



Brewing Up The Best

Ignite the senses with the aromatic nuances of coffee and tea.

Crafting your best brew.

With over 50 years of perfecting coffee and tea aromas, we create bold, balanced and aromatic flavours for global consumers to enjoy.

Coffee and Tea Flavours in Your Next Creation



Beverage



Confectionery



Bakery



Culinary



Health and Wellness

Coffee Profiles



Light Roast

Dark Roast

Green
Beany
Fruity

Creamy
Sweet

Caramellic
Nutty

Buttery
Spice
Burnt Sugar

Smoky
Roasted
Ashy

Explore
our aromas
and tastes
solutions:



Flavour Pairings with Coffee and Tea



Fruity and Citrus

Orange, Lemon, Peach,
Lychee and Berries



Botanicals, Herbs and Spices

Lavender, Cinnamon, Rose,
Ginger and Mint



Sweet and Savoury

Caramel, Vanilla,
Dark Chocolate, Hazelnut and
Cheese

Tea Profiles

Black Tea	Oolong Tea	Green Tea	White Tea
Cardamom Cinnamon Earl Grey Ginger Lychee	Berries Grapefruit Lemon Orange Peach	Chamomile Genmaicha Jasmine Mint Matcha	Elderberry Hibiscus Lavender Passionfruit Rose



Connect with us.



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