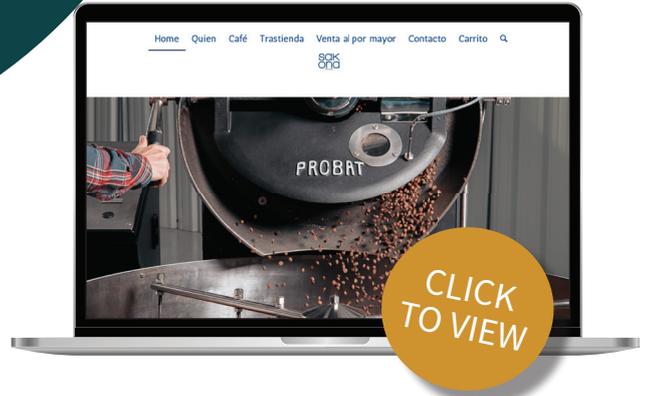


# 30 SAKONA COFFEE ROASTERS



**Type:** Artisan/ Sustainable/ circular economy  
**Country:** Spain, The Basque Country

## Why it is a good practice?

Sakona Micro Coffee Roastery operates as an innovative concept of a micro-roastery. Establishments like Sakona are currently known as micro roasteries. The coffee beans are roasted on the premises and here owner Javier García sells his coffee in small quantities marking a return to traditional and more ethical practices. Micro roasteries have become a worldwide trend and promote the consumption of fine, small production coffees. It goes without saying that the quality of the coffee at Sakona is guaranteed. This micro roastery also serves bakery products such as traditional pastries and some other contemporary cuisine.

## About

Sakona is a small company in Irún (Guipúzcoa). It was founded in 2015 by Javier Garcia Funez, who is a 5 time Spanish Barista Champion and a finalist in the 2011 WBC (World Barista Championship) held in Bogotá, Colombia. Javier is combining his two passions, specialty coffee and the hospitality industry. Javier's mission is to share a great experience with locals, by serving specialty artisan coffees, accompanied by great service and an enjoyable atmosphere and all the while showing "love and care for all the actions we commit, in order to enrich as many lives as possible".

## Healthy

The primary product is the coffee, and the beans are obtained from the best European importers. New shipments arrive on a weekly basis guaranteeing maximum freshness. The beans are roasted on the premises, which ensures the preservation of their aromas and the high quality of the end product.

## Sustainable

The beans are harvested in a range of countries across the globe to ensure their seasonal nature and optimal quality. Coffee may be purchased at the retail outlet or online and comes in recyclable packs and they also provide generic compostable pods for brewing in common domestic machines.

## Ethical

Javier believes in a different way of doing things and wants to take into account its human impact. He wants his selected coffees to be produced and marketed in a way that is different from what has been generally established across the industry. Through the roasting and sale of these coffees he feels he can positively influence people's lives by creating a whole new experience that has beneficial repercussions in all directions, towards its origin and towards the consumer who discovers and chooses it. All labelling used, shows the origin of the coffee, the plantation or co-operative where it was cultivated as well as the roasting date.

## Dietary requirements

Vegan, vegetarian, gluten free.

Follow Sakona Coffee Roasters story

