



Wholesale Terms and Conditions

We're excited to share our products with new retailer partners. Here's what you need to know.

How To Apply

We just need a few basic details. Please fill out our application form MokaOrigins.com/Apply

Wholesale Pricing

Once you've completed the application form we'll get in touch with pricing information pertaining to your interests.

3 Ways To Order & Pay

1. Sales Rep: Your sales ambassador is Chris Gill and can be reached anytime at Chris@MokaOrigins.com or by phone or text at (262) 237-4747
2. Alternatively, you can simply email your order to Orders@MokaOrigins.com. You'll receive an email invoice that same day which you can pay using a credit card.
*Please note your order will be shipped only after payment is made.
3. Net 30 Credit: If you have credit with us (*see below for details*), email your orders to Orders@MokaOrigins.com. You will receive an invoice with your product which you can pay by check or credit card over the phone. Make check payable to Moka Origins and send to:

Moka Origins
Attn: Mark Larson
952 Bethany Turnpike
Honesdale PA 18431

Credit Terms

First time customers are required to pay upon ordering. For our repeat customers we offer Net 30 if desired. Email Chris@MokaOrigins.com for details.

Shipping and Delivery

We ship orders within 5 days of receiving your order. We offer free shipping within the continental United States and free local delivery on orders of \$250 or more.

Case Quantity

Our 12 oz coffee, chocolate bars, and 32 oz cold brew bottles are packaged and sold in cases of 12 units per case. Our 5 lb bulk-bags of coffee can be ordered individually.

Mixed Cases

We will sell mixed cases if desired. Just let us know what you'd like in your mixed case.

Minimum Order Quantity

Our MOQ is two cases for the first order.

Resale Tax ID

We require your resale tax ID upon setting up your account.

Nature Of Handmade Products

All of our products are handmade. Due to the nature of our production method, each product may vary slightly.

Displaying and Storing chocolate

Bad things can happen to good chocolate. Here are a few recommendations to avoid melting and subsequently "blooming" (the separation of cocoa butter from cocoa solids)

1. Store in a dry, cool place.
2. Keep it away from strong scented odors or foods, as cocoa butter can easily absorb these flavors.
3. Keep out of direct sunlight. Chocolate will begin to melt at 84 degrees and direct sunlight will easily cause this to happen.
4. For mid to long-term storage (3 to 8 months) we suggest a storage temperature of 55 to 65 degrees.
5. Never freeze chocolate.
6. Customers are responsible for the proper handling and care of purchased products under agreement of Wholesale Terms and Conditions.

Damages / Defects

Please inspect all shipments immediately upon arrival. Please contact Moka Origins at Orders@MokaOrigins.com within 5 days of receipt of damaged or defective shipments. Returned merchandise will be replaced with new merchandise. Returned merchandise will not be accepted if it is held for more than 15 days after receipt.

Returns / Exchanges

Wholesale merchandise may not be returned or exchanged. We only accept returns in the case of defective merchandise as noted above.

*Thank you. We greatly appreciate your business.
The Moka Origins Team*