

DISPATCH COFFEE

2023

WHOLESALE

# DISPATCH COFFEE WHOLESALE





## DISPATCH COFFEE

## WHO WE ARE



## DIFFERENTIATED BY QUALITY AND TRACEABILITY

We're a small (but ambitious!) Montreal-based roaster with a mission to bring positive change to coffee systems. Ultimately, we believe in the power of doing good. Our business is founded on the belief that coffee could be better: fairer for farmers, more delicious, transparent and educational for consumers.

We are a team of 40 coffee professionals with a combined 200+ years in the industry, spanning expertise in supply chain, brewing, roasting and customer service.

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). Our buying approach is radically focused on exceptional quality, transparency, and (actual) fair trade practices. In 2022 we paid 50% higher than Fair Trade price for our coffee. See our [2022 Transparency report](#) for more about how we approach responsible business.

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## HOW WE ROAST

Our roasting philosophy is two part: to develop a coffee that is versatile to brew on all methods, and to let the intrinsic qualities of the coffee origin shine through and leave little flavour from the roasting process in the bean.

Our Coffee is roasted on a Loring S35 roaster, notable for it's lower carbon emission footprint due to an innovative hot air re-circulation technology. We describe our roasted coffee profiles as balanced, medium-light roasted coffee that is designed to be suitable for all brew methods\*.

We roast on Mondays and Fridays to ensure the coffee we ship to you is always tasting bright and fresh, and delivered in it's peak window for extraction.

*\*We have one darker roasted coffee: Blend Classique.*

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AVAILABLE FORMATS

### SINGLE-ORIGIN COFFEES & BLENDS

Seasonally rotating from traceable sources.

Menu is announced via weekly newsletter and order form.



**333g**  
**Whole bean only**



**2.2kg**  
**Whole bean or ground**

*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**



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PRICING

FORMAT	MSRP	WHOLESALE PRICE	PRICE BREAKS
333g	\$24.00 - \$31.00	\$15.00 - \$21.50	10% further reduction on order value over \$900 \$13.50 - \$19.35
2.2kg - Bulk	N/A	\$78.00 - \$120.00	10% further reduction on order value over \$900 \$70 - \$118
Instant	\$20.00	\$15.50	*Bulk Pricing and custom sachet printing on request

## Orders and delivery:

Each Thursday we send our weekly wholesale menu via e-mail newsletter and the order form is embedded in the menu itself. ***Please check your spam, our newsletters sometimes end up here!*** We will add you to our newsletter list using primary contact info submitted on an onboarding form embedded below in this email. You can click and order right away, or at any time up until the next Thursday menu is released. We roast and ship orders within 3-5 business days from your order.

## Billing:

You are invoiced within 48 business hours after your order is placed. Our payment terms are net 14 days from invoice. Invoices are payable via credit card in a link provided on your invoice in e-mail. Payment by cheque is also accepted addressed to Dispatch Coffee 202 St-Zotique Ouest. Suite C1, Montreal, Quebec H2V 4S9

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A close-up photograph of a person's hand holding a white, rectangular box. The hand is dark-skinned and wears a silver ring on the ring finger. The box is tilted diagonally across the frame. The word "DISPATCH" is printed in large, bold, black, sans-serif capital letters on the side of the box. The background is a plain, light-colored surface.

**DISPATCH**

Get in touch

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