



Supply terms for North Star branded coffee.

As the first roastery in our city promoting specialty grade coffee, we had quite a task on our hands to spread the message about quality and the versatility of flavour offered by coffee.

Having worked in coffee for nearly a decade now (and having completed numerous supplier visits across the coffee lands) we are absolutely convinced that specialty coffee is the answer for those who are farming with growing global uncertainty around climate change and an unstable C market (see this blog here for more info).

Specialty grade coffee makes up a small per cent of what is produced globally and is totally reliant on an aligned supply chain to ensure its success – this means attentive handling and roasting, machinery with adequate enough control to prepare this more complex bean along with the training and expertise to produce the highest standards consistently. When establishing our business, we had the mission of making specialty grade coffee more accessible – we are now happily at a point where our product is recognised for its quality and the ethics with which we conduct our business and day to day activities both socially and environmentally. We are motivated entirely by the possibility of having a tangible positive impact on our producers and intend to do so by contributing to agronomy and social/ environmental projects funded by our growth.

We are talking about building a business that leaves a legacy and to do so we believe it is of imperative importance to maintain the consistency in our

brand, approach and product –the final consumer experience of our coffee is in the hands of those preparing it, our wholesale partners.

In this aim, we have set out the following guidance that we ask you to consider before becoming a part of the north star family to ensure we are a suitable partner in helping you achieve your desired coffee offering.





Equipment Standards.

Espresso Grinder Features

- Adequate capacity to meet your output needs per day, whatever they may be (this is inherently linked to dose consistency and service speed too).
- Cooling system for the grinding chamber to ventilate heat produced during grinding.
- Adequate blade size for output level, at a minimum of 64mm burr size for the main grinder.
- Maintenance during and after service. Hardened steel, titanium or red speed coated grinding blades for longevity of grind quality.
- Programmability of recipes for ease of dosing during service.
- Grinder must produce 16g coffee in no more than 6 seconds, at an espresso grind capable of producing a 30 second brewing time with correct preparation.
- Suitable dosing and grind distribution pattern for ease of use and dose accuracy.
- Motor speed to be no higher than 1200 RPM, unless where adequate cooling system counter-acts the effects of this rate.
- Easily removable hopper for cleaning.

Espresso Machine Features

- Dual boiler machines with adequate PID technology per boiler for maintaining consistency of brewed espresso and steam quality at high levels of output being able to cope with growth too.
- Insulated boilers to maintain temperature stability during service.
- Stainless steel portafilters, spouts, espresso baskets and shower screens for temperature conductivity and hygiene maintenance.
- Adequate boiler size for meeting your estimated level of usage with specialty coffee and expected sales.
- Shot timers (either on your scales or machine) for measuring the time taken for espresso to brew during service. This, along with measuring coffee by weight for calibrations, will be an essential measure of quality through days of service.





If you are unable to meet the above requirements for whatever reason then we can certainly supply you with a white label version of our specialty grade, ethically sourced, freshly roasted arabica coffee that makes no mention of north star on the bags/delivery boxes allowing you the opportunity to maximise your own branding.

This also means there should be no mention of North Star in your own social media channels or menus. Ultimately we feel the above points are really necessary for the protection and consistency of our brand and product and therefore also for the producers we buy from. There really is no point in purchasing coffee at a higher price point if you are unable to bring out the best of it for your customers, if you want us to point you in the direction of some alternative suppliers then please do let us know.