is grown varies from country to country. It depends on the climate, economy, access to labour and other factors. Today's growing methods are basically the same as they have always been. Machinery may be involved, but most of the work is still done by hand. How coffee tastes depends largely on the soil. Poor, rich or varied soil, alkalinity, height above sea level and species types are some of the factors that affect the taste of a coffee bean. **Brazilian** coffee is neutral in taste, slightly sweet and with low acidity. It's often used as a base in blends and given more flavour by combining with other types..



This project has been funded with support from the European Commission

Coffee from **Colombia** provides high acidity. Coffee from **East Africa and Central America** gives strength and “body”, a full flavour. Beans from **Costa Rica** have a less complicated taste than coffee from **Guatemala and Kenya**.

To achieve the best result Lindvall’s roast and blend eight types of bean from five countries in two continents.

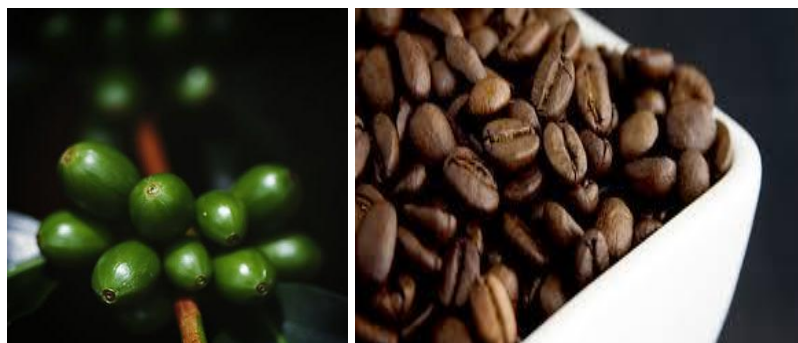
Since they do not tolerate excessive cold, coffee plants are grown in countries where there’s a warm and even climate and annual rainfall of between 1000 and 1500 mm. They thrive best at a height of 500-1200 metres above sea level. The finest coffee comes from plantations more than 700 metres above sea level. (Colombia coffee, for example, grows 1500-1700 metres above sea level, Kenyan up to 2000).

There are three main types of coffee:

Coffea Arabica is the original and best known species. Originating in Ethiopia, it is grown today in almost every coffee producing country. Roughly 75% of all the coffee in the world, and almost all the coffee imported into Sweden, is Coffea Arabica.

Coffea Robusta is a vigorous, hardy species discovered in 1898 in what is now Zaire. Robusta is grown in areas where the climate is less reliable, including Indonesia and West Africa. For these reasons it acquires a more bitter flavour. Used very little in Sweden, Robusta is less popular and consequently cheaper than Arabica.

Coffea Liberica is grown in West Africa, and accounts for less than 1 percent of coffee cultivated in the world.



This project has been funded with support from the European Commission