

BM introduces guest coffee powered by women from bean to cup

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[BM Caterers](#) has launched 'Soppexcca powered by women', a coffee sourced, developed, roasted, and marketed entirely by women.

The limited-edition guest roast - with tasting notes of dark chocolate, dried cheery and maple syrup - will be available to BM client sites from July until December.

The beans have been sourced from BM's Fairtrade coffee partner Soppexcca, a co-operative farm in Nicaragua, where almost 40% of the members are women and profits go into education, farm diversification and health centres.

The roast, meanwhile, was overseen by Notes Coffee account manager Monika Piwko, working in partnership with the BM team. And the design was created by Jessica Galan Diaz using inspiration from her visit to Nicaragua seeing the mountains around Jinotega where Perkee is grown on farms run and owned by women members of the Soppexcca Cooperative.

BM's Marketing Director Lin Dickens said: "When Wendy Bartlett and I first visited Nicaragua nearly ten years ago believing in women's empowerment, it was only natural for us to seek out and support women in the coffee trade. This initiative is about more than just sourcing coffee - it's about sharing the stories and passion of women coffee farmers through a dedicated guest roast.

"Our focus extends beyond the farm, ensuring women are leading every stage of the coffee journey, from roasting green beans to crafting unique flavour profiles. By collaborating with women across the industry, we've ensured that every aspect of this coffee- from sourcing to roasting and even marketing - was shaped by strong, talented women who are passionate about their craft.



“Monika has a vast amount of coffee knowledge and was a roaster in her earlier career. Her passion for coffee and its journey is passed on through her training. She loves promoting and helping fellow women in development of coffee skills and passion.

“We aim to empower, inspire, and celebrate women in coffee, showcase their contributions and drive a deeper appreciation for the hard work, skill, and passion that they put into every roast.”