

GRINDERS®

COFFEE ROASTERS

HAS A FRESH NEW LOOK!

NEW
BLEND



OUR ILLUSTRATIONS

SPEAK TO THE GRINDERS PHILOSOPHY, CONNECTING EACH OF OUR MAJOR PILLARS THROUGH FUN AND LIGHT-HEARTED ATTITUDE.



From humble beginnings on Lygon St,

Melbourne, where the first espresso in Australia was poured, we have moved forward and are always open to learning more about coffee.

We create amazing coffee experiences,

ensuring each cup is delicious and enjoyed and by listening to our customers valued opinions, it means we are constantly evolving and is why we're still in business today.

We also want everyone

in our community to thrive and live well, and by supporting a sustainable product not only means a better future but makes ours coffee better now.

Our heritage is one of quality

and about making sure we are doing our best to stay connected to the needs of the community.



NEW BLEND

GRINDERS®
COFFEE ROASTERS

FOUR THREE EIGHT

NOTES:
Malt, toasty & dark chocolate, medium light acidity with a roast dark chocolate aftertaste.

DARK ROAST
●●●●●



1 kg NET COFFEE BEANS

FOUR THREE EIGHT

DARK ROAST
●●●●●

Roasted at a temperature of 438 degrees fahrenheit, this delicious 100% Arabica blend is sourced from the Espiritu Santos area of Brazil, and the highlands of Papua New Guinea. Created to compliment any milk coffee, we recommend using our dark roast in lattes, flat whites or cappuccino, where you'll experience a well-rounded chocolate & malt flavour with a lingering aftertaste.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude. Our heritage is one of quality and about making sure we are doing our best to stay connected to the needs of the community.

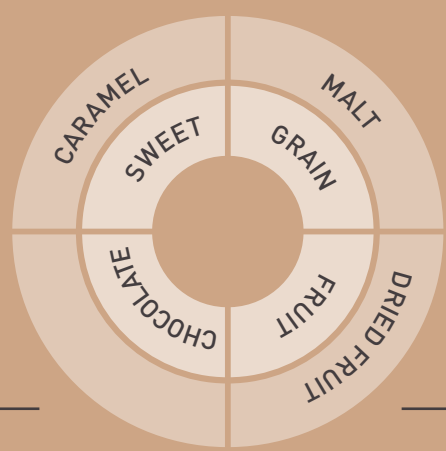
CUPPING NOTES:

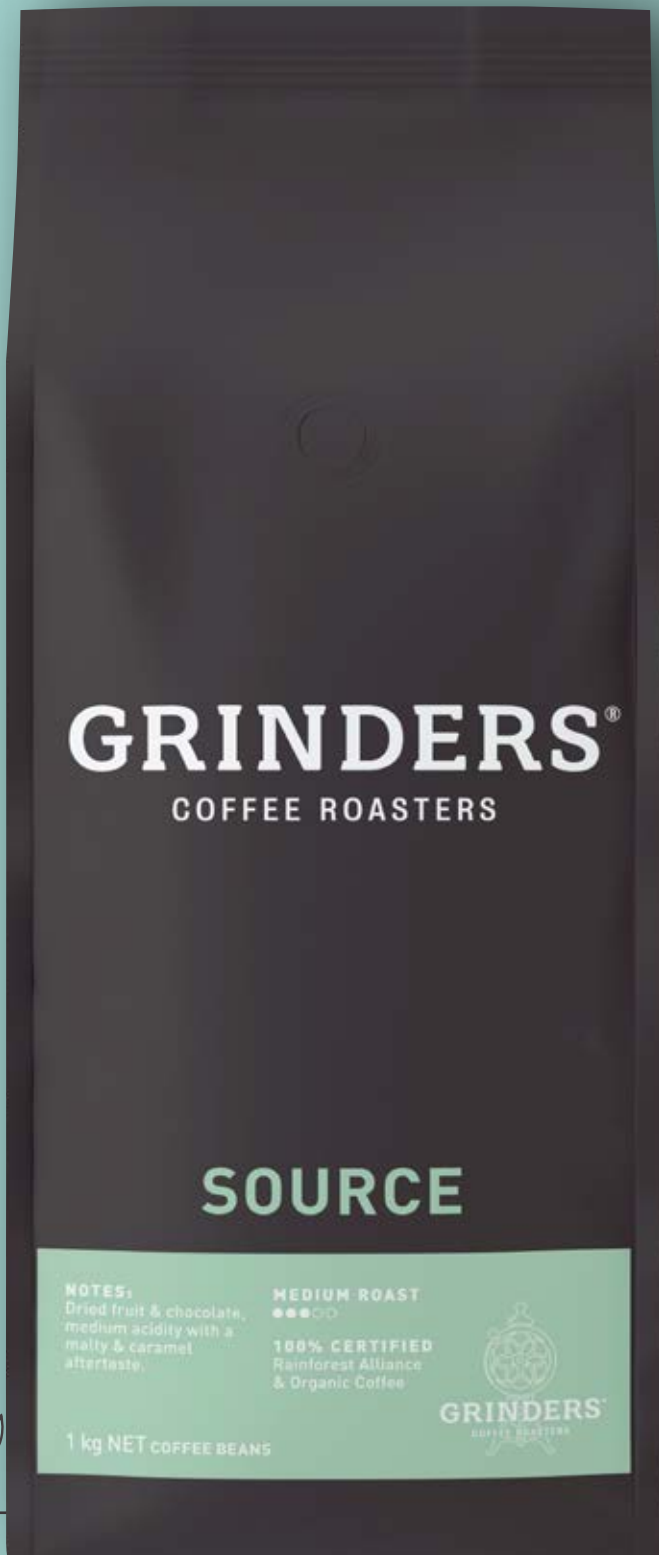
Malt, toasty & dark chocolate, medium light acidity with a roast bitter chocolate aftertaste.

TARGETS
22g • 48-50g • 25-37s

BLACK
MALT,
DARK CHOC

WHITE
CARAMEL,
TOASTY





SOURCE

MEDIUM ROAST



Source is a versatile, fruity and complex three origin blend made up of 100% Arabica Rainforest Alliance Organic coffees from Ethiopia Sidamo, Papua New Guinea and Nicaragua.

In the cup it's a fruit-bomb as a black option and cuts through milk with its sweet caramels and malt notes. The mouthfeel is smooth, viscous with a rich body and a syrupy aftertaste.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude.

We also want everyone in our community to thrive and live well, and by supporting a sustainable product not only means a better future but makes ours coffee better now.

CUPPING NOTES:

Dried fruit & chocolate, medium acidity with a malty and caramel aftertaste.

100% CERTIFIED

Rainforest Alliance & Organic Coffee



TARGETS

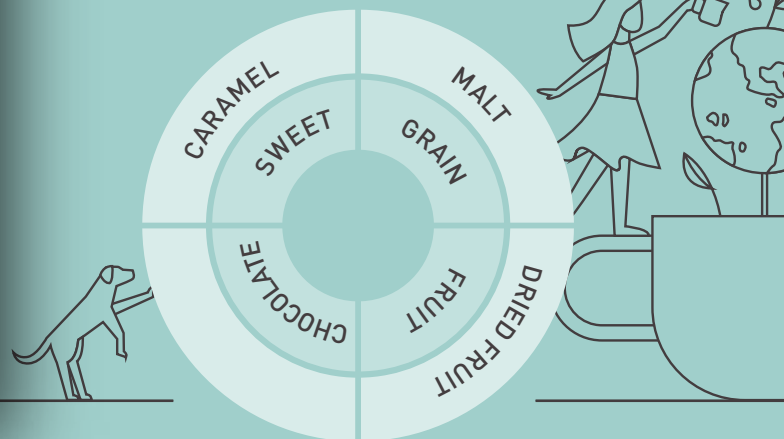
22g • 46-48g • 28-32s

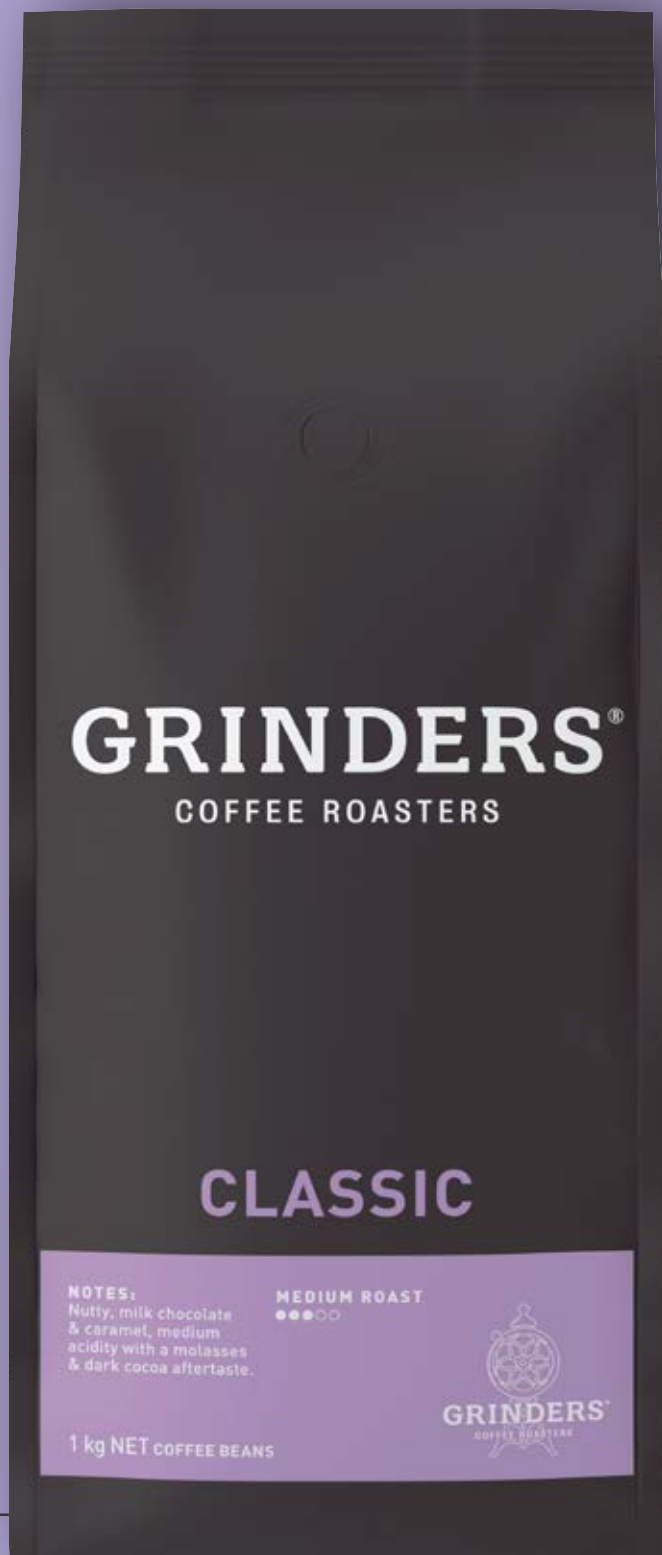
BLACK

DRIED FRUIT,
CHOCOLATE

WHITE

CARAMEL,
MALT





CLASSIC

MEDIUM ROAST



If you like your coffee strong and well rounded, this is the blend for you. It's a crowd pleasing, punchy blend best suited to milk but with a strong Italian heart for espresso.

The bold flavours that make up the Classic blend are a combination of Arabica beans from Brazil, Papua New Guinea, Costa Rica and Mexico. Also added for depth is the mild earthy flavours of the natural processed Robusta coffee bean to complete the blend.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude.

We create amazing coffee experiences, ensuring each cup is delicious and enjoyed and by listening to our customers valued opinions, it means we are constantly evolving and is why we're still in business today.

CUPPING NOTES:

Nutty, milk chocolate & caramel, medium acidity with a molasses & dark cocoa aftertaste.

TARGETS

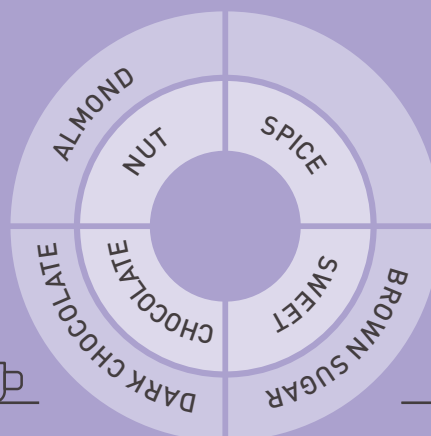
22g • 42-43g • 29-31s

BLACK

MOLASSES,
EARTH

WHITE

MILK CHOC,
CARAMEL





FOUNDATION

MEDIUM ROAST



If you like your coffee strong and well rounded, this is the blend for you. It's a crowd pleasing, punchy blend best suited to milk but with a strong Italian heart for espresso.

The bold flavours that make up the Classic blend are a combination of Arabica beans from Brazil, Papua New Guinea, Costa Rica and Mexico. Also added for depth is the mild earthy flavours of the natural processed Robusta coffee bean to complete the blend.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude.

From humble beginnings on Lygon St, Melbourne, where the first espresso in Australia was poured, we have moved forward and are always open to learning more about coffee.

CUPPING NOTES:

Nutty, milk chocolate & caramel, medium acidity with a molasses & dark cocoa aftertaste.

TARGETS

22g • 44-45g • 25-27s

BLACK

ORANGE,
HONEYCOMB

WHITE

CARAMEL,
PEANUT



POINT OF SALE



A5 TABLE BLEND CARDS

Double sided A5 cards explaining each blends experience, cards sit in a wooden display card or wire holder easily.

FULL SET - SINGLE BLEND

CABINET DECAL SETS

Variety of designs and blends for your fridge or cabinet space.

FULL SET - SINGLE BLEND





DECAF

MEDIUM ROAST

●●●○○

GROUND

A blend of premium 100% Arabica coffee beans. The 100% chemical free Swiss Water® decaffeinated process maintains the distinct origin characteristics. This coffee is 99.9% caffeine free and is ideal for people who love the taste of coffee without the caffeine.

CUPPING NOTES:

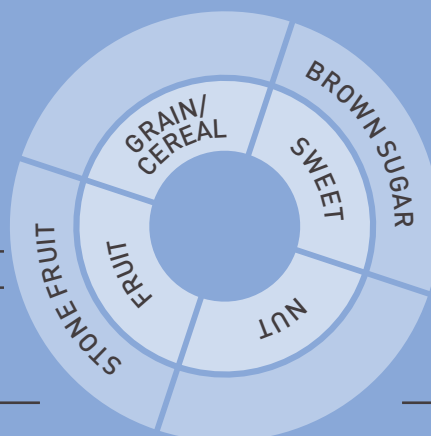
Fruit & nut, smooth & floral, Low acidity, Light to medium body.

TARGETS

22g • 40-42g • 28-30s

BLACK
FRUITY, NUTTY

WHITE
TOFFEE



NOTES:
Fruit & nut, smooth
& floral. Low acidity.
Light to medium body.

MEDIUM ROAST
●●●○○
GROUND

250 g NET
GROUND COFFEE

