



Bedwen's Coffee revives an ancient Bedouin tradition where Arabica beans were naturally fermented in mountain caves, creating a uniquely smooth and deep flavor. Discovered by desert traders and perfected over generations, our coffee blends heritage with modern craftsmanship.

Call or WhatsApp: 00962795700484





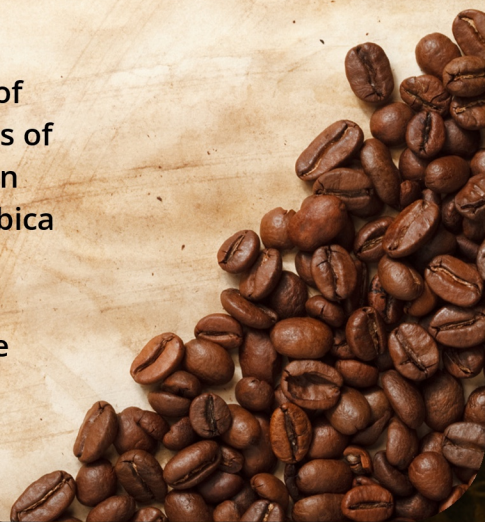
BEDWEN'S
COFFEE

Who We Are.

**At Bedwen's Coffee, we don't just roast beans
— we revive tradition.**

Our brand is built on a unique Bedouin method of natural fermentation, once practiced in the caves of the mountains. We blend this legacy with modern roasting techniques to bring specialty-grade Arabica to today's discerning cafés.

Every batch we produce carries the silence of the cave and the warmth of firelight — crafted to awaken curiosity and loyalty in every sip.



© 2025 BEDWEN'S COFFEE - CRAFTED IN JORDAN

Crafted in Jordan. Brewed for the world.

13112 - Zarqa - Jordan

| [Bedwens.com](https://bedwens.com) | Info@bedwens.com

| [Call or WhatsApp: 00962795700484](https://www.whatsapp.com/channel/00962795700484)





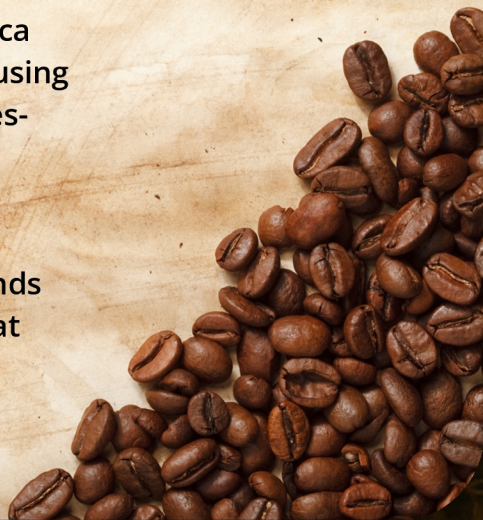
BEDWEN'S
COFFEE

Our Coffee.

Naturally Fermented 100% Arabica

At Bedwen's, we source select lots of 100% Arabica green coffee and ferment them before roasting using our proprietary method — inspired by a centuries-old Bedouin tradition, now refined through controlled modern processes.

The result is a deep, smooth cup profile that stands apart — crafted for discerning specialty cafés that seek more than just coffee: they seek character.



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BEDWEN'S COFFEE

100% ARABICA. 0% ORDINARY.
OUR BEANS ARE CAREFULLY SELECTED, BLENDED AND
FERMENTATION-ELEVATED TO REVEAL MORE THAN JUST ORIGIN —
THEY REVEAL STORY.

✓ Seasonal Freshness:

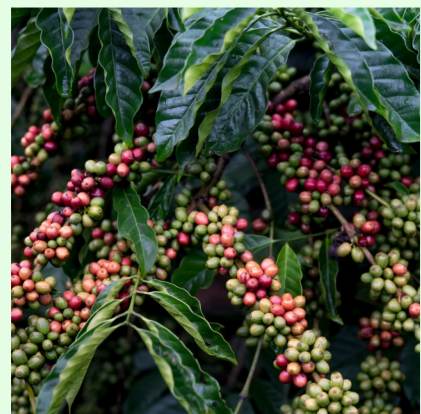
Our green coffees are cupped and selected at peak harvest.

✓ Suitability for Fermentation:

Not every bean is suitable for our process—each lot is tested for how it will respond to cave-style fermentation.

✓ Consistency First:

We prioritize long-term relationships that allow us to deliver consistency in every roast.





Before the flame ever touches the bean,
we let time and nature do their work.

Inspired by a centuries-old Bedouin practice,
we slow-ferment our green beans in cave-like humidity,
activating sugars, softening acidity, and layering depth.
This is our proprietary blend — crafted through tradition,
perfected by intent.

It's not a new origin.
It's a new starting point.

MEDIUM ROAST

FLAVORS *Citrus, floral, peach,
light chocolate*

ACIDITY *Bright, medium*

BODY *Medium, smooth*

AROMAS *Bright, fruity-floral*

FINISH *Clean, crisp warmth*

DARK ROAST

FLAVORS *Dark tea, caramel,
spice, slight smoke*

ACIDITY *Low - rounded*

BODY *Full-bodied, dense*

AROMAS *Rich, spicy, smoky*

FINISH *Bold, warming,
roast-focused*





WHY PARTNER WITH US?

✓ YOU STAND OUT IN A SATURATED MARKET

*With Bedwen's, you're not just another café with another roast.
You offer a cup with origin, method, and identity — and that builds loyalty.*

✓ PROFIT-FRIENDLY PRICING FOR SPECIALTY CAFÉS

*Our pricing is designed to give you what matters most!
High perceived value with a strong profit margin.*

✓ YOU DON'T WASTE STAFF ENERGY EXPLAINING “WHY THIS COFFEE”

*The story sells itself. The flavor proves it.
Your team can serve it with confidence and pride.*





B E D W E N ' S
C O F F E E

Born in a cave. Crafted for your cup

*Interested in a sample or a
price quotation ?
Let us know. We partner with
specialty coffee shops looking
to serve something truly
distinct.*

