



Caffe Society



ingredients & sundries

## ABOUT CAFFE SOCIETY

### COFFEE MACHINE SALES & SERVICES

Caffe Society® is one of the UK's leading coffee and espresso machine providers with more than 15 years in the commercial coffee market.

Whether you are a nationwide contract caterer or an independent operator, Caffe Society is the perfect partner to provide all of your beverage and catering equipment requirements.



From entry level vending machines to top of the range traditional or bean to cup machines, Caffe Society is an industry leader. We can even design and build your café/coffee house. Our focus is on providing best value for money and more importantly, helping our clients to maximise their profit potential.

Caffe Society supply many different models of espresso and cappuccino machines, which include easy to operate bean to cup machines & traditional machines which require more skill to operate but provide the theatre associated with real Italian coffees. Both of these systems use fresh beans and fresh milk which enable the vendor to charge a premium for real Italian style coffees such as espresso, cappuccino, latte, americano and machiato. For those who wish to enter the coffee market at a basic level we also offer a comprehensive range of vending machines.

We provide comprehensive and unique technical support on all of our products and each area of our business operates to our Quality Management System in accordance with ISO 9001. We are Safe Contractor approved, have Investors In People accreditation and are members of the Beverage Standards Association. We also conform to all environmental legislation guidelines and have an exemplary Health and Safety record.



### OUR SHOWROOMS

Visit us at our state of the art showrooms in Leeds and let us show you our full range of products and services as well as offering you the chance to try out our machines for yourself. It is here that our coffee experts carry out free barista training (see next page).

Our custom built premises also has a large warehousing facility, offices and workshop.



### TRADITIONAL ESPRESSO MACHINES

We supply a wide range of traditional espresso machines from compact single group machines up to 4 group professional machines. Traditional machines are best suited to establishments where quality coffee is their core focus, although some training is required to get the best from this equipment. Barista training is provided with all our traditional machines.

### BEAN TO CUP COFFEE MACHINES

Our automatic bean to cup coffee machines have been chosen due to their ease of use, reliability and the superior tasting coffee they produce. Bean to cup coffee machines offer excellent consistency with only minimal training needed, although basic daily cleaning is essential.

### BEVERAGE VENDING MACHINES

We offer a comprehensive range of stylish table top and floor standing vending equipment and also supply popular branded ingredients such as Kenco & Twinings.

# PRODUCTS AND SERVICES

## FILTER COFFEE MACHINES

For all your pour and serve, bulk brew and filter coffee requirements we have a solution to meet your needs. We offer the complete line of Bunn Commercial Satellite Coffee Brewing Systems to help you meet the demands of today as well as systems from many other manufacturers.

## JUICE AND OTHER BEVERAGE MACHINES

As well as coffee products, we also specialise in a wide range of slush, frappe, smoothie, shake, juice and hot chocolate machines. We offer installation of all equipment, ongoing staff training, warranty, spare parts, nationwide servicing and repairs. With a wide range of hot chocolate, sugar, cups, point of sale marketing materials and a huge range of other sundries and consumables, Caffe Society aim to provide the complete service for any business selling non alcoholic beverages.

## TECHNICAL SUPPORT

We offer a wide range of repair and service options for the majority of traditional coffee machines. Our large team of highly skilled engineers are on hand 24 hours a day and operate nationwide. We have a unique industry leading telephone technical support line where one of our experienced operators will try and help you resolve the problem over the telephone. If that is not successful then we can send a field engineer out to your site. Our engineers carry the most common spare parts so that most problems can be repaired on site. We have a 99% first call fix rate.

## BARISTA TRAINING

We run free barista training courses in our fully equipped training room for anyone who has purchased a traditional coffee machine from us or who regularly buys ingredients. The courses are also available to non customers for a small fee. On-site training is also available on request. Please contact us for further details.

## INGREDIENTS

We are committed to providing the highest quality coffee, ingredients and sundries, to ensure that your coffee business will please everyone from the connoisseur to the occasional drinker.

## CATERING EQUIPMENT

To complement our extensive range of coffee machines and ingredients we have our sister company CS Catering Equipment.



CS Catering Equipment is one of the UK's leading catering equipment suppliers offering over 20,000 products for your everyday needs. Our aim is to provide you with the best quality and the best prices all in one place. Our huge range of catering equipment is chosen by our expert team to make sure you find superb deals on the most popular brands with quick delivery direct to your door.

**Website: [www.cs-catering.co.uk](http://www.cs-catering.co.uk) Tel: 01977 687665**



## CAFFE IN A BOX - CAFE/COFFEE HOUSE DESIGN AND BUILD

Caffe in a Box is designed to suit your exact needs, from a simple coffee stand to a full coffee shop. We have created a package system providing counter systems, coffee machines, beverage equipment, refrigeration plus much much more. All you need to supply are the floors, walls and ceilings and let us take care of the rest. This is NOT a franchise system and there are no fees or limitations.

**Website: [www.caffeinabox.co.uk](http://www.caffeinabox.co.uk)**

For further details on any of the above, please contact our sales team on 01977 687580.



## INGREDIENTS AND SUNDRIES

### OUR INGREDIENTS AND SUNDRIES RANGE INCLUDES ALL THE CONSUMABLES YOU NEED TO RUN A SUCCESSFUL COFFEE BUSINESS

Caffe Society is dedicated to quality espresso and cappuccino which ensure great value to you and the real coffee drinking community. Our commitment to quality and service will make sure that your business will please everyone from the coffee connoisseur to the occasional coffee drinker.

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## OUR FRESH COFFEE BEANS

### THE SECRET IS OUT – THIS IS HOW WE PRODUCE THE FINEST COFFEE IN THE WORLD

We take great care where our coffee beans are concerned. The sourcing, blending and roasting of the coffee bean is as important as the coffee machine in producing the perfect cup of coffee. Here's an overview of what goes into the production of the finest coffee.

#### SOURCING THE COFFEE BEANS

To produce our distinctive gourmet coffee blends, we source our beans from the finest growing regions around the world. Each type of bean has different flavour characteristics and each growing area lends different flavours to the coffee. This is due to the differences in soil, weather and growing conditions.

The beans are hand picked and then processed using various methods depending on the particular plantation and coffee type. Finally the beans are sorted and labelled as green coffee beans as they are green in colour at this stage (the distinctive brown colour is developed during roasting).

We only import green coffee beans, which means we can have complete control over the blending and roasting. Only this way can we guarantee our coffee's freshness and consistency.



## MORE ABOUT COFFEE

### COFFEE BLENDS

Developing a blend is no simple task and many factors need to be taken into account such as the purpose of the blend, the type of brewing method and the flavour profile desired. The structure of the blend mixes aroma, acidity, body, flavour and aftertaste to create the desired outcome. Like a fine painting, the combination of all the components come together to create a unique masterpiece.

### COFFEE ROASTING

Caffe Society beans are roasted by experienced master roasters with many years experience in carefully selecting the beans and roasting them to perfection to ensure all the flavours are released. We use a hybrid roaster made by Lilla of Brazil. We are the only roaster to use this type of machine in the UK.

The Lilla technology allows us to use convex heat which is a constant stream of hot air passing through a drum that contains the beans. This unique method allows us to provide a constant roast colour to the coffee beans. The roaster slow roasts the beans the traditional Italian way, typically taking 14 minutes. This allows the sugars and the flavours to be brought out of the beans to create the perfect coffees.

### WHAT IS TURBO ROASTING AND WHY DON'T WE DO IT

Most of our competitors turbo roast in a fraction of the time, usually around 3 minutes. All large companies do this to save money and to increase their profits. This has a detrimental effect on the taste, aroma and flavour as the sugars don't have time to be released. Where is the art, craft and romance in this method?

### PROFILE ROASTING

An added benefit is the "profile roasting" technology we use. There is a computer linked to our Lilla roasters. Once we roast a particular blend for the first time we can effectively save the profile on computer to guarantee an exact replica next time we roast it, rather than the trial and error that other roasters might employ!

### DETECTION & REMOVAL OF FOREIGN BODIES

During the roasting process all our coffee beans are passed through an x-ray machine to identify any foreign bodies – particularly useful for finding stones that are similar in weight and density to coffee beans.

No amount of magnets, sieving or roasting at 250 degrees can eliminate these little beggars. No other roaster in the UK can offer this reassurance.



### FINISHED PRODUCT - THE FINEST FRESHLY ROASTED COFFEE

So there we are, carefully picked beans from around the world delivered to our warehouse in Yorkshire. Carefully roasted on a daily basis, packaged immediately to seal in the freshness and on to our shelves ready to be shipped out to our discerning customers nationwide.

On being delivered to you our coffees are on average 2 weeks old. You will be able to open a bag and smell the freshness from the other side of a room. You will be able to see the oils oozing out of the beans ready to be ground to produce the perfect coffee.

### DON'T COMPROMISE ON QUALITY

As you can see, producing coffee to the highest standards is a complex process requiring a great deal of skill, care and expertise. Shortcuts can be taken to reduce cost such as turbo roasting and mass production, but these will always result in an inferior product.

### BUYING CHEAP INFERIOR COFFEE IS A FALSE ECONOMY

By buying a cheap mass produced coffee from a cash and carry or supermarket, you may be saving a penny or so per cup but it's false economy if it means you are losing out on repeat customers.

#### Example

Let's say you currently sell 100 coffees a day at £1.50 each and use a budget cash and carry blend which typically costs around 6p per cup. Your daily coffee costs are £6.

If you were to change to a superior blend such as Caffe Society Super Crema at 8p per cup your daily coffee costs would rise by £2.00 to £8.00.

**All you need to do to cover this extra cost is sell an average of 1.33 more cups of coffee every day!  
Sell 2 more cups and your profits have increased!!**

In reality you would likely sell many more cups per day as you would be serving your customers a far better quality drink.

**So by investing a little more on a superior coffee blend you would also be increasing your profits.**

# SPECIAL OFFERS

## LOYALTY REWARD SCHEME

### BUY YOUR COFFEE AND INGREDIENTS FROM US AND RECEIVE...

- ✓ **FREE** or **DISCOUNTED** Coffee Machine Service \*
  - ✓ **FREE** Barista Training \*\*
  - ✓ **FREE** Staff Training
- plus
- ✓ **FREE** Ongoing Telephone Support
  - ✓ **FREE** Point Of Sale Material

#### Save up to **£299** on your coffee machine service!

Annual Ingredients Spend	Service Price * (usually £299)	Saving
£500 - £999	only <b>£199</b>	save <b>£100</b>
£1000 - £1999	only <b>£99</b>	save <b>£200</b>
£2000 +	<b>FREE</b>	save <b>£299</b>

\* Service price applies to all traditional & most bean to cup machines - please contact us to confirm your machine is applicable. Discounted price is subject to a water filter exchange at £149 (discounted from £249) if your machine is plumbed. \*\* Barista training applies to traditional machines only.

All prices quoted are exclusive of VAT

Call now for further details - 01977 687580

## CAFÉ RANGE



### LOOK OUT FOR PRODUCTS WITH THE CAFÉ RANGE BADGE

The Café range includes all our Caffe Society branded premium fresh coffee, plus hot chocolate, sugar, takeaway cups and cleaning materials.

#### Mix and match for up to **20% discount\***



#### Mix and match ingredients and sundries from our Café range to make big savings!

Spend **£195** on Café range items - **SAVE 10%**

Spend **£599** on Café range items - **SAVE 15%**

Spend **£899** on Café range items - **SAVE 20%**

\*Spends and discounts apply only to Café range products at web prices. All spend figures are exclusive of VAT. Discounts are not available in conjunction with other offers. Please quote "Café Range" when ordering by phone or email.

# SUSTAINABILITY AND RESPONSIBILITY

## LOOK OUT FOR THE FAIRTRADE, RAINFOREST ALLIANCE AND ORGANIC SOIL ASSOCIATION LOGOS ON OUR PRODUCT LISTINGS



### SOIL ASSOCIATION



Organic standards are the rules and regulations that define how an organic product must be made. Organic standards for food are laid down in European Union (EU) law. Anything labelled 'organic' that is for human consumption must meet these standards as a minimum. The standards cover all aspects of food production, from animal welfare and wildlife conservation, to food processing, to packaging.

Organic standards ensure that you can be certain that you are buying a genuine organic product that has been produced in line with our principles. Imported organic foods must have been produced and inspected to equivalent standards. There must also be full traceability of organic ingredients back to the farmer.

There are a number of different certification bodies in the UK which carry out the inspections and paperwork to ensure that the standards are being met. The Soil Association is one of only a very few of these bodies that have chosen to set standards that are higher than the EU minimum in several areas such as GM, animal welfare and nature conservation. **For more information visit:** [www.soilassociation.org](http://www.soilassociation.org)



### FAIRTRADE

Fairtrade is a set of internationally agreed trading standards, set up to ensure that third world producers of certain commodities receive a fair price for their goods. Coffee is just one commodity covered by Fairtrade.

**By buying Fairtrade coffee or any goods bearing the Fairtrade mark, you are guaranteed that the producer of these goods:**

- was paid a fair price which covers the costs of sustainable production and living
- was paid a 'premium' that can be invested in development
- was able to request partial advance payments from the buyer
- entered into a contract with the buyer that allowed for long-term planning and sustainable production practices
- has complied with minimum health and safety and environmental standards and has not used child labour or forced labour in plantations or factories. **For more information visit:** [www.fairtrade.org.uk](http://www.fairtrade.org.uk)



### RAINFOREST ALLIANCE

Founded in 1987, the Rainforest Alliance is an independent, non profit organisation. They promote standards for sustainability that conserve wildlife and ensure the wellbeing of workers and their communities.

The Rainforest Alliance Certified programme assures consumers that products they are buying come from farms that meet demanding standards for environmental, economic and social improvements.

**For more information visit:** [www.rainforest-alliance.org](http://www.rainforest-alliance.org)



# HAND ROASTED COFFEE

## WE CAREFULLY SELECT OUR BEANS FROM THE FINEST GROWING REGIONS AROUND THE WORLD

At Caffe Society we know that blending and roasting the very best coffee is part art, part science. From hand roasting and expert blending to state of the art roasting and quality assurance machinery, we bring the best of both worlds together to create the perfect cup of coffee.

Only the highest quality coffee beans from around the world are hand-picked by our roasters from a huge list of available coffees each season. Looking for uniform bean size, rich green colour, strict moisture levels and perfect flavour profiles, among other things, our roasters ensure that each and every bean in one of our bags is as perfect as possible. We then roast the beans on a variety of different roasters depending on the flavour profile and end cup result that we want. From traditional slow drum roasting that develops flavour slowly and fully, to state of the art 21st Century German 'Fluid Air Bed' roasting that gives us a huge array of variables to exploit the inherent flavours of the bean to never before seen accuracy. As the beans roast they darken in colour and develop the flavours found naturally inside them. From crisply acidic Kenyan coffees to deep rich Indonesians, we roast each to the perfect sweet spot to make the most of what they can offer. Throughout the roast profile we manually adjust the variables inside the drum (drum temperature, air flow and air speed amongst many others), perhaps the perfect embodiment of art and science working hand in hand.

At the end of the roast our highly skilled and experienced master roasters judge by eye the exact moment to shut off the roast, cutting off the heat and immediately cooling the beans with a mixture of water quenching and cold air to bring the beans back down to a stable temperature. The beans are then removed from the roaster and immediately run through a series of tests to make sure that the artisan skill used in the roast has paid off. The colour of the beans is checked using a light spectrometer, the best tool available for checking the roast profile, and then tasted by our panel of highly skilled coffee tasters to ensure the flavour profile is consistent, balanced and above all exceptional.

This mixture of art and science is essential to the way we roast our coffees. The science ensures the consistency and control of the product, whilst the art adds passion and dedication to the end result, giving what we think is the perfect blend of coffee.





# FRESH HAND ROASTED COFFEE BEANS

OUR BEANS ARE ROASTED DAILY TO ENSURE THAT THE COFFEE YOU BUY IS NOTHING LESS THAN THE FRESHEST AVAILABLE



## SUPER CREMA COFFEE BEANS



Smooth, mellow and creamy.

Flavour Profile:

- A darker roast and the presence of rich, bold Robusta coffee gives this blend a distinctive Southern Italian style. However, with the inclusion of sweet nutty Honduras, mild and creamy Mysore and chocolaty fruity Sidamo, this blend is superiorly well-rounded and balanced, perfect for a large milky drink or a short intense espresso.

Brewing Info

- Ideal Brew Temperature - 92-94 degrees
- Brewing Notes - A slightly bitter blend if over extracted, keep shot times at 25 seconds or below to keep the blend well rounded and balanced.

**6 x 1kg bags per case**

**1 x 1kg bag**

**24 x 250g bags per case**

**1 x 200g sample bag**

Product Code: COF01

Product Code: COF01A

Product Code: COF26A

Product Code: COF04E

## ELLY COFFEE BEANS



A rich fruity taste in the finish with a lingering biscuit and milk chocolate aftertaste.

Flavour Profile

- Fantastically sweet and nutty, with notes of caramel, soft toffee, hazelnut and sugared almonds. A rich fruity taste in the finish with a lingering biscuit and milk chocolate aftertaste. This blend will create a rich, smooth and relatively mild milky drink and a sweet, intense espresso.

Brewing Info

- Ideal Brew Temperature - 88-92 degrees
- Brewing Notes - Pull shots tight for sweet intensity or leave them looser for a more floral flavour.

**6 x 1kg bags per case**

**1 x 1kg bag**

**1 x 200g sample bag**

Product Code: COF02

Product Code: COF02B

Product Code: COF04F

## PRIMO COFFEE BEANS



Well-balanced with subtle citrus acidity, nutty sweetness and a cocoa bitterness.

Flavour Profile

- A rich full-bodied espresso, with notes of milk chocolate, cream and hazelnut. Well-balanced with subtle citrus acidity, nutty sweetness and a cocoa bitterness. A darker roast makes this an ideal coffee to create a large full flavoured milky drink or an intense espresso.

Brewing Info

- Ideal Brew Temperature - 92-94 degrees
- Brewing Notes - A complex blend that needs to be brewed spot on to make the most of its many flavours. Try pulling shots longer for a smoother taste, or tighter for a more intense one.

**6 x 1kg bags per case**

**1 x 1kg bag**

**1 x 200g sample bag**

Product Code: COF03

Product Code: COF03A

Product Code: COF04G

## ESPRESSO COFFEE BEANS



Full of dark aroma and chocolate notes, with great body and a lasting earthy finish.

Flavour Profile

- Smooth, rich and earthy, this is a classic Italian style blend, ideal for big milky drinks, or perfect as a really intense, spicy shot of espresso. Full of dark aroma and chocolate notes, with great body and a lasting earthy finish.

Brewing Info

- Ideal Brew Temperature - 90-94 degrees
- Brewing Notes - Brew at a higher temperature due to high Robusta content and dark roast.

**6 x 1kg bags per case**

**1 x 1kg bag**

**1 x 200g sample bag**

Product Code: COF04

Product Code: COF04A

Product Code: COF04D

# FRESH HAND ROASTED COFFEE BEANS

## A WIDE RANGE OF ETHICALLY PRODUCED FAIRTRADE COFFEES



### TRIPLE CERTIFIED GRAND CRU COFFEE BEANS

Smooth and mild with smoky, nutty flavour.

#### Flavour Profile

- Good body with smoky, spicy, nutty notes from the Colombia and Java and a smooth mild finish from the Honduras.

#### Brewing Info

- Ideal Brew Temperature - 90-94 degrees
- Brewing Notes - Keep shots on the shorter side to intensify sweetness and acidity.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF06BB  
 Product Code: COF06E  
 Product Code: COF04H

Our Triple Certified Grand Cru Coffee Beans scooped the prestigious 2012 Great Taste Gold Award. Described as "faultless," this award just confirms what we already knew, that the Grand Cru is a delicious espresso and a definite winner."



### FAIRTRADE ESPRESSO COFFEE BEANS

Sweet, nutty and clean with notes of caramel, hazelnut and a slight fruitiness to the finish.

#### Flavour Profile

- Sweet, nutty and clean with notes of caramel, soft toffee, hazelnut, almond and a slight fruitiness to the finish. Mild and medium bodied, this makes a perfect sweet and creamy latte, or a smooth and light espresso. The darker roast brings out some great chocolate and biscuit notes in the aftertaste.

#### Brewing Info

- Ideal Brew Temperature - 88-90 degrees
- Brewing Notes - A light and delicate blend that needs to be treated gently! Pull tighter for more sweetness and depth of flavour.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF05  
 Product Code: COF05B  
 Product Code: COF04I



### FAIRTRADE CREME SUPREME COFFEE BEANS

Rich deep and earthy, with malty sweetness and chocolate flavours throughout.

#### Flavour Profile

- Rich deep and earthy, with malty sweetness and chocolate flavours throughout, with a long spicy finish and undertones of walnut, peanut and a slight biscuity flavour in the middle. Full bodied, this makes an ideal flat white or cappuccino.

#### Brewing Info

- Ideal Brew Temperature - 92-96 degrees
- Brewing Notes - Brew at higher temperatures due to high Robusta content, this should bring out more of the rich sweetness of the Brazil.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF05A  
 Product Code: COF05C  
 Product Code: COF04J



### RAINFORREST ALLIANCE EL SALVADOR COFFEE BEANS

Light, bright and fruity with great complex sweetness.

#### Flavour Profile

- Notes of sugared almonds, hazelnuts, caramel, toffee, butterscotch, apricots, grapes and a slight hit of wine to the finish make this a truly remarkable coffee. Full in body with a creamy, syrupy mouthfeel, this coffee makes a sweet and fruity milky drink and a complex sweet and nutty espresso.

#### Brewing Info

- Ideal Brew Temperature - 88-90 degrees
- Brewing Notes - Light, bright and fruity with great complex sweetness, brew at a lower temperature to make the most of its floral overtones.

**6 x 1kg bags per case**

Product Code: COF06B



## FAIRTRADE ORGANIC JAVA COFFEE BEANS



Rich, fruity and full flavoured, wonderfully complex sweetness and acidity.

### Flavour Profile

- Rich, fruity and full flavoured, this coffee has wonderfully complex sweetness and acidity, with notes of ripe fruit, rich red wine, spices and liquorice, with a long earthy and fruity finish. This single origin coffee makes a wonderfully smooth and fruity espresso, and a rich, creamy milky drink.

### Brewing Info

- Ideal Brew Temperature - 88-90 degrees
- Brewing Notes - Brew at a lower temperature to bring out the delicate fruit and floral notes. Tighter shots should bring out great syrupy sweetness.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF06  
 Product Code: COF06C  
 Product Code: COF04K



## FAIRTRADE DECAF ESPRESSO COFFEE BEANS



Smooth and mild with balanced acidity and sweetness coming through.

### Flavour Profile

- Smooth and mild with balanced acidity and sweetness coming through. Notes of light caramel and a subtle biscuit flavour come through with milk. The light roast brings less bitterness than other blends, ensuring a mild, drinkable and caffeine-free cup of coffee.

### Brewing Info

- Ideal Brew Temperature - 88-90 degrees
- Brewing Notes - Due to a slight lack of flavour caused by the decaffeination process, pulling tight shots gets a more intense flavour from of the coffee.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF07A  
 Product Code: COF07B  
 Product Code: COF04M

## DECAFFEINATED COFFEE BEANS



Smooth and mild with balanced acidity and sweetness coming through.

### Flavour Profile

- Smooth and mild with balanced acidity and sweetness coming through. Notes of light caramel and a subtle biscuit flavour come through with milk. The light roast brings less bitterness than other blends, ensuring a mild, drinkable and caffeine-free cup of coffee.

### Brewing Info

- Ideal Brew Temperature - 88-90 degrees
- Brewing Notes - Due to a slight lack of flavour caused by the decaffeination process, pulling tight shots gets a more intense flavour from of the coffee.

**6 x 1kg bags per case**  
**1 x 1kg bag**  
**1 x 200g sample bag**

Product Code: COF07  
 Product Code: COF31  
 Product Code: COF04L

## SUPREMO ESPRESSO COFFEE BEANS



Supremo Espresso is a blend of high grown coffees from Central America, Brazil and the Far East. Full in body with a rich, deep crema, it is the perfect base for Cappuccino and Lattes.

**8 x 1kg bags per case**  
**1 x 1kg bag**

Product Code: COF04B  
 Product Code: COF04C

## LAVAZZA SUPER CREMA

A blend that combines sweet Brazilian coffees, Central and South American milds with sweet and particularly delicate Indonesian flavours. Imported from Italy.

**6 x 1kg bags per case**  
**Product Code: COF01B**  
**1 x 1kg bag**

Product Code: COF01BB



# FRESH GROUND COFFEE FOR ESPRESSO MACHINES

A SELECTION OF PRE GROUND COFFEE FOR USE IN ESPRESSO MACHINES.  
THIS COFFEE HAS A FINER GRIND THAN FILTER AND CAFETIERE

## DECAF FAIRTRADE ONE SHOT SACHETS



This pure Arabica coffee is slow roasted to produce a rich, dark flavour with a smooth body and notes of burnt toffee. All of the intensity of the bean without the caffeine.



100 x 7g Espresso Pre Ground

Product Code: COF23C

## COLOMBIAN DECAF ESPRESSO GROUND



The subtle sweet acidity and nutty note from the world famous Colombian mixed with the exotic flavour of the hand picked and sun dried Robusta produces both an excellent espresso and milk based beverage.



6 x 1kg bags per case  
1 x 1kg bag

Product Code: COF30B  
Product Code: COF30



## SUPER CREMA ESPRESSO GROUND



Smooth, mellow and creamy. A darker roast and the presence of rich, bold Robusta coffee gives this blend a distinctive Southern Italian style. However, with the inclusion of sweet nutty Honduras, mild and creamy Mysore and chocolaty fruity Sidamo, this blend is superiorly well-rounded and balanced, perfect for a large milky drink or a short intense espresso.

24 x 250g bags per case

Product Code: COF26

## LAVAZZA DEK GROUND DECAF SACHETS

Lavazza decaf are pre ground sachets and ready to pour into the group handle. One sachet per espresso.

80 x 6.35g sachets per box

Product Code: COF23F

## ESPRESSO MACHINES



To view our wide range of traditional and bean to cup espresso machines please see our website:



[www.caffesociety.co.uk/coffee-machines](http://www.caffesociety.co.uk/coffee-machines) or call 01977 687661 or 01977 687580 to discuss your requirements



# FRESH GROUND FILTER COFFEE

PRE GROUND AND PACKED IN SACHETS FOR USE IN FILTER COFFEE MACHINES. THE GRIND IS MORE COARSE THAN ESPRESSO PRE GROUND (A FINER GRIND) TO ALLOW THE COFFEE TO BREW

**EACH CASE OF FILTER COFFEE INCLUDES 50 FREE FILTER PAPERS.**



## ITALIAN BLEND



Indian Mysore coffee from the Karnataka region of South West India blended with Mochas from the Ethiopian Highlands and Robustas from Uganda give this blend a rich, smooth flavour on the dark side of medium.

50 x 50g Sachets

Product Code: COF08

## COLOMBIAN DECAFFEINATED



All the benefits of a pure Colombian, but without the caffeine.

50 x 60g Sachets

Product Code: COF25

50 x 75g Sachets

Product Code: COF25A



## ROMA RICH BLEND



Full bodied and full of flavour. Rich deep cocoa balanced by some sweet caramel notes and subtle roasted hazelnuts in the background. A smooth and creamy mouthfeel with a long syrupy finish.

50 x 50g Sachets

Product Code: COF09

50 x 75g Sachets

Product Code: COF27

## FAIRTRADE COLOMBIAN



50 x 60g Sachets

Product Code: COF23

Grown among the foothills of the Andes, where the climate is temperate and moist. It is a perfect all day coffee with a sweet aromatic taste and medium body. Grown under the Fairtrade licence. 100% Arabica.

## FILTER PAPERS

### FILTER PAPERS

Bunn 20115 Pour & Serve Filter Papers  
(suitable for most filter machines)

**1000 regular papers per pack** Product Code BUNN\_20115

Bunn 20138 Thermofresh/Soft Heat Filter Papers

**504 per pack** Product Code BUNN\_20138

Bunn 20109 U3/SRU Filter Papers

**252 per pack** Product Code BUNN\_20109



## FREE ON LOAN FILTER MACHINE

If you buy filter coffee from us we can loan you a filter machine. This is very economical way to offer your customers real fresh coffee.

Please contact us for further details:

**01977 687580**

**info@caffesociety.co.uk**



# FRESH GROUND COFFEE FOR CAFETIERE

PRE GROUND AND PACKED IN SACHETS FOR YOUR CONVENIENCE

## JAVA SINGLE ORIGIN CAFETIERE



This coffee has an exotic smoky/spicy flavour with notes of liquorice and cardamon with a persistent earthy finish.

100 x 15g (2 cup) sachets

Product Code: COF14

## COLOMBIAN SINGLE ORIGIN CAFETIERE



A subtle acidity with a smooth and rich nutty flavour. Some sweetness in the front of the cup with a mild finish and medium body. Notes of almond and hazelnut.

100 x 15g (2 cup) sachets

Product Code: COF18

## KENYA SINGLE ORIGIN CAFETIERE



This coffee has a sweet citrus like acidity with a bright crisp flavour, soft notes of raisin and date loaf. With a medium body and subtle finish.

100 x 15g (2 cup) sachets

Product Code: COF16

## DECAF SINGLE ORIGIN CAFETIERE



A pure Brazilian Arabica, decaffeinated but still leaving a rich full flavour minus the caffeine. This coffee has good sweetness and a nutty balanced flavour with a subtle finish.

100 x 15g (2 cup) sachets

Product Code: COF19

## STAINLESS STEEL SINGLE WALL CAFETIERE

A simple coffee brewing device (also known as a French press) suitable for use with all our Cafetiere blends and single origin coffees.

### Brushed Finish

1200ml (8 cup)

Product Code: BTC58

900ml (6 cup)

Product Code: BTC57

400ml (2 cup)

Product Code: BTC56A

### Polished Finish

1200ml (8 cup)

Product Code: BTC58A

900ml (6 cup)

Product Code: BTC57A

400ml (2 cup)

Product Code: BTC56B



## BULK BREW

BULK BREW IS PRE GROUND AND PACKED IN A LARGER BAG FOR USE IN LARGER FILTER MACHINES, KNOWN AS BULK BREW MACHINES. THIS COFFEE IS SIMILAR TO FILTER COFFEE, A COARSER GRIND THAN ESPRESSO.

## ELLY BULK BREW



Ground for use in bulk brew filter machines and cafetieres.

6 x 1kg bags per case

Product Code: COF02A

## BULK BREW COFFEE EQUIPMENT

For a full range of bulk brew equipment please see our website:  
[www.caffesociety.co.uk](http://www.caffesociety.co.uk)



# BULK BREW COFFEE, PODS AND FREEZE DRIED



## COFFEE PODS

TO BE USED IN TRADITIONAL MACHINES OR POD MACHINES.

### GRANDIOSO SINGLE PODS (7G)

A classic Italian blend. Smooth, dark and chocolaty.

150 x 7g pods

Product Code: COF10

### DOUBLE PODS (14G)

A classic Italian blend. Smooth, dark and chocolaty.

60 x 14g pods

Product Code: COF10A

### DELLANOTE DECAF SINGLE PODS (7G)

A classic Italian blend. Smooth, dark and chocolaty, without the caffeine.

100 x 7g pods

Product Code: COF13



## COFFEE CAPSULES

BRISTOT CAPSULES CAN BE USED WITH MOST CAPSULE ESPRESSO MACHINES FOR HOME OR OFFICE.

### BRISTOT PREMIUM CAPSULES

100 x 7g capsules

Product Code: COF41

### BRISTOT PREMIUM DECAFFEINATED CAPSULES

18 x 7g capsules

Product Code: COF42



## FREEZE DRIED COFFEE

FREEZE-DRIED COFFEE TO BE USED IN VENDING MACHINES.

### CAFE FIESTA FREEZE DRIED COFFEE - 3KG TOTAL

Cafe Fiesta gives a smooth full flavoured and superbly balanced coffee.

10 x 300g - 2124 cups

Product Code: COF22

### KENCO SUSTAINABLE DEVELOPMENT FREEZE DRIED COFFEE

A great tasting, high quality, rich and full-bodied freeze dried coffee. Made from 100% Arabica beans sourced entirely from Rainforest Alliance Certified™ farms.

10 x 300g bags

Product Code: KEN032

### KENCO DECAFFEINATED FREEZE DRIED COFFEE

A decaffeinated freeze dried instant coffee that delivers a smooth coffee taste and enticing aroma. 100% of beans sourced for this blend are from Rainforest Alliance Certified™ farms.

10 x 300g bags

Product Code: KEN033



# HOT CHOCOLATE

WE HAVE A WIDE RANGE OF DELICIOUS GOURMET HOT CHOCOLATES

## CAFFE SOCIETY TRADITIONAL RED



Quality traditional dutch recipe pre dosed to be mixed with water or milk.

100 x 23g sachets

Product Code: HC01

## CAFFE SOCIETY FAIRTRADE SACHETS



Fully certified Fairtrade hot chocolate sachets made to a traditional recipe. To be mixed with water or milk.

100 x 25g sachets

Product Code: HC16

## ZUMA ORIGINAL



A full, creamy chocolate that not only stuns consumers with its broad appeal but with its sweet tantalising aromas it will appeal to any chocolate connoisseur.

6 x 2kg

1 x 2kg

Product Code: HC11

Product Code: HC11A

## ZUMA DARK FAIRTRADE



Zuma's 100% Fairtrade Dark Chocolate contains 32% cocoa from San Domingo, with fairly traded sugar from Paraguay.

6 x 2kg

1 x 2kg

Product Code: HC13B

Product Code: HC13C

## ZUMA THICK HOT CHOCOLATE

High quality brand of hot chocolate to be mixed with milk.

6 x 2kg

1 x 2kg

Product Code: HC14A

Product Code: HC14

## ZUMA WHITE HOT CHOCOLATE

High quality white hot chocolate to be mixed with milk.

2 x 2kg

1 x 2kg

Product Code: HC1003

Product Code: HC1002



## CAFFE SOCIETY ORIGINAL HOT CHOCOLATE



Great new hot chocolate from Caffe Society. High quality hot chocolate with 23% cocoa content. Scoop included in the tub.

1 x 2kg

Product Code: HC1000

## CAFFE SOCIETY BRANDED BARRY CALLEBAUT TRADITIONAL CHOCOLATE FLAVOURED MIX

Has high solubility, high operational reliability in vending machines and creates minimal dust problems in vending machines. The same great hot chocolate with our name on the box.

10 x 1kg

Product Code: HC06

## VAN HOUTEN CHOC-O-LATE (LIQUID)

High quality liquid mix to be used in paddle chocolate machines or steamed with milk.

6 x 1 litre

Product Code: HC17

## SUCHARD HOT CHOCOLATE SACHETS



A rich indulgent hot chocolate drink. Made entirely from cocoa beans grown on Rainforest Alliance Certified farms.

100 x 1 cup sachets

Product Code: KEN037

## SUCHARD HOT CHOCOLATE BAGS



A rich indulgent hot chocolate drink. Made entirely from cocoa beans grown on Rainforest Alliance Certified farms.

10 x 1kg bags

Product Code: KEN036





# BISCUITS AND CHOCOLATES

A TASTY ACCOMPANIMENT TO ANY WARM DRINK. WE HAVE SOMETHING THAT ALL YOUR CUSTOMERS WILL ENJOY

## BISCOTTI CHOCOLATE OR ALMOND

**Chocolate (4 x 24 x 38g bars)**

Product Code: SBC08A

**Almond (4 x 24 x 38g bars)**

Product Code: SBC08C

**Chocolate (24 x 38g bars)**

Product Code: SBC08B

**Almond (24 x 38g bars)**

Product Code: SBC08D



Quality biscotti biscuits individually wrapped to sell on to the customer.

## LOTUS SPECULOOS BISCUITS

These authentic Belgian biscuits are the perfect compliment for any coffee.

**300 x 6g biscuits per case**

Product Code: SBC10



## WALKERS ASSORTED BISCUITS

There are no artificial colours, flavourings or additives in Walkers biscuits. The superior flavour comes from the generous handfuls of wholesome ingredients in the recipes. Suitable for vegetarians and certified Kosher.

**Each box contains 100 packs of 2 x 25g biscuits**

Product Code: SBC27

Oat Crunch 25 x packs of 2 - Belgian Chocolate 25 x packs of 2  
Stem Ginger 25 x packs of 2 - Shortbread 25 x packs of 2



## CAFE ETC CONCERTO BISCUITS

Premium Italian style individually wrapped biscuits.

**300 x 5g biscuits per case**

Product Code: SBC10A



## BELGIUM BOLERO CHOCOLATES

Round Solid Belgian milk chocolate

**300 x 5g chocolates per case**

Product Code: SBC11A

Round Solid Belgian Dark Mint chocolate

**300 x 5g chocolates per case**

Product Code: SBC11



OUR RANGE OF TEA INCLUDES TWININGS, HERBAL, FAIRTRADE AND ZUMA FRUIT FLAVOURED TEAS

## TWININGS

## ZUMA

### TWININGS

Everyday Tea <b>1 x 50 Tagged &amp; Env Tea Bags</b> <b>2 x 1100 Tea Bags</b> <b>6 x 50 Tagged &amp; Env. Tea Bags</b> <b>5 x 100 String Only Tea Bags</b>		Product Code: T01B Product Code: T09 Product Code: T01 Product Code: T08
English Breakfast <b>6 x 50 Tagged &amp; Env. Tea Bags</b> <b>1 x 50 Tagged &amp; Env. Tea Bags</b>		Product Code: T07 Product Code: T07A
English Breakfast Decaffeinated <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>4 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T01AA Product Code: T01A
Earl Grey <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>6 x 50 Tagged &amp; Env. Tea Bags</b>		Product Code: T02A Product Code: T02
Pure Peppermint <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>12 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T04A Product Code: T04
Pure Green Tea <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>4 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T03C Product Code: T03A
Green Tea and Lemon <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>4 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T03B Product Code: T03
Camomile <b>1 x 20 Tagged &amp; Env. Tea Bags</b> <b>12 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T05A Product Code: T05
Cranberry and Raspberry <b>1 x 20 Tagged &amp; Env. Tea Bags</b>		Product Code: T11A

Blackcurrant, Ginseng and Vanilla Tea  
**1 x 20 Tagged & Env. Tea Bags**

Product Code: T10B

Lemon and Ginger Tea  
**1 x 20 Tagged & Env. Tea Bags**

Product Code: T10

Orange, Mango and Cinnamon Tea  
**1 x 20 Tagged & Env. Tea Bags**

Product Code: T10A

Herbal Variety Pack  
**12 x 20 Tagged & Env. Tea Bags**

Product Code: T06

Silver Display Stand  
**Four Tier Display Stand For Twinings Tea**

Product Code: T14

Wooden Advertising Stand

Product Code: T13

Wooden Display Boxes  
**12 Compartments including 120 Samples**

Product Code T15

Further Twinings merchandise may also be available. Please call us for details.

### JACKSONS FAIRTRADE ENGLISH BREAKFAST TEA

**1 x 300 Tagged & Env. Tea Bags**

Product Code: T12E

### ZUMA SPICED CHAI

**1 x 1kg**  
**4 x 1kg**

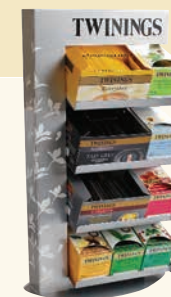


Product Code: T18  
 Product Code: T18A

### ZUMA VANILLA CHAI

**1 x 1kg**  
**4 x 1kg**

Product Code: T16  
 Product Code: T16A



# MILK, CREAM AND SUGAR PRODUCTS

SEE BELOW FOR OUR FULL RANGE

## MILK/CREAM PRODUCTS

### LE ROYAL CAPPUCCINO TOPPING (VENDING)

10 x 750g Product Code: EAO13

A premium quality topping which gives a wonderfully creamy froth. A perfect base for creating wonderful tasting cappuccinos, lattes and mochas amongst many others. This has been tailor-made to suit all types of instant coffee and vending machines.

### LE ROYAL GRANULATED SKIMMED MILK

10 x 500g Product Code: EAO13B

Made from 100% granulated skimmed milk. Offers a superior taste to normal cappuccino topping and tastes the same as normal milk.

### LAKELAND UHT SEMI SKIMMED MILK POTS

120 per case Product Code: EAO14A

Semi skimmed milk portion.

### ISI CREAM WHIPPER AND CHARGES

1 litre whipper Product Code: SSE26  
1/2 litre whipper Product Code: SSE26A  
Cream charges 10 x bulbs Product Code: SSE28

### ECONOMY CREAM WHIPPER AND CHARGES

1 litre whipper Product Code: SSE31  
1/2 litre whipper Product Code: SSE30  
Cream charges 10 x bulbs Product Code: SSE32

## SUGAR AND SWEETENERS

### CAFFE SOCIETY SUGAR STICKS



White 1000 x 2.5g Product Code: SBC04B

Brown 1000 x 2.5g Product Code: SBC04A

### FAIRTRADE SUGAR STICKS

White 1000 x 2.5g Product Code: SBC01A

Brown 1000 x 2.5g Product Code: SBC01B

### SUGAR TRIANGLES

White 250 x 3.5g Product Code: SBC03A

Brown 250 x 3.5g Product Code: SBC03B

### ROUGH CUT CUBES

White 1 x 750g Product Code: SBC02A

Brown 1 x 750g Product Code: SBC02D

White 8 x 750g Product Code: SBC02

Brown 8 x 750g Product Code: SBC02C

### LAVAZZA SUGAR STICKS

White 700 x 2.8g Product Code: SBC06A

Brown 1000 x 3g Product Code: SBC06

### CANDEREL LOW CALORIE SWEETENER

1000 per case Product Code: SBC07



# FLAVOURED SYRUPS

WITH A RANGE OF SYRUPS AT YOUR FINGERTIPS YOU'RE EQUIPPED TO SURPRISE AND DELIGHT YOUR CUSTOMERS AGAIN AND AGAIN

Sweetbird syrups are a bit special. They are the only ones to be approved by the Vegetarian Society, are 100% fat free and have no GMOs or artificial flavourings and colourings. Let them inspire you to try something new. See pages 22-23 for a range of exciting drinks recipe ideas.

## SWEETBIRD FLAVOURED COFFEE SYRUPS

Amaretto	1 litre	Product Code: SSE09
Almond	1 litre	Product Code: SSE08
Butterscotch	1 litre	Product Code: SSE16M
Cane Sugar	1 litre	Product Code: SSE16Q
Caramel	1 litre	Product Code: SSE10
Caramel Fudge	1 litre	Product Code: SSE17A
Chilli <b>NEW LIMITED EDITION</b>	1 litre	Product Code: SSE17D
Chocolate	1 litre	Product Code: SSE11
Chocolate Mint	1 litre	Product Code: SSE16F
Cinnamon	1 litre	Product Code: SSE12
Coconut	1 litre	Product Code: SSE16A
Eggnog <b>NEW</b>	1 litre	Product Code: SSE17B
English Toffee	1 litre	Product Code: SSE16K
French Vanilla	1 litre	Product Code: SSE15
Gingerbread	1 litre	Product Code: SSE16J
Hazelnut	1 litre	Product Code: SSE13
Irish Cream	1 litre	Product Code: SSE14
Mint	1 litre	Product Code: SSE16I
Pumpkin Spice	1 litre	Product Code: SSE16R
Toffee Apple <b>NEW</b>	1 litre	Product Code: SSE17C
Toasted Marshmallow	1 litre	Product Code: SSE16L
Vanilla	1 litre	Product Code: SSE15A
White Chocolate	1 litre	Product Code: SSE16

## SWEETBIRD FRUIT FLAVOURED SYRUPS

Banana	1 litre	Product Code: SSE16B
Blueberry	1 litre	Product Code: SSE16P
Cherry	1 litre	Product Code: SSE16O
Cranberry	1 litre	Product Code: SSE16S
Orange	1 litre	Product Code: SSE16H
Raspberry	1 litre	Product Code: SSE16E
Strawberry	1 litre	Product Code: SSE16C

## SWEETBIRD ICED TEA FLAVOURED SYRUPS

Chai	1 litre	Product Code: SSE16N
Jasmine Lime Ice Tea	1 litre	Product Code: SSE16V
Original Ice Tea	1 litre	Product Code: SSE16T
Passion Fruit Lemon Ice Tea	1 litre	Product Code: SSE16W
Peach Ice Tea	1 litre	Product Code: SSE16X
Raspberry Ice Tea	1 litre	Product Code: SSE16U

## SWEETBIRD SUGAR FREE SYRUPS

Caramel Sugar Free	1 litre	Product Code: SSE10A
Hazelnut Sugar Free	1 litre	Product Code: SSE13A
Vanilla Sugar Free	1 litre	Product Code: SSE15B



## ACCESSORIES

Stand For Syrups	Product Code: SSE29
Vending Pump Black Plastic	Product Code: SSE18B
Chrome Pourer	Product Code: SSE19





## SAUCES AND SMOOTHIES

DRIZZLE A SAUCE ALL OVER YOUR LATTE'S FOAMED MILK OR COMBINE IT IN A THOUSAND DIFFERENT WAYS WITH SYRUPS, ESPRESSO AND STEAMED MILK

### SWEETBIRD SAUCES

Dark Chocolate	<b>4 x 1.9 litre plus pump</b>	Product Code: HC18A
Dark Chocolate	<b>1 x 1.9 litre tub</b>	Product Code: HC18
White Chocolate	<b>4 x 1.9 litre plus pump</b>	Product Code: HC19A
White Chocolate	<b>1 x 1.9 litre tub</b>	Product Code: HC19
Caramel	<b>4 x 1.9 litre plus pump</b>	Product Code: HC20A
Caramel	<b>1 x 1.9 litre tub</b>	Product Code: HC20

### ACCESSORIES

Sauce Pump White Plastic	Product Code: SSE18A
12oz Drizzle Bottle	Product Code: SSE25



### SWEETBIRD SMOOTHIES

Made with freshly crushed fruit puree - so they're bursting with natural goodness.

Mango	<b>8 x 1 Litre</b>	Product Code: FSJ04
Mango	<b>1 x 1 Litre</b>	Product Code: FSJ04A
Peach	<b>8 x 1 Litre</b>	Product Code: FSJ05
Peach	<b>1 x 1 Litre</b>	Product Code: FSJ05A
Strawberry & Banana	<b>8 x 1 Litre</b>	Product Code: FSJ06
Strawberry & Banana	<b>1 x 1 Litre</b>	Product Code: FSJ06A
Banana	<b>8 x 1 Litre</b>	Product Code: FSJ07
Banana	<b>1 x 1 Litre</b>	Product Code: FSJ07A
Strawberry	<b>8 x 1 Litre</b>	Product Code: FSJ07BA
Strawberry	<b>1 x 1 Litre</b>	Product Code: FSJ07B
Raspberry & Blackcurrant	<b>8 x 1 Litre</b>	Product Code: FSJ07CA
Raspberry & Blackcurrant	<b>1 x 1 Litre</b>	Product Code: FSJ07C
Mango & Passionfruit	<b>8 x 1 Litre</b>	Product Code: FSJ07D4
Mango & Passionfruit	<b>1 x 1 Litre</b>	Product Code: FSJ07D3
Lemon	<b>8 x 1 Litre</b>	Product Code: FSJ07D2
Lemon	<b>1 x 1 Litre</b>	Product Code: FSJ07D1



# DRINKS RECIPE IDEAS



Sweetbird™

ZUMA

## GET CREATIVE WITH SWEETBIRD AND ZUMA PRODUCTS

### ALL TIME CLASSIC BANANA MILKSHAKE

- 4 pumps Sweetbird Banana Syrup
- Milk
- 1 scoop of vanilla ice cream

Half fill glass with ice, add syrup and top up with milk. Pour into blender and blend with one scoop of ice-cream. Banana heaven.

### FRAPPÉ

- Ice
- 1 scoop Zuma Frappé powder (flavour of your choice)
- Milk

Fill a glass with ice, add the frappé powder and top up with milk. Pour the contents into a blender, blend, then pour back into the glass. Serve with cream and drizzle Sweetbird sauces to suit.

### DOUBLE CHOC MOCHA

- Double shot of espresso
- 2 pumps Sweetbird Chocolate Sauce
- 2 pumps Sweetbird White Chocolate Sauce
- Steamed milk

Combine the chocolate sauces and espresso in cup, top with steamed milk and drizzle with both chocolate sauces.

### ETON MESS YOGHURT FRAPPÉ

- Sweetbird Strawberry Smoothie
- Zuma Yoghurt Frappé
- Milk
- Crushed Meringue

Fill cup with ice, pour over milk to top, pour into blender jug, add a scoop of Zuma Yoghurt Frappé powder and blend until smooth. Pour neat smoothie mix into the bottom of the cup to about 2cm then spoon or pour yoghurt smoothie on top. Finish with a drizzle of smoothie mix and a sprinkling of crushed meringue.

### CARAMEL LATTE

- Double shot of espresso
- 2 pumps Sweetbird Caramel Syrup • Steamed milk

Combine the espresso and syrup, top with steamed milk and drizzle with caramel sauce.

### CHOCOLATE MINT MILK SHAKE

- 1 pump of Sweetbird Chocolate Sauce
- 2 shots Sweetbird Chocolate Mint Syrup • Milk

Half fill glass with ice, add sauce and syrups and top up with milk. Add to blender, blend and enjoy.

### STRAWBERRIES 'N' CREAM

- Sweetbird Strawberry Smoothie
- 1 scoop Zuma Vanilla Frappé

Fill glass with ice, add water to a third, top up with smoothie and pour into blender. Add frappé powder and blend until smooth. Dreamy! Top tip: Garnish with whipped cream and a strawberry.

### CHUNKY MONKEY

- 2 pumps Sweetbird Banana Syrup
- 1 scoop Chocolate Frappé • Milk

Fill glass with ice, top with milk and pour into the blender jar. Add frappé powder and syrup and blend till smooth. Pour back into the cup and serve.

### ICED CAFE MOCHA

- 1 pump Sweetbird Chocolate or White Chocolate sauce
- 1 scoop Zuma Vanilla Frappé Powder
- 1 shot espresso • Milk

Fill cup with ice, add cold espresso and top with milk. Pour into blender jar, add sauce and frappé powder and blend until smooth. Pour back into cup and serve.

### DOUBLE IRISH CREAM ESPRESSO

- Double shot of espresso
- 1 pump of Sweetbird Irish Cream Syrup

Add the syrup to the double shot of espresso. Serve in a glass so it looks like a miniature Guinness.

### FLAVOURED AMERICANO

- Double shot of espresso
- 2 pumps of Sweetbird syrup - you choose
- 6oz boiling water
- Cream

Combine espresso and syrup in a cup, add boiling water and for an indulgent treat, float a layer of thick cream over the back of a spoon.

### FLAVOURED CAPPUCCINO

- Good strong double shot of espresso
- 2 pump of Sweetbird syrup of choice

Top with a good thick milk froth and a sprinkling of cocoa powder.

### FLAVOURED ESPRESSO

- Good strong double shot of espresso
- 1 pump of Sweetbird Syrup of choice

Especially good topped with a little whipped cream.

### FLAVOURED LATTE

- Double shot of espresso
- 2 pumps of Sweetbird Syrup - you choose
- Steamed milk

Combine espresso and sauces in a cup, top with the milk. Simple.

### FLAVOURED MILKSHAKES

- Ice
- 4 pumps of Sweetbird Syrup - you choose
- Milk

Half fill glass with ice, add syrup, top with milk and blend. If you want a really really thick shake, add more ice or ice cream.

### GINGERBREAD LATTE

- Double shot of espresso
- 2 pumps of Sweetbird Gingerbread Syrup
- Steamed milk

Combine the espresso and syrups, top with milk and dust with crushed gingerbread biscuit.

### GRANITAS (SLUSH)

- Crushed ice
- 4 pumps of Sweetbird syrup - you choose

Fill glass with crushed ice. Add syrup. Top with water. That's all.

### HOT SPICED CHOCOLATE STEAMER

- 1 pump Sweetbird Chocolate Sauce
- 2 pumps Sweetbird Cinnamon Syrup
- Steamed milk

Combine sauce and syrup, top with milk and dust with cinnamon.

### WHITE CHOCOLATE CHERRY ICED MOCHA

- 1 pump Sweetbird Cherry Syrup
- 1 scoop Zuma Vanilla Bean Frappé
- 2 pumps Sweetbird White Chocolate syrup
- Milk
- Espresso

Fill cup with ice, top up with milk and pour into blender jar. Add espresso, white chocolate syrup, cherry syrup and Vanilla Bean Frappé. Blend until smooth. Pour back into cup and serve. How about a cherry on top?

### SUMMER FRUIT MILKSHAKE

- Ice
- Half fill glass with ice
- 1 pump of Sweetbird Strawberry Syrup
- 1 pump of Sweetbird Raspberry Syrup
- 1 pump of Sweetbird Blueberry Syrup
- 1 pump of Sweetbird Cranberry Syrup
- Milk

Half fill glass with ice, add syrup, top with milk and blend. If you want a really really thick shake, add more ice or ice cream.

### OLD FASHIONED PINK LEMONADE

- Ice
- Sweetbird Lemon Smoothie
- 1 pump of Sweetbird Raspberry Syrup

Half fill cup with ice, 3/4 fill with Sweetbird Lemon Smoothie, add raspberry syrup and top up with still or sparkling water. Stir and serve dusted with brown sugar and cinnamon.

### APPLE PIE LATTE

- 1 pump of Sweetbird Toffee Apple Syrup
- 1 pump of Sweetbird French Vanilla Syrup
- Double Espresso
- Milk
- Brown sugar and cinnamon

Combine Sweetbird Toffee Apple Syrup and French Vanilla Syrup with a double espresso in a cup, top up with Steamed milk and serve dusted with brown sugar and cinnamon.

### LONG ISLAND ICED TEA

- 4 pumps of Sweetbird Jasmine Lime Iced Tea
- 1 shot gin
- 1 shot white rum
- Half shot triple sec and half shot vodka
- Sparkling water and wedge of lime

Fill cup with ice, add Sweetbird Jasmine Lime Iced Tea syrup, gin, white rum, triple sec and vodka. Top with sparkling water, stir and serve with a wedge of lime.

### ITALIAN SODA

Glass full of ice, Sweetbird fruit syrups to taste and top with sparkling water.

### SMOOTHIES

- 100 mls of Smoothie mix (you choose the flavour)
- 50 mls of water
- 12 ounce cup full of ice

Add all ingredients to the blender and blend for 30 seconds or until smooth, pour into a cup and garnish with a domed lid and straw.



# SLUSH, SHAKES AND FRAPPES

## A REFRESHING ASSORTMENT OF COLD DRINKS TO QUENCH YOUR THIRST

### SLUSH SYRUP

We have 4 great flavours for you to choose from in our Slush range.

Orange (5 litre tub) **Product Code: FSJ013**

Strawberry (5 litre tub) **Product Code: FSJ016**

Blue Raspberry (5 litre tub) **Product Code: FSJ015**

Lemon & Lime (5 litre tub) **Product Code: FSJ014**

### DINKUM MILKSHAKE BLENDER PACKAGE

#### Package Includes:

- Dinkum Blender
- 3 Tubs of Shmoo Fresh Shakes Mix and 4 toppings with stainless steel mixing jug
- 2 fresh cream canisters
- 12oz or 20oz branded disposable cups, lids and straws (takeaway package only)
- Or 12 x 13fl oz glasses and straws (standard package only)
- Extensive point of sale material

#### Takeaway package

**Product Code: FSJ012L**

#### Standard package

**Product Code: FSJ012M**



### SHMOO MILKSHAKE - INCLUDING FREE CUPS

Cold milk & whisking is all that's required to achieve delicious thick shakes for your customers. Each flavour includes 12oz or 20oz clear cups, lids and straws.

Strawberry

**1.8kg bucket - 12oz cups**

**Product Code: FSJ011**

**1.8kg bucket - 20oz cups**

**Product Code: FSJ011A**

Banana

**1.8kg bucket - 12oz cups**

**Product Code: FSJ012**

**1.8kg bucket - 20oz cups**

**Product Code: FSJ012A**

Chocolate

**1.8kg bucket - 12oz cups**

**Product Code: FSJ010**

**1.8kg bucket - 20oz cups**

**Product Code: FSJ010A**

Vanilla

**1.8kg bucket - 12oz cups**

**Product Code: FSJ012AA**

**1.8kg bucket - 20oz cups**

**Product Code: FSJ012D**

### DINKUM TOPPINGS

Milk Chocolate Curls

**300g pack** **Product Code: FSJ012E**

Chocolate Fruit Crispies

**320g pack** **Product Code: FSJ012F**

Pink & White Micro Marshmallows

**200g pack** **Product Code: FSJ012G**

Mini Chocolate Millions

**750g pack** **Product Code: FSJ012H**



### IGLOOH

Neutral base for cold and iced beverages.

Add Iglooh for thicker shakes, frappés and smoothies.

**2kg bucket**

**Product Code: FSJ012N**

### DINKUM CAPPUCCINO COOL

The aroma of fresh coffee together with the creamy smoothness of fresh milk and the choice of an authentic frothy topping or a scoop of fresh pure ice cream – wow!

Now you can offer your customers this sophisticated drink using the same easy to use Dinkum mixing method and open up a whole new and extremely lucrative market.

**1.25kg**

**Product Code: FSJ012K**

**100 x 14oz servings plus branded cups, lids & straws**





# FRAPPES

# SPRINKLES AND SHAKERS

DELICIOUS SPRINKLES FOR COFFEE AND HOT CHOCOLATE  
A TOPPING TO FINISH OFF ANY DRINK

## ZUMA FRAPPES

Frappes offer a thick, smooth, refreshing cold drink. They use real chocolate, vanilla and toffee to give a sensational flavour.

Caffe (6 x 2kg - 300 drinks)	Product Code: FSJ01
Caffe (1 x 2kg - 50 drinks)	Product Code: FSJ01A
Mocha (6 x 2kg - 300 drinks)	Product Code: FSJ02
Mocha (1 x 2kg - 50 drinks)	Product Code: FSJ02SA
Vanilla Bean (6 x 2kg - 300 drinks)	Product Code: FSJ03
Vanilla Bean (1 x 2kg - 50 drinks)	Product Code: FSJ03A
Chocolate (6 x 2kg - 300 drinks)	Product Code: FSJ03CC
Chocolate (1 x 2kg - 50 drinks)	Product Code: FSJ03C
Sticky Toffee (6 x 2kg - 300 drinks)	Product Code: FSJ03BB
Sticky Toffee (1 x 2kg - 50 drinks)	Product Code: FSJ03B
Yoghurt (1 x 1kg - 25 drinks)	Product Code: FSJ07E
Cookies and Cream (2 x 2kg - 100 drinks)	Product Code: FSJ03DD
Cookies and Cream (1 x 2kg - 50 drinks)	Product Code: FSJ03D



## POLDERMILL SPRINKLES

### CHOCOLATE SPRINKLE

1 x 250g	Product Code SSE01A
6 x 250g	Product Code SSE01

### CHOCOLATE FLAKES

1 x 125g	Product Code SSE02A
6 x 125g	Product Code SSE02

### NUTMEG SPRINKLE

1 x 125g	Product Code SSE05A
6 x 125g	Product Code SSE05

### CINNAMON SPRINKLE

1 x 125g	Product Code SSE03A
6 x 125g	Product Code SSE03

### FUDGE SHRAPNEL

1 x 250g	Product Code SSE04A
6 x 250g	Product Code SSE04



## MIXED SPRINKLES

6 tubes of Poldermill sprinkles including chocolate flakes, cinnamon, fudge shrapnel, nutmeg and 2 of the chocolate sprinkles.

6 x 250g	Product Code SSE06
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## MINI MALLOWS

Packed in 1 kilo bags these soft yummy treats are ideal for coffee toppings and are great with luxurious hot chocolates.

1 x 1kg	Product Code SSE07A
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## SHAKERS

### MESH SMALL SHAKER

Product Code SSE23
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### MESH LARGE SHAKER

Product Code SSE24
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### SMALL NAMED SHAKERS

Cocoa	Product Code SSE25A
Cinnamon	Product Code SSE25B
Nutmeg	Product Code SSE25C

# BARISTA TOOLS & CLEANING PRODUCTS

WE HAVE A WIDE RANGE OF PRODUCTS TO SUIT ALL BARISTA'S NEEDS

## BARISTA TOOLS

Foaming Jug - Straight (0.6 Litre )	Product Code: BTC01
Foaming Jug - Straight (1 Litre)	Product Code: BTC02
Foaming Jug - Straight (1.5 Litre)	Product Code: BTC03
Foaming Jug - Straight (2 Litre)	Product Code: BTC04
Belly Jug - Rounded (0.7 Litre)	Product Code: BTC05
Belly Jug - Rounded (1 Litre)	Product Code: BTC06
Motta style Milk Jug (0.4 Litre)	Product Code: BTC06A
Motta style Milk Jug (0.6 Litre)	Product Code: BTC06B
Motta style Milk Jug (1 Litre)	Product Code: BTC06C
Sleeved Milk Jug (360ml)	Product Code: BTC61
Sleeved Milk Jug (480ml)	Product Code: BTC62
Sleeved Milk Jug (600ml)	Product Code: BTC63
Measuring Jug (1 Litre)	Product Code: BTC64
Measuring Jug (0.5 Litre)	Product Code: BTC65
Shot glass	Product Code: BTC22A
Thermometer and Clip	Product Code: BTC07
Large Thermometer and Clip	Product Code: BTC07A
Spatula For Foam	Product Code: BTC08
Mini Whisk For Hot Chocolate	Product Code: BTC56
7g Scoop Espresso Measure	Product Code: BTC13
Aluminium 53 mm Tamper	Product Code: BTC17A
Aluminium 57 mm Tamper	Product Code: BTC17
Wooden Handle 57 mm Tamper (for tamping espressos)	Product Code: BTC18
Dynometric 57 mm Tamper	Product Code: BTC19

Tamping Mat (for tamping espressos)	Product Code: BTC20
Deluxe Red Handle Tamper	Product Code: BTC17B
Tamper Stand	Product Code: BTC59
Large Tamper Holder	Product Code: BTC60
Digital Shot Timer	Product Code: BTC11
3oz Shot Pot (for pouring lattes, etc.)	Product Code: BTC22
Deluxe Knock Out Draw (380mm x 300mm x 90mm)	Product Code: BTC29
Knock Bar	Product Code: BTC29A
Silhouettes for Cappuccinos (8 different shapes)	Product Code: EA007

## CLEANING TOOLS

Group Head Cleaning Brush (clean away coffee deposits)	Product Code: BTC38
Pallo Coffee Tool	Product Code: BTC38A
Pallo Coffee Tool Brushes (3 pack)	Product Code: BTC38B
Pallo Caffeine Wrench	Product Code: BTC39
Grinder Teeth Brush (stainless steel for grinder teeth)	Product Code: BTC40
Coffee Grounds Brush	Product Code: BTC41
Steel Blanking Disc	Product Code: BTC44A
Rubber Blanking Disc (for group head cleaning)	Product Code: BTC44



## CLEANING PRODUCTS

Caffe Society Traditional Cleaning Powder <b>900g</b>	Product Code: BTC45	<b>CAFÉ RANGE</b>
Caffe Society Clean Cappuccino (for auto frothers) <b>1 Litre</b>	Product Code: BTC46	<b>CAFÉ RANGE</b>
Franke Descaler Liquid Solution <b>700ml</b>	Product Code: BTC47C	
Jura Descaler Tablets <b>36 pieces</b>	Product Code: BTC47	
	Product Code: BTC48	
Franke Saphira/Flair Water Filter	Product Code: BTC47E	
Jura Ena Water Filter	Product Code: BTC47B	
Jura Claris Water Filter (3 pack)	Product Code: BTC47A	
Coffee Cleaning Tablets <b>25 pieces</b>	Product Code: BTC50	<b>CAFÉ RANGE</b>
<b>100 pieces</b>	Product Code: BTC50A	
Hard Surface Cleaner (floors etc.) <b>5 Litre tub</b>	Product Code: EAO23	
Multi Surface Cleaner (foodsafe) <b>5 Litre tub</b>	Product Code: EAO24	

# TABLEWARE

WE HAVE AN EXTENSIVE RANGE OF TABLEWARE, GLASSES AND HOT TAKEAWAY CUPS



## SPOONS

Latte Spoon	<b>12 Per box</b>	Product Code: CGH07
Tea Spoon	<b>12 Per box</b>	Product Code: CGH07A
Espresso Spoon	<b>12 Per box</b>	Product Code: CGH08

## NAPKINS

White Napkins <b>33cm 2 ply 2000</b>	Product Code: EAO11
Red Napkins <b>33cm 2 ply 2000</b>	Product Code: EAO11A

## DOYLEYS

Lotus Doyleys <b>4.5inch, 8 x 250 per box</b>	Product Code: POS02
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## CONDIMENT STANDS

3 Tier Stainless Steel <b>1 stand 3 bowls</b>	Product Code: SSE20
Perspex <b>1 stand</b>	Product Code: SSE21

## WHITE CROCKERY (6 EACH PER CASE)

3oz Espresso Cups Plain	Product Code: CGHEC01
3oz Espresso Saucers Plain	Product Code: CGHEC02
9oz Cappuccino Cups Plain	Product Code: CGHEC03
9oz Cappuccino Saucers Plain	Product Code: CGHEC04
12oz Cappuccino Cups Plain	Product Code: CGHEC05
12oz Cappuccino Saucers Plain	Product Code: CGHEC06
12oz Latte Mugs Plain	Product Code: CGH04A
16oz Latte Mugs Plain	Product Code: CGH04AA
3oz Espresso Cups with Caffe Society Logo	Product Code: CGHEC08
9oz Cappuccino Cups with Caffe Society Logo	Product Code: CGHEC10
12oz Cappuccino Cups with Caffe Society Logo	Product Code: CGHEC12
7.5oz White Stacking Teacups	Product Code: CGHEC13
7.5oz White Saucer (for stacking teacups)	Product Code: CGHEC13A
16oz White Ceramic Teapots	Product Code: CGHEC14
5oz White Ceramic Milk Jugs	Product Code: CGHEC15
9oz White Ceramic Sugar Bowls	Product Code: CGHEC16



## GLASS ESPRESSO CUPS AND SAUCERS (6 EACH PER CASE)

Indro Tazzina 95ml Set	Product Code: CGHEC17
Pisa Tazzina 80ml Set	Product Code: CGHEC18

## LATTE GLASSES (6 EACH PER CASE)

8 1/2 oz Tazza Italian Latte Glasses	Product Code: CGH05A
8 1/2 oz Tazza Italian Latte Glasses with Caffe Society Logo	Product Code: CGH05AA
10oz Tazza Italian Latte Glasses	Product Code: CGH05B
10oz V Shape Latte Glasses (12 per case)	Product Code: CGH06



# TAKEAWAY CUPS

ALL YOU NEED TO SERVE TAKEOUT COFFEES AND BEVERAGES INCLUDING OUR NEW EXCLUSIVE DESIGNS  
ALSO SEE OUR WEBSITE FOR FURTHER RANGES



**HOT TAKEAWAY CUPS  
SINGLE WALL  
- CIRCLES DESIGN**



10oz. (1000)

Product Code: CGH45

12oz (1000)

Product Code: CGH46



**HOT TAKEAWAY CUPS  
DOUBLE WALL  
- LADIES DESIGN**



8oz (1000)

Product Code: CGH38

12oz (1000)

Product Code: CGH39



**HOT TAKEAWAY CUPS  
DOUBLE WALL  
- CAFE DESIGN**



8 oz (1000)

Product Code: CGH48

10oz (1000)

Product Code: CGH48A

12oz (1000)

Product Code: CGH49

16oz (500)

Product Code: CGH50

**TAKEAWAY LIDS TO FIT CIRCLES DESIGN  
SINGLE WALL CUPS AND ALL DOUBLE WALL CUPS**



8oz White Dome Sip Lids (1000)

Product Code: CGH41

8oz Black Dome Sip Lids (1000)

Product Code: CGH37A

10/12/16oz White Dome Sip Lids (1000)

Product Code: CGH52

10/12/16oz Black Dome Sip Lids (1000)

Product Code: CGH35

**ESPRESSO TAKEAWAY SINGLE WALL CUPS  
& LIDS - WHITE**

4oz Cups (1000)

Product Code: CGH18A

4oz Cups (50)

Product Code: CGH18B

4oz Lid (plain white) 1000

Product Code: CGH23

4oz Lid (plain white) 100

Product Code: CGH23A



# TAKEAWAY ACCESSORIES

## PLASTIC CUPS AND STRAWS

12/14 oz Clear Cup <b>1000 Per Case</b>	Product Code: FSJ12
12/14 oz Domed Clear Lids with hole <b>1000 Per Case</b>	Product Code: FSJ13
16 oz Clear Cup <b>1000 Per Case</b>	Product Code: FSJ15
16 oz Domed Clear Lids with hole <b>1000 Per Case</b>	Product Code: FSJ16
Clear Flexi Straws <b>250 Per Case</b>	Product Code: FSJ14
Clear Spoon Straws <b>200 Per Case</b>	Product Code: FSJ14A

## TRAYS

2 Cup Carry Tray (plain) <b>720 Per Case</b>	Product Code: EAO01
4 Cup Carry Tray (plain) <b>300 Per Case</b>	Product Code: EAO02
Coffee Clutch Brown 8 - 9 oz <b>1000 Per Case</b>	Product Code: EAO03
Coffee Clutch Brown 12 - 16 oz <b>1000 Per Case</b>	Product Code: EAO04

## STIRRERS

Coffee/Tea Stirrers Plastic (5.5") <b>1000 Per Case</b>	Product Code: EAO08
Coffee/Tea Stirrers Wood (5.5") <b>1000 Per Case</b>	Product Code: EAO08A
Coffee/Tea Stirrers Wood (7.5") <b>1000 Per Case</b>	Product Code: EAO08B

## BAGS

Brown Paper Bag (8.5 x 14 x 11") <b>125 Per Box</b>	Product Code: EAO09
Brown Paper Bag (7 x 10.75 x 8.5") <b>250 Per Box</b>	Product Code: EAO10

## NAPKINS

White Napkins (33cm 2 ply) <b>2000 Per Box</b>	Product Code: EAO11
Red Napkins (33cm 2 ply) <b>2000 Per Box</b>	Product Code: EAO11A

## POINT OF SALE

Caffe Society A Board
Caffe Society Menus (pictured below) <b>(Packs of 25)</b>
Caffe Society Poster Pack <b>(Assorted sizes)</b>
Loyalty Cards
Lavazza Loyalty Cards <b>(packs of 100)</b>

 <b>Espresso</b> The essence of coffee: extracted into a concentrated one ounce beverage.	 <b>Hot Chocolate</b> A smooth and chocolaty drink, topped with chocolate flakes.
 <b>Cappuccino</b> Espresso combined with a velvety milk foam finished with chocolate sprinkles. <ul style="list-style-type: none"> <li>■ 1/3 espresso</li> <li>■ 1/3 steamed milk</li> <li>■ 1/3 frothed milk</li> </ul>	 <b>Mocha</b> Espresso combined with foamed milk, layered with hot chocolate.
 <b>Latte</b> Espresso combined with steamed milk, topped with a small amount of foamed milk. <ul style="list-style-type: none"> <li>■ 1/3 espresso</li> <li>■ 2/3 milk</li> </ul>	 <b>Black or White</b> Espresso diluted with hot water, with or without milk.

... we have a selection of teas also available



# OUR BESPOKE RANGE OF PRODUCTS

INCREASE YOUR COMPANY'S EXPOSURE WITH OUR CUSTOM BRANDED COFFEE PRODUCTS.

CUSTOM PRINTED PRODUCTS ARE ONE OF THE EASIEST, MOST AFFORDABLE WAYS TO GET YOUR COMPANY'S NAME AND BRANDING RECOGNISED BY THE PUBLIC. AT THE SAME TIME THEY CAN ADD PRESTIGE AND TRUST TO YOUR BRAND.

SEE OUR CURRENT BESPOKE RANGE INCLUDING EXAMPLES WE HAVE PRODUCED FOR CUSTOMERS. PLEASE NOTE THAT INDIVIDUAL LEAD TIMES AND MINIMUM ORDERS APPLY TO EACH PRODUCT.

## COFFEE BEANS

A range of bespoke coffee beans available in any 3 bag sizes (250g, 500g or 1kg).

Bring a really professional touch to your coffee making by having your own branded bags of coffee. Available in 9 various colours, you can choose from any of our Caffe Society blends and add your own label of choice to really stand out from the crowd.

**Any Caffe Society Blend (see pages 7-9)**  
**Minimum order 3 cases (18kg)**

Single origin and speciality beans also available.

## PRE-GROUND FOR ESPRESSO

As above but pre-ground to a fine espresso grind.

**Any Caffe Society Blend (see pages 7-9)**  
**Minimum order 3 cases (18kg)**

## PRE-GROUND FOR FILTER/CAFETIERE

As above but pre-ground to a coarse filter grind.

**Any Caffe Society Blend (see pages 7-9)**  
**Minimum order 3 cases (18kg)**

## TAKEAWAY CUPS

A range of bespoke takeaway cups.

Caffe Society can now provide you with your own branded takeaway cups. The perfect advertising for your company - to have customers walking the streets holding your branded coffee cups!

We can supply you with 3 styles of cup: Single Wall, Double Wall or Ripple Wrap available in 3 sizes; 8/9oz, 12oz and 16oz

**Minimum order 20,000.**

## SUGAR STICKS

A range of bespoke sugar sticks. Just add your own logo for a stunning look.

**Brown or White**  
**1000 sticks per case**  
**Minimum order 20 cases**

## CROCKERY

A range of bespoke crockery including cups, saucers and mugs. Just add your own logo for a stunning look.

**3oz Espresso Cups & Saucers (12cm)**  
**9oz Cappuccino Cups & Saucers (15cm)**  
**12oz Cappuccino Cups & Saucers (15cm)**  
**12oz Latte Mugs**  
**16oz Latte Mugs**

All crockery items above come in packs of 6.  
Other crockery items also available, please contact us for a full list.

## LATTE GLASSES

A range of bespoke latte glasses available in 3 sizes. Just add your own logo for a stunning look.

**8 1/2 oz Tazza Italian Latte Glasses (pack of 6)**  
**10oz V Shape Latte Glasses (pack of 12)**  
**10oz Tazza Italian Latte Glasses (pack of 6)**

Please call  
the ingredients team on  
**01977 687662**  
for your bespoke quote

# BESPOKE PRODUCT EXAMPLES



# www.caffesociety.co.uk



The professional's choice for  
coffee and catering equipment

**Caffé Society** Tornado House, Moxon Way, Sherburn-in-Elmet, Leeds LS25 6FB  
**Ingredients Orders & Enquiries: Tel: 01977 687662**  
all other enquiries tel: 01977 687580 Email: [orders@caffesociety.co.uk](mailto:orders@caffesociety.co.uk) Fax: 01977 681538

See website or contact us for pricing and special offers