

DISPATCH COFFEE

2025

WHOLESALE

DISPATCH COFFEE WHOLESALE OVERVIEW





We're a small (but ambitious!) Montreal-based roaster and retailer, founded as one coffee truck in 2014.

We are a team of 45 coffee professionals with a combined 100 years in the coffee industry, spanning expertise in supply chain, brewing, roasting and hospitality. We are woman owned and managed, and our buying approach is radically focused on exceptional quality, transparency, and (actual) fair trade practices.



Yuri Montanez, San Augustin Colombia. 2024 was Yuri's first year exporting internationally. We purchase her entire annual harvest.

With only 3% of our 25 million coffee farmers earning dignified prices for their crop, we have always believed that the industry could be better: not only fairer for farmers, but more delicious, transparent and educational for consumers. We've designed an alternative model of trade that improves on leading ethical certifications, in dimensions of transparency, price transfer to producers and price traceability.

To qualify on our menu, a coffee needs to achieve a baseline quality score, and equally important, provide compensation and supply chain transparency straight to the farmer(s). In 2023 we paid **69% higher than Fair Trade** price for our coffee. See our [2023 Transparency report](#) for more on our social and environmental impacts.



We began roasting our own beans in 2014. Dispatch was one of eastern Canada's first micro-roasters, bringing more traceable and higher quality "craft coffee" to market.

We describe our roasted coffee profiles as balanced, medium roasted coffee that is designed to be suitable for all brew methods (Filter or Espresso methods)*.

We roast in 20 LB batches twice weekly in Montreal.

**"Medium roasts" are in reference to industry standard levels of roasting for green coffee turning brown, indicated by objective color change read by Agtron readers, and indication of total roast time in minutes. Traditional "Dark" roasts read 50-55 in an Agtron color reader, the lightest "nordic style" roasts are in the 80-90s Agtron color reading and Dispatch roasts range from 65-75. We believe that roasting to a darker color and degree of development beyond 75 Agtron reading is when we begin to lose terroir and sensory character that is natural in the coffee beans. This is when the taste of roasting process is predominant feature in the cup, and what we work to avoid.*

SINGLE-ORIGIN COFFEES & BLENDS

Seasonally rotating from traceable sources.

Menu is announced via weekly newsletter and order form.



70g Sample Bag
Whole bean or
Ground for filter or espresso



333g Bag
Whole bean or
Ground for filter or espresso



2.2kg Bag
Whole bean or
Ground for filter or espresso

If used for espresso, yields 88-105 espresso shots depending on dose of 21-23 grams. If used for batch filter yields 19x2L batch brews or 121 12 oz servings of filter coffee.



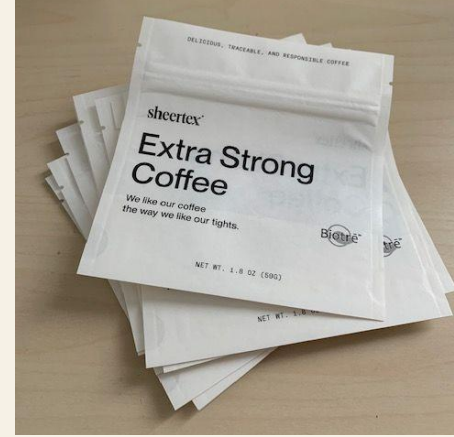
Pack of 6 Instant
single-serve sachets



Cold Brew Concentrate
Keg format (18L)
2L format
1L format



Chai Concentrate
1L format



**Private label whole bean or
ground coffee**
70g-2.2 Kilo format

*Cold brew is available May 1-October 31st, but we can produce on special order off season for volumes higher than 50L

PRODUCT	MSRP	WHOLESALE PRICE	PRICE BREAKS**
333g	\$24.00 - \$31.00	\$15.00 - \$21.50	5% further reduction on order value over \$999
2.2kg - Bulk	N/A	\$78.00 - \$120.00	5% further reduction on order value over \$999
Instant (6 sachet box)	\$20.00	\$15.50	NA
Instant (bulk 1 Kilo)*	NA	\$380.00	NA. Yields 200 portions
Cold Brew Concentrate (18L Keg)	NA	\$199.00	NA Yields 80 portions of ready to drink cold brew
Cold Brew Concentrate (2L)	NA	\$26.00	NA Yields
Cold Brew Concentrate (1L)	\$21.00	\$16.00	
Chai Concentrate (1L)	\$21.00	\$16.00	NA Yields

*Deeper price breaks available depending on order volume. **Lead times of 5-8 weeks may apply



Please place orders 72 business hours* before our shipping dates

Montreal deliveries: Monday and Wednesday

Montreal pick ups:

- Wednesdays as of 12 p.m. 4021 Boulevard St-Laurent

Rest of Canada and USA shipments: Monday Wednesday Friday

Shipping is calculated on top of each order, and ranges based on weight and geography.

Please note that rush orders can be accommodated on a case-by-case basis.

To place an order, email wholesale@dispatchcoffee.ca

Payment terms: Net 14 from invoice date

Accepted payments:

- Direct bank transfer (See Dispatch Coffee Account info to the right)
- Credit card with additional 3% charge on invoice amount

Dispatch banking info:

TD Canada Trust
51 Mont-Royal O.
Montréal QC
H2T 2S5

Numéro de l'institution / Institution number : 004
Numéro de compte / Account number : 5003217
Numéro de transit / Transit number : 47261

Code SWIFT : TDOMCATTOR

Commercial agreements, special sourcing, events and partnership

chrissy@dispatchcoffee.ca

Chrissy Durcak

Founder Dispatch Coffee

Production, orders and shipping:

orders@dispatchcoffee.ca

Lux Chotobar

Production Manager

Accounting:

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Maeghan Banks

payables