

Proudly Roasting Since 1993



INSIDE
Coffee Offerings
Product Line
Coffee Alternatives
Accessories
Equipment



2023 Product Catalog



Visit us online www.elevationcoffee.com

ELEVATE YOUR COFFEE EXPERIENCE • EXPECT MORE FROM YOUR COFFEE ROASTER



**More than just a coffee bean wholesaler,
we are your coffee partner.**

Award-winning coffee is only the beginning. Quality, consistency, and experience create the long-term loyalty that fuels your success. When you partner with Elevation Coffee Traders you are teaming with a long line of coffee experts that understand every aspect of your business. Consider us your one-stop resource for helping with the everyday challenges of operating a successful restaurant or independent coffee house in today's tough economic times. So whether coffee is the primary focus of your business or simply a finishing touch, we can help you compete.

We don't just roast beans,
we deliver coffee success.



We are actively participating in programs designed to support the social and economic challenges of our industry, to bring awareness and positive change to the coffee farms throughout the world.

Elevation Coffee Traders through its direct relationship with Walker Trading Coffee, www.walkercoffee.com, shares in the responsibility for supporting the social, sustainable and economic challenges faced by many local coffee farms.

2023 Relationship Coffee Roster Includes:

- Guatemala
- Colombia
- Costa Rica





Raising Your Coffee Expectations

Over One Billion Beans Roasted!

Celebrating award-winning coffee roasting since 1993. Providing you the highest quality coffee, product versatility, marketing and training support.

Our Award-Winning Coffee Begins a Mile High:

- * High Altitude: lower roasting temps for a more even profile
- * Open-Air Process: eliminates smokey or burnt aftertaste
- * Single Origins, Organics, Rain Forest Alliance, Blends, Flavors and Decafs
- * Non-Coffee: Smoothies, Teas, Frozen Drink Mixes, Kid Drinks

Equipment and Service:

- * Rancilio Espresso Machines
- * Bunn Coffee Brewers
- * Blend-Tec Blenders

Marketing Support:

- * Promotional Items - Posters and Window Stickers
- * Menu and Menu Board Support
- * Private Label with Volume Purchases

Training, Equipment and Operational Support:

- * Coffee Facts and Barista Training
- * Espresso Accessories, Replenishment Items and Equipment Supplies



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Never a short-cut on quality.

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Appendix A : COFFEE PRICES.....A-1

Hand Crafted Since 1993

Like a prized work of art, coffee is the expression of a masterful roast.

Engineering a cleaner taste through high altitude, open-air, small batch roasting. This process unlocks the true character and unique profile of every coffee we craft. We never use short-cuts only the experience and senses of our master-roaster.

Raising the bar on gourmet coffee freshness.

We are dedicated to quality and guarantee the highest level of freshness possible. At Elevation Coffee Traders we roast in small batches every day. This allows us to handle and treat our coffees like delicate produce, which is never "shelved" for inventory. Our on-line ordering and next-day turnaround all contribute to keeping freshness from our cooling tray to your door.

The perfect cup of coffee begins with high altitude roasting.

We roast Elevation Coffee every day in the Rocky Mountain climate of Denver, Colorado. At a mile high, Elevation Coffee Traders has perfected the art of high altitude roasting by using lower temperatures for a slow and even roast profile. We offer a full line of coffee products that include single origins, signature blends, organics, Rainforest Alliance, flavors and decaf. All of our coffees are small-batch roasted to their optimal roast profile, never burnt, smokey or over-roasted. At Elevation Coffee Traders, roasting is still a refined art form using the traditional European roasting process.

Open-air roasting system.

Elevation Coffee is roasted in our open-air system which creates an extremely smooth and easy-drinking coffee. During the roasting process we pull the smoke off the beans so the coffee is always roasted in "fresh" air. This signature roasting style allows the beans' flavors and complexities to come through. The way specialty coffee is meant to taste.

Creating a better decaf coffee.

At Elevation Coffee Traders all of our decafs are roasted to a medium dark finish, creating a fuller body while maintaining an extremely clean finish. You will never know you're drinking decaf coffee.

Available in Decaf (D)

Single Origin Coffees

- * Brazilian Cerrado (D)
- * Colombian Supremo (D)
- * Costa Rican
- * Ethiopian Sidamo
- * Guatemalan (D)
- * Java Estate
- * Kenya AA
- * Maui Special
- * Nicaraguan
- * Sumatra Mandheling (D)
- * Tanzania Peaberry

Organics and Rainforest Alliance

- * 5280' Blend Organic
- * Colombian Organic – RFA
- * Espresso Organic
- * French Roast Organic
- * Guatemalan Organic – RFA
- * Mexican
- * Nicaraguan – RFA
- * Peru Organic – DECAF (SWP)
- * Sumatra Organic
- * Sumatra Organic – DECAF (SWP)

Coffee Blends

- * 5280' Blend (D)
- * Day Break
- * Elevation Coffee Traders Blend
- * European Blend
- * French Guatemalan
- * French Roast (D)
- * Half Dome (D)
- * Italian Roast
- * Maui Blend
- * Maui Nights
- * Moka Java
- * Rocky Mountain Blend (D)
- * Scottish Blend

Espresso

- * Italian Espresso (D)
- * Espresso Pods (D)
- * Espresso Toscana
- * Espresso Roma
- * Espresso Salerno

*All coffee offerings are subject to change.



Elevation Coffee Traders
Roasting Profiles

LIGHT ROAST MEDIUM ROAST DARK ROAST

Latin American Coffees - Single Origin

Brazil is the top coffee producer in the world while Colombia ranks third. When freshly roasted, Latin coffees have a bright acidity, a heavy body and are intensely aromatic.

- D Brazilian Cerrado** • ALSO AVAILABLE: DECAF
Heavy body with subtle fruit tones, great aroma with a deep rich color and flavor. Well balanced acidity with a clean finish.
- M Colombian Supremo** • ALSO AVAILABLE: ORGANIC & DECAF
Rich in color, medium body with subtle chocolate undertones.
- L Costa Rican**
This light to medium bodied coffee has a sweet, citrus finish. Costa Rican coffees have a classic flavor that sets the standard for all of Central America. Grown in volcanic soils by an agricultural community with great respect for nature.
- M Guatemalan** • ALSO AVAILABLE: ORGANIC & DECAF
Our Guatemala offers a full body, robust flavor highlighted by a soft, caramel aroma and a nutty finish.
- L Nicaraguan** • ALSO AVAILABLE: ORGANIC
This Nicaraguan coffee has a light body with balanced acidity for a sweet flavor. This coffee has an exceptionally clean finish with no aftertaste.

East African Coffees - Single Origin

African coffees feature a small and greyish bean, yet is valued for its balanced body, wine or chocolate-like taste and floral aroma. Ethiopia is recognized as the birthplace to the coffee bean.

- L Ethiopian Sidamo** •
Famous for its light body and fruity, even blueberry-like notes. Ethiopia is the birthplace of coffee and a perennial favorite.
- L Kenya AA**
Historically one of the world's most unique coffees. This light-medium bodied coffee is fragrant and acidic. It has a unique, winey and earthy finish.
- M Tanzania Peaberry**
Grown on the slopes of Mt. Kilimanjaro, this full bodied coffee has crisp acidity and some say it a hint of chocolate in its finish creating a unique bold taste. The intense flavor comes from the bean (seed) not separating during the maturation into two halves.

Indonesian Coffees - Single Origin

Indonesia is currently the fourth largest producer of coffee in the world, the island of Sumatra yields the most coffee production in Indonesia. Today close to 92% of coffee production is in the hands of small farmers or cooperatives. Indonesian coffees are known for their full-body and earthy flavor.

- M Java Estate**
A sweet acidity, but a distinct Indonesian spicy note with chocolatey textures and undertones. The coffee is milder than its bold cousin to the west in Sumatra. This estate coffee is wet processed, clean in the cup with an even roasting profile.
- D Sumatra Mandheling** • ALSO AVAILABLE: DECAF, ORGANIC AND ORGANIC DECAF
One of the world's richest coffees. Sumatra has a heavy body with a full concentrated earthy flavor, often considered the chardonnay of the coffee world.

Elevate Your Coffee Knowledge

• An acre of coffee trees can produce up to 10,000 pounds of coffee cherries



Elevation Coffee Traders
Roasting Profiles

L LIGHT ROAST **M** MEDIUM ROAST **D** DARK ROAST

Elevation Coffee Traders - Signature Blends

Elevation Coffee is roasted in our open-air system which creates an extremely smooth and easy-drinking coffee. During the roasting process we pull the smoke off the beans so the coffee is always roasted in "fresh" air. This signature roasting style allows the beans' flavors and complexities to come through. The way specialty coffee is meant to taste.

M **5280' Blend** • ALSO AVAILABLE: DECAF
Indonesian, Central and South American coffees combine to create a very full bodied and balanced coffee. With its rich flavor and medium roast profile, this blend makes for a great house coffee.

M **Day Break**
Light and dark roasted coffees come together to provide a medium coffee with bright acidity and full flavor. A true all day coffee. A picturesque two tone coffee with a slightly elevated caffeine content for that morning boost.

D **French Guatemalan**
A unique post-roast blend of our traditional French Roast and our Guatemalan create a full bodied and earthy flavored coffee profile. This blend is one of our most unique coffees and a true original by Elevation Coffee Traders.

D **French Roast** • ALSO AVAILABLE: ORGANIC AND DECAF
Smoother than your classic French Roast, this blend contains a well balanced blend of East Africans, Central & South Americans. A smooth, dark roasted coffee that creates easy-drinking with a clean finish.

D **Scottish Blend**
This blend of Indonesian and South American coffee has a dark roast profile with a rich and full body. While the acidity is low, the complexities are high, making for a robust and hearty cup of coffee.

D **Half Dome (half-caffeine + half-decaf)**
A great tasting, heavy bodied coffee, all the flavor with half the amount of caffeine. Popular for those that want a great tasting coffee with reduced caffeine.

D **Italian Roast**
Our version of the classic dark roasted coffee with a sharp and heavy finish. This blend is clean without a bitter or burnt aftertaste.

D **Maui Nights**
An Elevation Coffee Traders original. A unique post-roast blend of our French Roast and Maui Blend coffees create a bolder full bodied Maui with a dark rich flavor.

M **Elevation Coffee Traders Blend**
Elevate your coffee experience with a combination of Indonesian and South American coffees. This robust, low acidic coffee is dark roasted for a full flavor and rich aroma.

M **Rocky Mountain Blend** • ALSO AVAILABLE: DECAF
One of our best sellers. This Colorado favorite offers a complex, well rounded full bodied cup that has good acidity and a smooth finish.

L **European Blend**
A lighter coffee blended from South and Central American. A delicate cup of coffee with a clean and easy finish.

M **Moka Java Blend**
We have fine tuned this blend to bring out its winy finish. This blend has a notable spicy, rich taste with a subtle touch of fruitiness. Moka Java Blend is recognized as the world's first coffee blend.

M **Maui Blend**
Well balanced and complex with a very smooth finish. Our Maui Blend is a true island favorite.

Elevate Your Coffee Knowledge

• Each year some 7 million tons of green beans are produced world wide



Elevation Coffee Traders
Roasting Profiles

L LIGHT ROAST **M** MEDIUM ROAST **D** DARK ROAST

Espresso Blends

Espresso is the base for lattes, cappuccino, macchiato and mochas. Characteristics of properly made espresso include a thicker consistency than drip coffee, a higher amount of dissolved solids, and crema, a reddish-brown foam that floats on the surface and is composed of vegetable oils, proteins and sugars. At Elevation Coffee we have built our success on redefining great espresso. We offer a full range from light to dark to fit everyone's palette and flavor preference.

- M** **Italian Espresso** • ALSO AVAILABLE: ORGANIC & DECAF
Our most popular espresso, the Italian Espresso is perfectly balanced offering a rich, full flavored finish that is always smooth and clean in the cup.
PROFILE: MEDIUM ROAST, SMOOTH AND CLEAN FINISH
- M** **Espresso Pods** • ALSO AVAILABLE: DECAF
Our espresso pods are ready in both single shot and double shot packages. These come in regular and decaf.
- D** **Espresso Toscana**
The Espresso Toscana is our darkest espresso. A dark roast with a sharp and heavy finish.
PROFILE: DARKER ROAST, HEAVY FINISH
- M** **Espresso Roma**
Our medium-dark roasted espresso is well balanced while offering a heavy, yet clean finish.
PROFILE: MEDIUM/DARK ROAST, BOLD FLAVOR
- L** **Espresso Salerno**
Our lightest espresso blend creates a soft finish, bright acidity and a smooth, easy finish.
PROFILE: LIGHTER ROAST, EASY FINISH

Elevate Your Coffee Knowledge

• The popular trend towards flavored coffees originated in the United States during the 1970's

Flavored Coffees

The foundation of all our flavored coffees is 100% Arabica, roasted to a medium-light finish. All flavored coffees are available in regular or decaf.

- M** **Amaretto**
- Caramel Crème**
- Chocolate**
- Chocolate Hazelnut**
- Cinnamon Hazelnut**
- French Vanilla**
- Hazelnut**
- Sinful Delight**
- Southern Pecan**

- Seasonals:**
- Pumpkin Spice**



2023

Paper Products

Providing you with all the essentials.



Elevation Coffee Traders - Hot Cups:
Paper cups are seen 300-400 times per day in most coffee shops. We tell a story to your loyal customers about your community commitment, product quality and knowledge. Each cup has a unique message for your customers.



Java Jackets - The JavaLeague Advantage
The Elevation Coffee Traders Java jacket is designed to increase your customer loyalty. We develop and manage coffee promotions, fundraising and online ordering. Elevation Coffee provides you with limitless tools.

Support Local, Support Colorado
 8oz - Taste the Difference
 12oz - Fuel Your Community
 16oz - It's All About the Altitude
 20oz - The Birth of Coffee

Hot Cups - Elevation Coffee Traders

8 oz hot paper (1,000)
 12 oz hot paper (1,000)
 16 oz hot paper (1,000)
 20 oz hot paper (1,000)

Cat#

HC-8
 HC-12
 HC-16
 HC-20

Hot Cup Lids

8 oz black lid (1,000)
 12/16/20 oz black lid (1,000)

HL-A
 HL-B

Espresso Cups

4 oz White Design (1,000)
 4 oz White Design (Sleeve 50)

EC-A
 EC-50

Standard Clear Cold Cups

12 oz clear cold cups (1000)
 16 oz clear cold cups (1,000)
 24 oz clear cold cups (1000)

CC-12
 CC-16
 CC-24

Standard Clear Cold Cup Lids

12/16/24 oz dome lids (1,000)
 12/16/24 oz flat lids (1,000)

CCD-A
 CCF-A

Coffee Accessories

Java Jackets (1200)
 Java Box 96 oz
 Tray Carrier - 4 Slot (300/case)

Cat#

JJ-ECT
 JB-96
 TC-3G

Commercial Coffee Filters

BUNN 12 CUP ITEM 20115
 BUNN 13X5 ITEM 20138
 BUNN 18X7 ITEM 20109
 BUNN 20X8 ITEM 20111
 BUNN 21X9 ITEM 20125
 BUNN 24X9 ITEM 20113
 BUNN 15X5 ITEM 20120
 BUNN 12X5 ITEM 20100

Stirrers

Plastic - White Straw 4" (1,000)
 Wood - Birch Stirrer 7" (1,000)

ST-WHT
 ST-WOD

Coffee Sampling Bags (empty)

1/2 lb Natural or Green (10/pack)
 1 lb Natural or Green (10/pack)

BAG-HALF
 BAG-ONE

Expect More from your Roaster!

✓
 Denver Front Range:
 Always Free Delivery

National Shipping:
 Free UPS Ground with
 \$450 total purchase

✓
 Free Private Label
 Program

✓
 Roasted & shipped
 fresh to order

✓
 Fax, call, email or
 order online

Elevating Our Service

- Order Online, by Fax, by Email or by Phone
- coffee@elevationcoffee.com

Airpots, Thermal Carafes and Condiments

Providing you with all the essentials.



Airpot Systems and Thermal Carafes:
Airpot and thermal systems work great for smaller cafes, restaurants and some coffee houses. They can be used behind the counter or in self-service applications. Airpots are easily transported to remote meeting rooms, breakfast bars, etc. Elevation Coffee Traders offers a full line of airpot and thermal carafe systems. Give us a call and we can help customize a coffee program for your coffee needs.



Airpots and Thermal Carafes

- 2.2 Liter Pump Pot
- 1.9 Liter Pour Pot Glass
- 1.0 Liter Creamer Pitcher Stainless
- 0.7 Liter Creamer Pitcher Stainless
- Black Airpot Rack (Holds 3)
- Airpot Glass Replacement

Glass Carafe - 64oz

- Elevation Coffee Traders LOGO
- Glass with Brown Trim
- Glass with Orange Trim

Cat#

- 2.2PUMP
- 1.9GLASS
- 1.0STAIN
- 0.7STAIN
- AIRRACK
- APGLASS

- CARA1
- CARA2

Condiments

- Creamer Canister (16oz)
- Sugar Canister (22oz)
- Equal (800)
- Sweet N Low (1,500)
- Splenda (1,000)
- Sugar Packets (2,000)
- Creamer Packets (1,000)
- International Delights 1/2n1/2(180ct)
- Coffee Mate Liquid (50ct)
- Coffee Mate Flavored (50ct)
 - Hazelnut, French Vanilla

Espresso Condiments

- Toppings (5.5oz)
 - Ground Chocolate
 - Cinnamon
 - Nutmeg
 - Vanilla
 - White Chocolate

Cat#

- CREM1
- SUGA1
- EQUAL
- SWTLOW
- SPLND
- SUGA2
- CREM2
- INTL
- MATE1
- MATE2

Cat#

- TOPP1

Expect More from your Roaster!

- ✓ Denver Front Range: Always Free Delivery
- National Shipping: Free UPS Ground with \$450 total purchase
- ✓ Free Private Label Program
- ✓ Roasted & shipped fresh to order
- ✓ Fax, call, email or order online

Elevating Our Service

- Order Online, by Fax, by Email or by Phone
- coffee@elevationcoffee.com



2023

Chai Tea Mix

Providing you with all the essentials.



David Rio™ Premium Chai Tea Mix:
Simply mix with water for a creamy, indulgent chai. David Rio is America's premier Chai and Tea Company known for blending eastern traditions with western style. David Rio offers the industry's most diverse and premium line of chai, including its signature San Francisco style Tiger Spice Chai and other innovative flavors such as Orca Spice Sugar Free.

Traditional "masala" chai is an exotic mix of sweet and savory spices such as cloves, cinnamon, cardamom, ginger and sometimes fennel. A typical cup of chai contains about 15 mg of caffeine.



Tiger Spice:
Traditional masala chai flavor of cinnamon, clove, cardamom and ginger with black tea. A ready-mixture that is creamy and delicious.

Elephant Vanilla:
Sweet vanilla enhances this masala chai to a rich and creamy dimension. Lightly spiced with traditional masala of cardamom, cinnamon and cloves.

Giraffe Decaf:
Hard to find a good decaffeinated chai? Your search ends here. Give yourself and others a treat with a decaffeinated masala chai based on cardamom, cinnamon, ginger and clove without the caffeine.

Orca Spice Sugar Free:
We started with our best selling Tiger Spice Chai, eliminated all the sugar and replaced it with Splenda, today's sugar substitute of choice.

David Rio - Foodservice / Coffee Shop Cat#

Tiger Spice 4lbs	DR-TS1
Elephant Vanilla 4lbs	DR-EV1
Giraffe Decaf 4lbs	DR-GD1
Orca Sugar Free 3lbs	DR-SF1
Green Tortoise 4lbs	DR-GT1

David Rio - Single Packets

Tiger Spice 12 per box	DR-TS3
Elephant Vanilla 12 per box	DR-EV3
Giraffe Decaf 12 per box	DR-GD3
Orca Sugar Free 12 per box	DR-SF3
Green Tortoise 12 per box	DR-GT3

Mo Cafe* - Single Bottle

Mo Cafe Chai 64oz	MO-10
*Liquid Concentrate (3-1 Ratio)	

Foodservice CASE = 4 units

Tiger Spice 1 case (4x4lbs)	DR-TS1C
Elephant Vanilla 1 case (4x4lbs)	DR-EV1C
Giraffe Decaf 1 case (4x4lbs)	DR-GD1C
Orca Sugar Free 1 case (4x3lbs)	DR-SF1C
Green Tortoise 1 case (4x4lbs)	DR-GT1C

Single Packets BOX SET = 4 units

Tiger Spice (48 total singles)	DR-TS3C
Elephant Vanilla (48 total singles)	DR-EV3C
Giraffe Decaf (48 total singles)	DR-GD3C
Orca Sugar Free (48 total singles)	DR-SF3C
Green Tortoise (48 total singles)	DR-GT3C

Mo Cafe* - CASE

MoCafe Chai 6/64oz	MO-20
*Liquid Concentrate (3-1 Ratio)	

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2023



Stirling Gourmet Syrup

Providing you with all the essentials.



Industry's Top Syrup:

The secret to Stirling® Gourmet Flavors' true, rich taste and aroma is the cool-blending of up to five different sugars with pure fruit juice concentrates and the finest flavor ingredients available. Excess heat, such as boiling or flash pasteurization, is utilized by most brands in the processing of their syrups. This intense heat can greatly distort the flavor and aroma of the final product. Cool blending means the truer, more intense and balanced flavor of Stirling Gourmet Flavors holds up when used in hot beverages and in cooking, and is a wonderful enhancement to Italian sodas, cocktails and other iced beverages.

High Concentration

Stirling Gourmet Flavors are rich and concentrated, a result of Stirling's 64+ BRIX measurement (solid contents suspended in a water base), which makes it one of the most concentrated flavoring syrups on the market, saving you money on every pour. Only the highest quality flavoring ingredients and a complex blend of up to five natural sugars are used in the formulation of Stirling syrups, so a smaller average serving is required.

Consistent Flavor Profile

To ensure that our flavors do not overwhelm the recipes to which they are added, Stirling Gourmet Flavors do not deliver "sticky-sweet" flavor as do most standard-grade syrup brands. Why create a delicious latte with the highest quality coffee, brewed to perfection, only to compromise its taste with a sweet, watered-down syrup?

Stirling® Gourmet Syrup

All Flavors – 25.4oz/750ml

Pumps

Pour Spouts (per dozen)

** Available in Sugar-Free

Almond (California Almond) **

Amaretto (Italian Amaretto)

Apple (The Big Apple)

Bananas (Going Bananas)

Blackberry (Oregon Mountain Blackberry)

Blueberry (Rhythm & Blueberry)

Butterscotch (Highland Butterscotch)

Caramel (Creme Caramel) **

Cherry (Maraschino Cherry)

Cherry, Black (New England Black Cherry)

Chocolate, White (White Chocolate)

Chocolate (German Chocolate) **

Cinnamon (Ceylon Cinnamon)

Coconut (Hawaiian Coconut) **

Creme Brulee (Classic Creme Brulee)

Gingerbread

Hazelnut (Rocky Mountain) **

Irish Cream **

Macadamia Nut (Kona Macadamia Nut)

Marshmallow (Toasted Marshmallow)

Peach (Georgia Peach)

Peanut Butter (Home Style)

Peppermint (Peppermint Schnapps) **

Pumpkin (Great Pumpkin Spice)

Raspberry (English Red Raspberry)

Rum (Jamaican Rum)

Strawberry (American Strawberry)

Toffee (Royal English Toffee)

Vanilla (French Vanilla) **

White Chocolate **

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Monin® Gourmet Syrups and Monin® Sauces

Providing you with all the essentials.



Monin® Gourmet Syrups:
Premium Flavors for Premium Coffee.

Monin, a family-owned business founded in 1912, offers more than 100 premium gourmet flavorings to create signature specialty coffee beverages, teas, smoothies and more.

All Monin Classic Flavoring Syrups are sweetened exclusively with pure cane sugar. We never use high-fructose corn syrup (HFCS) in our syrups or any of our products.



Monin® Gourmet Flavorings

All Flavors – 25.4oz/750ml

* Available Sugar-Free 750ml

Pumps

Must purchase in increments of 6 bottles.

Almond
Amaretto
Blackberry
Blueberry
Caramel
Cherry
Cinnamon
Coconut
Gingerbread
Hazelnut *

Irish Cream
Macadamia Nut
Mango
Peach
Peppermint
Pomegranate
Pumpkin Spice
Pure Cane Sugar
Raspberry
Salted Caramel
Strawberry
Toasted Marshmallow
Vanilla *
Watermelon

Racks:
4-bottle
11-bottle

Monin Sauces 64oz Jug

Cat#

Dark Chocolate Sauce	MONI - 1
White Chocolate Sauce	MONI - 2
Caramel Sauce	MONI - 3
Large Pump	MONI - P

NOTE: Shipping Surcharge Applicable

Elevating Our Service

- Order Online, by Fax, by Email or by Phone
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Teas

Providing you with all the essentials.



Two Leaves and a Bud :

We start with great whole leaf organic tea. We use only the finest teas, grown in the premier tea growing regions, using traditional growing methods. Our tea tasters select only the finest growers and the best harvests. Enjoy these great teas in our Mug Sized, Whole Leaf Tea Sachets. The finest teas start with just the very small blossoms, the two leaves and a bud of the tea flower. We named our company for these shoots which are the essence of great tea.

We are passionate about tea!



Stash Teas :

Stash buys the leaves for its teas direct from the world's premier tea gardens in China, India, Sri Lanka and Japan. Stash processes its black tea using only the top two leaves and bud of the tea plant.

Stash sets equally high standards for its herbal and spiced teas. Stash purchases herbs and spices whole from the world's best sources and mills for superior taste and flavor. They are tested against strict guidelines set by the American Spice Trade Association, the Food and Drug Administration.

Stash Premium Tea Bags

- Apple Cinnamon Chamomile (20ct)
- Chamomile Herb Tea (30ct)
- Mango Passionfruit Herb Tea (30ct)
- Peppermint Herb (30ct)
- Chai Spice (30ct)
- Decaf Earl Grey (30ct)
- Decaf English Breakfast (30ct)
- Earl Grey (30ct)
- English Breakfast (30ct)
- Lemon Ginger (30ct)
- Orange Spice (30ct)
- Organic Green (30ct)
- Peach (20ct)
- Premium Green Tea (30ct)
- Wild Raspberry Hibiscus Herb (30ct)
- Iced Tea (24/1 oz bags)

Cat#

- TEA016
- TEA017
- TEA018
- TEA019
- TEA009
- TEA003
- TEA005
- TEA002
- TEA004
- TEA014
- TEA011
- TEA013
- TEA006
- TEA007
- TEA020
- TEA021

Two Leaves

- Jasmine Petal (15ct)
- Mtn High Chai (15ct)
- Earl Grey (15ct)
- Peppermint (15ct)
- Tropical Green (15ct)
- Tamayokucha (15ct)
- Chamomile (15ct)
- African Sunset (15ct)
- Assam Breakfast (15ct)
- Alpine Berry (15ct)

Free Display or Rack with 9 box purchase

- Bamboo Display NC TEA040
- Tea Rack NC TEA041

Cat#

- TEA022
- TEA023
- TEA026
- TEA027
- TEA029
- TEA030
- TEA031
- TEA033
- TEA036
- TEA039

Expect More from your Roaster!

- ✓ Denver Front Range: Always Free Delivery
- National Shipping: Free UPS Ground with \$450 total purchase
- ✓ Free Private Label Program
- ✓ Roasted & shipped fresh to order
- ✓ Fax, call, email or order online

10 Box Tea Rack / Includes 10 boxes of tea

– Choose any 10 boxes TEA022

6 Box Tea Rack / Includes 6 boxes of tea

– Choose any 6 boxes TEA023

Elevating Our Service

- Order Online, by Fax, by Email or by Phone
- coffee@elevationcoffee.com

Smoothies

Increase off-peak business by offering non-coffee products.

You want to add a smoothie drink to your existing line-up of available drinks in your restaurant, health club, caterer, sandwich shop, kiosk etc. Easy to make: Pre-blended smoothie mix - These drinks are quick to make and require only a blender, ice and water with virtually NO training. Shelf stable product means NO FREEZER space is needed. We distribute only the highest quality product lines - Jet Tea Smoothies & Dr. Smoothie.



Dr. Smoothie - All Natural:

100% CRUSHED FRUIT! ALL NATURAL!

The 100% Crushed Fruit concentrate is made with apple, pineapple and/or white grape juice. Specially formulated and nutritionally enhanced these products with your good health in mind!

- NO artificial colors, flavors or preservatives
- NO fat
- Non-Dairy, Lactose Free
- Vitamin and mineral fortified
- Superior nutritional content

Dr. Smoothie - 46oz Mix

Four Berry Blend	DRS104
Mango Tropics	DRS105
Peach Pear Apricot	DRS106
Strawberry Banana	DRS108
Wild Cherry Cranberry	DRS109

Dr. Smoothies - Case of 6/46oz Mix

Four Berry Blend	DRScs104
Mango Tropics	DRScs105
Peach Pear Apricot	DRScs106
Strawberry Banana	DRScs108
Wild Cherry Cranberry	DRScs109

Cat#

Dr. Smoothie Powder 3.5lb bag

Blending and Vending
Hot Chocolate
White Hot Chocolate (Vanilla Bean)
Original Latte
Vanilla Latte
Java Chip
Traditional Chai

Dr. Smoothie Powder Case of 5/3.5lb bags

Blending and Vending
Hot Chocolate
White Hot Chocolate (Vanilla Bean)
Original Latte
Vanilla Latte
Java Chip
Traditional Chai

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Espresso Machines and Accessories

Providing you with all the essentials.



Elevation Coffee Traders Espresso Equipment - Rancilio North America

Epoca is a technologically innovative product by Rancilio, complying with the most advanced technical requirements. Essential by design, easy to operate, it has all the outstanding qualities of Rancilio coffee machines combining electronics with traditional hardware for higher performances.

Rancilio

Epoca
Classe 5

Espresso Grinder / Kryo

Water Filtration

Low Volume – Full System
Low Volume – Cartridge Replace
High Volume – Full System
High Volume – Cartridge Replace

Cat#

RAN5
RAN5

RAN50

Cat#

RAN5
RAN6
RAN8
RAN50

Espresso Accessories

Frothing Pitcher 33oz.
Frothing Pitcher 50 oz.
Frothing Pitcher 66 oz.
Shot Glasses 2oz. measured
Stainless Steel Tamper
Bar Spoons
Thermometers
Dosing Spoon
Tamping pad
Group Head Brush
Grinder Brush
Knock Box Set
Cafiza Cleaner
Back Flush Disk (black)

Cat#

ESP001
ESP002
ESP003
ESP004
ESP005
ESP006
ESP007
ESP008
ESP009
ESP010
ESP011
ESP012
ESP013
ESP014

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fresh to order



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2023

Inside the Beans

Experience you can depend on, a roaster you can trust.

Arabica Coffee

Arabica coffee plants are grown at a higher elevation (3,000 ft to 6,000 ft), just below the frost line. Growing coffee at higher elevations produces a denser, richer bean; because there is less oxygen, the plants grow more slowly giving the beans a more concentrated flavor. Such high quality comes at a price: because Arabicas are grown on mountain terrain, they are difficult to plant and harvest, and the fruit must be handpicked. This time-consuming, labor-intensive process is reflected in the coffee's price.

Arabica plants need adequate water to flower and bear fruit. On average, an Arabica plant will bear fruit once or twice a year depending on the rainfall. If the rain is distributed evenly throughout the year, you will find the plants simultaneously producing flowers, ripening fruit and bearing fully ripened fruit.

PROCESSING

Dry Method Processing

Also known as the natural method, dry method processing is the simplest way to process coffee. After being hand-picked the cherry is dried in the sun for about one month. The green coffee beans are then removed from the dried, leathery fruit skins by grinding them between stones, or in special machines. Most small farms and cooperatives use the dry method of processing since it requires few resources.

Wet Method Processing

Also known as the washed method, wet method processing is more complex than dry method processing. Coffee cherries are hand-picked to ensure uniform size and ripeness. Then they are carried down the mountain in baskets or sacks, and dropped off at processing stations. The entire basket of coffee cherries is dumped into a water-filled receiving tank where stones, twigs, leaves and floating cherries are removed. (Floating cherries are either empty inside or unripe.) Next, coffee is de-pulped by cutting away the fruit that surrounds the beans. Finally coffee beans are separated by size so that they can be assigned an appropriate fermentation period. In the critical fermentation stage, coffee beans are held in water tanks for a day or two to remove the jelly-like mucilage from their surface. Timing is everything; if the beans are fermented too long or not long enough, the coffee will be ruined. After fermentation, beans are spread out to dry in the sun, or they're machine dried in rotary tumblers.

Cup Perfection

We have been in the coffee roasting business since 1993. We are here to support and help you understand the differences in what makes great coffee. Experience, quality beans, unique roasting style and attention to every detail provides the special taste you receive in every cup of Elevation Coffee.





2023

Brewing a Perfect Cup

Great tasting coffee is a result of proper handling, storing and grinding.

Coffee Buying

For personal use always try to buy coffee in whole bean form when available, purchasing enough to last for one to two weeks. If buying pre-packaged coffee, look for an airtight bag with a one-way valve that allows gases to escape without exposing the beans to air, which can cause flavor loss.

Storing

Store your coffee beans in a clean, dry, airtight container in a cool, dark place. Never store coffee in the refrigerator or freezer since it will absorb flavors and aromas of the other foods stored there. Freezing presents a double threat: it breaks down coffee's natural oils and reduces its flavor.

Grinding

Grind only as much coffee as you need for a single brewing. Once the beans are ground, the flavorful oils are exposed to damaging air. As these oils dissipate, so will the flavor of your coffee.

To ensure the correct grind for your coffee maker, follow the manufacturer's instructions that came with your grinder. A couple rules of thumb:

- Grinding coffee too fine will cause it to become over-extracted, resulting in long brew cycle, which will result in a harsh, bitter flavor.
- Grinding coffee too coarse will cause it to become under-extracted, resulting in a short brew cycle, which will result in a weak, unflavorful cup of coffee.

The Right Grind

How you grind your coffee is the first step influencing the final brew.

How you grind your coffee is the first step influencing the final brew. Some machines will brew better if you make sure to grind your beans to the optimal size in the first place.

Cheaper grinders don't always have coarseness settings, so you will have to experiment a little to establish how long to let your machine grind to achieve the right coarseness (or fineness, depending on your point of view).

The terms can be open to interpretation (just how fine is extra fine?) These comparisons might help you gauge your grind a little better:

- * Coarse - Very distinct particles of coffee. Like heavy-grained kosher salt. Downright chunky.
- * Medium - Gritty, like coarse sand.
- * Fine - Smoother to the touch, slightly coarser than granular sugar or table salt.
- * Extra Fine - As fine as sugar, but not quite powdered sugar.