

BARISTA & CO

FRESH HONEST COFFEE



Specialty coffee and kit for home, work and play



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What a journey. It's been almost 10 years since we were wandering the streets of Hanoi, sipping super sweet Ca Phe Da coffee from a street seller. Today, things look a little different.

We've swapped our travellers' rucksacks for bookbags. Our walking shoes for tiny football boots. And any wandering we get to do involves our four-legged friend (and a 30 minute battle to get everyone out the door with shoes and coats on).

One thing hasn't changed though. We still love coffee. Arguably, more so now than ever before.

We fell in love with specialty coffee. Not just the taste, but the whole experience.

The slow drip from a pour-over, the loud vibrations of a coffee grinder, the smells, the tastes, the farmers, the roasters... We knew almost immediately that this was an industry we wanted to be at the centre of. So one evening, sitting in our kitchen, we created the Brew It Stick.

Today, Barista & Co make speciality coffee and kit for home, work and play. We had one goal: make coffee simple. Whether you're a coffee geek or you just love a brew – we've got a selection of coffee makers, coffee accessories and 4 best-selling coffees and seasonal guests that our customers choose to make your perfect cup.

The rest of our story is still being written, but thank you so much for joining us on this journey.

All the best,

James and Louise Gray



About Barista & Co

Your cup of coffee matters to everyone at Barista & Co. It was never just about beans to us.

But one of the main barriers has always been communication and messaging. Coffee geeks (like us) claiming the speciality coffee world for themselves, leaving everyone else to fend for themselves. That is NOT Barista & Co.

Over the years, Barista & Co has grown but the idea that specialty coffee doesn't have to be complicated remained at the core of what we do. We work around 3 core principles: roast fresh, grind fresh, brew fresh. Our aim is to keep great coffee simple, cutting out the jargon and teaching everyone how easy it is to brew super fresh coffee at home, work and play.

Our coffee is hand-picked in Colombia and Uganda, shipped to our Dorset roastery and roasted fresh to order. Our manual coffee makers have been designed to suit your style of coffee, and range from entry-level right up to manual brewing expert. Even our coffee grinder is easy to operate, with 40 unique settings for micron consistency.

Speciality coffee doesn't have to be complicated.



Our Ethics

Did you know that mass market coffee brands have passed through as many as 25 middlemen before it reaches your kitchen? Barista & Co are proud to know our farmers by name, working directly with communities and family run farms in Colombia and Uganda. We pay up to 4x more than mass market coffee suppliers, and you can taste that in the beans.

During our years travelling and roasting coffee, we've seen some incredible things... But we've also been heartbroken by some all too recognisable scenes. Together, with our partners at 1% for the Planet, we are making a small difference to someone's life.



We wouldn't be doing our bit for the communities that we work so closely with if we weren't doing more from our office in Dorset. Our coffee bags are 100% recyclable – don't even ask James how long it took him to find recyclable label glue.

We stock spares and repairs for all of our products, so there's no need for any coffee maker to go to landfill. We also ship our coffee in bigger bags to reduce the amount of deliveries we're making. Our Barista & Co vans are electric, our paperwork is digital and we're proud to be carbon negative across the entire business.

Proud partners with 1% for the Planet and Project Waterfall. That's coffee, doing it right.

PROJECT WATERFALL



Barista & Co Regulars

Introducing Barista & Co Regulars. A fresh, new way to get coffee delivered to your door how and when you want it.

As part of our ever growing community, we wanted to make sure you know everything that comes with being a Barista & Co Regular. Exclusive discounts, event invitations and super fresh single origin coffee is just the start of what we've got to offer...

If you're looking for an entry level brewer we can offer advice and when you're ready for the next step, we will be on hand to help you make the right choice, always with your Regulars discount.



Regulars isn't just another coffee subscription...

Yes, you get super fresh* coffee delivered to your door how and when you want it. And yes, that super fresh single origin coffee is 15% off the by the bag price. But you also get:

- Exclusive monthly discounts on coffee makers and accessories
- Invitations to coffee events across the UK
- Unlimited chances to win free kit, merchandise and vouchers
- First glance at new products and designs
- Your say on the coffee that we feature as the Seasonal Roast
- Chance to shop the sale before it's open to the public



ALWAYS FRESH



GREAT VALUE



SIMPLE



HONEST



*Our super fresh guarantee - always roasted and posted in 7 days

Roast Fresh



We know fresh, honest coffee starts with the bean.

Our specialty graded coffee uses 100% Arabica beans that are hand-picked in Colombia and Uganda by farmers we know by name. Our Colombian coffee is darker roasted, with tasting notes of milk chocolate, vanilla and caramel. Our Ugandan single origin is our lighter roast, with tasting notes of blackberry, sweet cherry and dark chocolate (hello black forest gateaux!).

It's not just about the beans, it's about attention to detail when it comes to roasting the coffee. Our roastery can be found in Dorset, and roasts small batches of our award-winning coffee every week. Our Regulars benefit from 48 hour fresh coffee delivered to their door how and when they want it.

One thing you'll notice when it comes to our beans is that we roast lighter. This might be new to you as so many global coffee brands opt for a darker roast. Traditionally, this was to hide the nasty flavours of poor quality coffee beans. When you're working with such a high standard of coffee, you want the flavours to speak for themselves.





Grind Fresh



The Core All Grind. An electric coffee grinder with 40 settings, offering exquisite grind consistency between 400 and 800 microns.

When we started developing a coffee grinder, we wanted to ensure it was accessible to everyone. We looked at our office grinder, as you can imagine it's a high tech bit of kit. But it's also big, too big for the average kitchen. And it's expensive, more than the average fresh coffee drinker wants to spend.

The award-winning Core All Grind is streamlined and stylish. The burrs are calibrated to give the best grind consistency for manual brewing methods. But the best part for most of you is the value. Not only is it cheaper than equipment with this kind of spec, but we offer a range of replacement parts so you'll never have to fork out for a new coffee grinder again.



Brew Fresh



51% OF PEOPLE CHOOSE THE WRONG COFFEE MAKER*

With one simple question, we want to change this.

How do you like your coffee?

We developed a simple guide based on the customers coffee preferences and the coffee maker they need to achieve this. No dark arts, we just ask them.

Did you know?

The way you make it is just as important as the coffee you use.



Take The Quiz



YOUR BEANS



YOUR BREWER



YOUR COFFEE

*2020 Barista & Co Coffee survey of 348 consumers comparing their favourable coffee characteristics with the coffee maker they own.

Brew Guide



Brew It Stick

Ditch the Instant

Strength:

Body: Medium

Time: 6 mins

One Brew

Pour Slow

Strength:

Body: Full

Time: 6 mins

Coffee Press

100% Plastic Free

Strength:

Body: Full

Time: 6 mins

Pour Over

Clean and Complex

Strength:

Body: Light

Time: 3 mins

Twist Press

Quick and Strong

Strength:

Body: Light

Time: 2 mins



NOT TOO STRONG - BREW IT STICK

FULL BODIED - CORE COFFEE PRESS

TEA AND COFFEE - ONE BREW

LIGHT AND CLEAN - POUR OVER

SHORT, BLACK AND STRONG - TWIST PRESS

Coffee Accessories

From bag clips and measuring spoons to milk pitchers and cocoa stencils, our coffee accessories are available in a variety of finishes and make the perfect gift for professionals and home baristas.



Bag Clips

Coffee always tastes better fresh. Our set of 3 bag clips provide an easy and stylish way to ensure the freshness of your products.



Cocoa Shaker

A barista essential tool to add a touch of indulgence. An unsung hero in any coffee shop or kitchen the humble cocoa shaker should not be forgotten.



Measuring Spoon

Our coffee scoop spoon has been specifically designed to improve the measurement of your coffee, reducing mess and improving accuracy.



Pod Cage

A storage solution that is both practical and elegant. Our multi-purpose coffee pod cage serves as an ideal way to store your coffee pods, coffee bags and accessories.

Milk Pitchers

We know good coffee is only half the job. Our range of professional and home stainless steel milk pitchers are perfect for steaming, frothing and pouring milk, ideal for those coffee lovers that enjoy a longer coffee like a latte or cappuccino.



Our New Showroom

Have you visited our new showroom yet? Showcasing top of the range coffee makers and equipment for home, work and play... It's the coffee lovers playground.

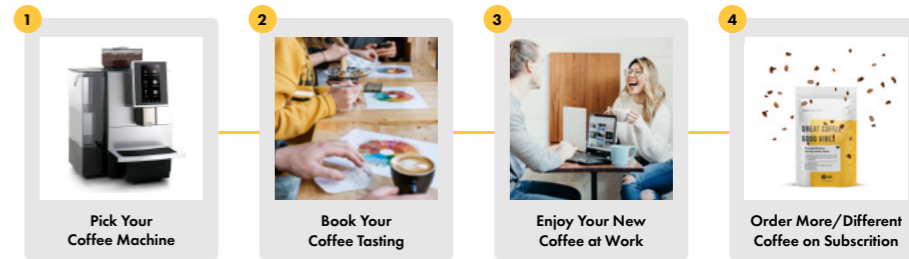
Come and have a brew with us.

31 Market Place
Ringwood
Dorset

Barista & Co At Work

Did you know that 74% of people expect a better quality cup of coffee at work?

Barista & Co have gone above and beyond to create a coffee shop experience in the office. We work with forward-thinking SME's to curate the perfect plan, ensuring every team gets a coffee machine and a coffee subscription that works for them.



Be proud of your people.
Be proud of your coffee.

Find Out More:



BARISTA & CO



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