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## **Hello and welcome to brüud.**

We are the UK's leading experts in bean to cup coffee machines.

As certified lovers of all things coffee, brüud was born out of a desire to bring barista quality coffee, from easy to use machines, whilst still reducing our industry waste. We have travelled far and wide, to some of the most beautiful and remote parts of the world, to bring what we think is one of the finest collections of single origin, artisan coffee

### **The brüud Artisan & Gourmet Estate Collection**

We believe the best things in life are often found in the smallest of places.

The brüud estate collection brings some of the best coffees, from some of the oldest farms in the world. Discover a hidden world of flavour as our estate collection brings you a coffee experience like no other. We have carefully chosen and sourced our green coffee beans directly from the farmers and growers, who share our passion to preserve traditional farming methods for sustainable production. Our coffee beans offer a taste sensation like no other - grown with love, and with respect for the local environment.

All brüud coffee is single origin, meaning it is collected from one specific estate in the coffee growing region of each country. By using one estate per coffee, along with the generation old skills & experience, brüud coffee ensures quality and a greater share of profits for our farmers.

With today's coffee demand growing worldwide year on year, the impact this is having to our environment is ever increasing. 95 million cups of coffee are enjoyed in the UK every day alone! Current figures suggest we throw away 2.5 billion coffee cups a year with less than 1% being recycled. Brüud are on a mission to reduce the industry's waste impact on our environment. We aim to raise awareness levels and pledge 10% of our profits to go into research and action to clean up the industry.

All brüud coffee & chocolate is Fairtrade & Rainforest Alliance certified.

All of our coffee is speciality graded and helps support local farmers and growers in some of the world's poorest countries. Coffee is a delight - and for our farmers and many others, provides their sole income. Together, we can create a more sustainable industry, and reduce the environmental impact, so the delicate art of coffee growing can be preserved for all.

*Jonathan Ison*

brüud. seriously. great coffee.

# ARTISAN ESTATE COLLECTION



The Huila region in Colombia is famous for producing some of the world's smoothest coffee. This gorgeous coffee bean is carefully grown and harvested on the Garzon Mitaca Coffee Estate, Huila, Colombia. Over 7 generations of family have worked on the estate to perfect their coffee plants to produce velvety smooth coffee.

This coffee bean will produce a rich, dense and creamy crema packed full of flavour. It is full bodied with a very smooth and lasting finish that stays on the palate. The coffee produces a deep chocolate flavour, a taste made famous by Colombian coffee farmers. Chocolate gives way to hazelnut and sugar browning which makes the mouth water. A deep, rich coffee that is perfect for a morning espresso or something extra special throughout the day.

#### Details:

100% Arabica whole coffee bean - Speciality Graded  
Single Origin - Grown and harvested at the Garzon Mitaca Coffee Estate, Huila Province, Colombia  
Rounded Body  
Mild Acidity  
Chocolate & Hazelnut with Sugar Browning finish  
Fairtrade  
Rainforest Alliance  
Wet Processed

Costa Rica produces some of the smoothest coffee in the world. The Tarrazu region in Costa Rica accounts for 35% of the countries coffee output and it's easy to see why. Grown and harvested on the small Caturra Coffee Estate before being sent to the local towns mill to be pipped; washed and processed. This coffee blew us away during cupping with one of the smoothest coffees we have ever tried.

This coffee bean will produce a deep dark crema absolutely bursting with flavour. Exceptionally smooth with a long lasting finish that makes you go back for more. These beans are well rounded with a bright and zesty acidity, promising a blast of honey and grapefruit followed by a smooth malty finish. With its lively flavour, this is the perfect morning coffee. Great as an espresso or with a splash of milk.

#### Details:

100% Arabica whole coffee bean - Speciality Graded  
Full Bodied  
Bright Acidity  
Honey; Grapefruit with tones of Malt for added depth of flavour  
Single Origin - Grown and harvested at the Caturra Coffee Estate, Tarrazu Region, Costa Rica.  
Fairtrade  
Rainforest Alliance  
Wet Processed

## The Artisan Estate Range - Whole Bean

Roasted Especially for Bean to Cup Machines

**Columbia** - Garzon Mitaca Coffee Estate - Huila Region

**Costa Rica** - Caturra Coffee Estate - Tarrazu Region

Bean Type

Pack Size

Price

100% Arabica

2 x 500g

£18.00

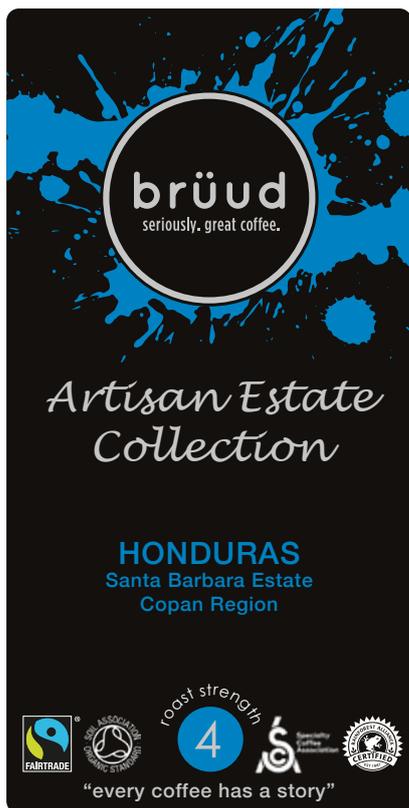
100% Arabica

2 x 500g

£18.00

Our "Artisan Estate" coffee is roasted to order, sealed in 500gm packs for freshness.

# ARTISAN ESTATE COLLECTION

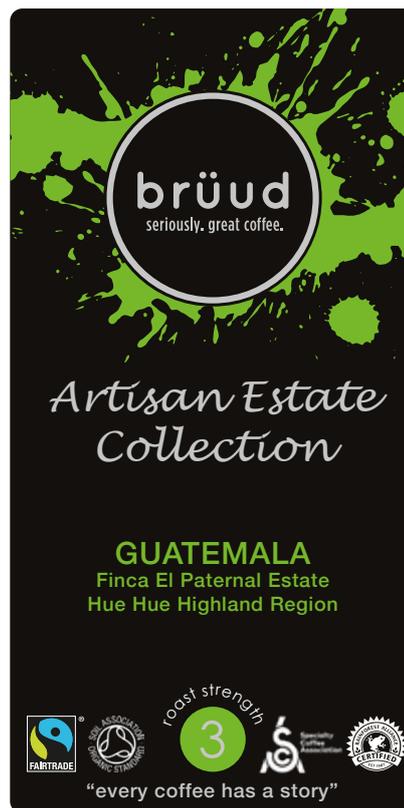


Our best seller and one of the best flavoured coffees in the world - we think! The Copan region in Honduras is famous for its rich architectural sites and history, and also its generation old coffee farming estates. Decade old skills and careful selection of the very best coffee plants has turned Honduras into one of the worlds fastest growing coffee producers.

From the Santa Barbara Coffee Estate, nestled in the Copan region, this coffee packs a punch. Strong and bold with a dense, velvety crema and bursting with heart. A smooth hazelnut flavour gives way to dark fruits and cocoa finish leaving a lasting impression. It has great balance and acidity which makes it a perfect all day drinking coffee. Creates a beautiful espresso or works equally well with milk.

#### Details:

100% Arabica whole coffee bean - Speciality Graded Single Origin - Grown and harvested at the Santa Barbara Estate, Copan Region, Honduras  
 Medium Bodied  
 Good Acidity  
 Hazelnut & Dark Fruits with a Cocoa finish  
 Fairtrade  
 Rainforest Alliance  
 Wet Processed



Huehuetenango is one of the worlds highest and driest coffee growing regions. Cultivated at heights up to 6,5000 feet, these high altitudes make for an exceptionally exquisite coffee. Grown and harvested on the Finca El Paternal Estate, this remote farm benefits from mineral rich mountain water helping the coffee plants to produce wonderful rich fruit.

Guatemala has grown coffee for centuries and accounts for a huge majority of the countries exports. This coffee has it all; full bodied with rich smooth finish throughout, a strong blackcurrant start that brings the coffee instantly alive on the tongue, before yielding to walnuts and cocoa for a long lasting finish. Strong acidity makes this coffee best enjoyed with milk for a perfect all day coffee.

#### Details:

100% Arabica whole coffee bean - Speciality Graded Single Origin - Grown and harvested at the Finca El Paternal Coffee Estate, Hue Hue Highland Region, Guatemala  
 Full Bodied  
 Good Acidity  
 Walnuts & Blackcurrant with a lasting Cocoa finish  
 Fairtrade  
 Rainforest Alliance  
 Wet Processed

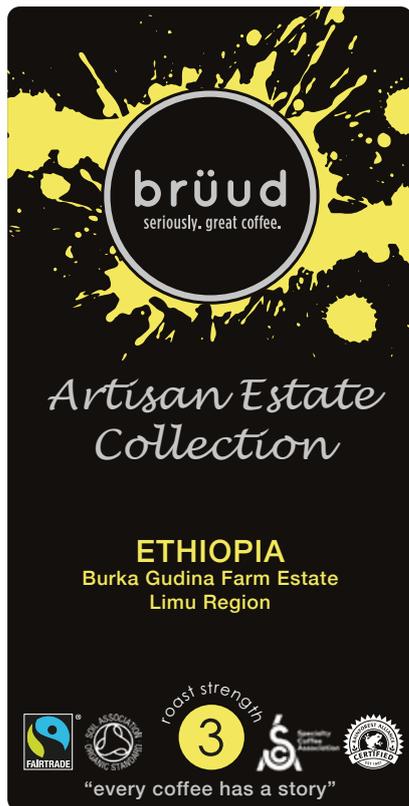
## The Artisan Estate Range - Whole Bean

Roasted Especially for Bean to Cup Machines

	Bean Type	Pack Size	Price
<b>Honduras</b> - Santa Barbara Estate - Copan Region	100% Arabica	2 x 500g	£18.00
<b>Guatemala</b> - Finca El Paternal Estate - Hue Hue Highland Region	100% Arabica	2 x 500g	£18.00

Our "Artisan Estate" coffee is roasted to order, sealed in 500gm packs for freshness.

# ARTISAN ESTATE COLLECTION/DECAF



Ethiopia is quickly becoming one of the go-to coffee growing regions in the world. World renowned for an extremely well balanced coffee packed full of blueberry flavour notes. It has everything: medium body and acidity to provide balance, a rich smooth crema that blasts cranberry and caramel. Followed by a lasting deep blueberry flavour that never tires.

On the beautiful Burka Gudina Farm, nestled in the rich fertile soil of the Limu region, everything is done by hand as it has done for generations. All of the coffee is shade grown which brings out the rich blueberry flavour this coffee is famous for. For a coffee so rich in flavour that is palatable all day. A world class espresso, or a completely different experience, add milk for blueberry pie!

#### Details:

100% Arabica whole coffee bean - Speciality Graded  
 Single Origin - Grown and harvested at the Burka Gudina Farm Estate, Limu Region, Ethiopia  
 Medium Bodied  
 Medium Acidity  
 Cranberry hit with a Caramel centre finishes with a distinct Blueberry aftertaste  
 Fairtrade  
 Rainforest Alliance  
 Wet Processed

Historic and equally beautiful, Oaxaca, Mexico is a vibrant, cultural town with tiny shops and friendly people. On the outskirts of the town, a short walk from the local ruins lies the Finca Las Nieves Estate. This ancient old land produces some of the best coffee in Mexico with great acidity. This bean is selected for its naturally low caffeine content with no compromise in flavour and body.

Dark chocolate springs forth alongside peanut and cane sugar for a full depth of flavour with a smooth finish. A medium bodied coffee that works exceptionally well as an espresso or with milk. A medium acidity cuts through with the dark chocolate that is treat for the senses.

#### Details:

100% Arabica whole coffee bean - Speciality Graded  
 Single Origin - Grown and harvested at the Finca Las Nieves Estate, Oaxaca Region, Mexico  
 Medium Bodied  
 Medium Acidity  
 Dark Chocolate gives way to hints of Peanut and Cane Sugar finish  
 Fairtrade  
 Rainforest Alliance  
 Wet Processed

## The Artisan Estate Range/Decaf

Roasted Especially for Bean to Cup Machines

	Bean Type	Pack Size	Price
<b>Ethiopia</b> - Burka Gudina Farm Estate - Limu Region	100% Arabica	2 x 500g	£18.00
<b>Mexico Decaf</b> - Finca Las Nieves Estate - Oaxaca Region	100% Arabica	2 x 500g	£18.00

Our "Artisan Estate" coffee is roasted to order, sealed in 500gm packs for freshness.

# THE GOURMET ESTATE RANGE -WHOLE BEAN



The world's most expensive coffee bean, the kopi luwak is a luxury taste sensation like no other. The kopi luwak is harvested unlike any other coffee. The fruit is a firm favorite of the Asian palm civet (a native mammal to Indonesia), who eat the coffee fruit off the plants of the local farmers. They do not mind, for once the fruit has been digested, they collect the fermented coffee before being washed and processed. The digestion process brings out a whole new flavour which makes this coffee famous. Our coffee is collected on the Takengon Farm Estate with the farmers knowing the local civet routes and best places to collect their precious coffee beans.

It is the world's most famous coffee for a reason. A dark roast coffee full of deep flavours. Full bodied with a vibrant hint of dark chocolate, a consistent flavour exalted by delicate tones of cherry and plum. With its unique processing methods, rarity and flavour, this is a coffee you have to try.

#### Details:

100% Arabica whole coffee bean - Speciality Graded - 95+ Score  
Single Origin - Grown and collected at the Takengon Farm Estate, Sumatra Region, Indonesia  
Full Bodied  
Medium Acidity  
Dark chocolate & cherry with a hint of plum throughout  
Fairtrade  
Rainforest Alliance  
Wet Processed

Nestled in the Jamaican Blue Mountains is the Old Tavern Coffee Estate. Paradise on earth, with rich and fertile soil, the Old Tavern is famous with coffee lovers for its rare and exquisite blue mountain coffee. A very limited batch is harvested every year adding to the exclusivity of this beautiful coffee.

This dark roast coffee boasts strong and powerful tones of apricot accompanied with melon and a zesty acidity. This coffee is complemented by a milk chocolate aftertaste, for a full bodied and flavorful experience. A real delicacy and a treat for coffee lovers all over the world. We can't recommend this coffee enough!

#### Details:

100% Arabica whole coffee bean - Speciality Graded - 95+ Score  
Single Origin - Grown and harvested at The Old Tavern Coffee Estate, Blue Mountain Region, Jamaica  
Full Bodied  
Good Acidity  
Apricot & melon with a smooth milk chocolate finish  
Fairtrade  
Rainforest Alliance  
Wet Processed

The Chiriqui region, Panama is one of the worlds highest and driest coffee growing regions. Cultivated at heights up to 6,500 feet, these high altitudes make for an exceptionally exquisite coffee. Grown and harvested on the Finca El Paternal Estate, this remote farm benefits from mineral rich mountain water helping the coffee plants to produce wonderful succulent fruit.

This coffee is currently being used on the coffee circuit of the Coffee Association Barista Championships, adding to its intrigue. A complex full bodied the Panama Geisha coffee bean gives you a blast of raspberry followed by smooth hints of vanilla and tea rose. To really savour the flavour, drink as an espresso for a world beating taste experience.

#### Details:

100% Arabica whole coffee bean - Speciality Graded - 95+ Score  
Single Origin - Grown and harvested at The Old Tavern Coffee Estate, Blue Mountain Region, Jamaica  
Full Bodied  
Good Acidity  
Walnuts & Blackcurrant with a lasting Cocoa finish  
Fairtrade  
Rainforest Alliance  
Wet Processed

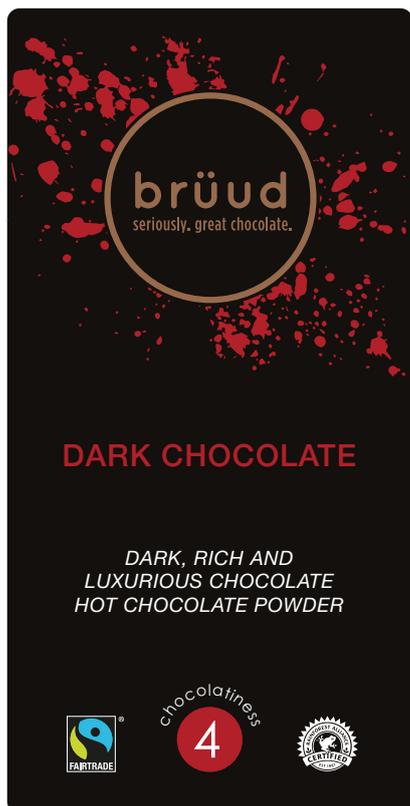
## The Gourmet Estate Range -Whole Bean

Roasted Especially for Bean to Cup Machines

	Bean Type	Pack Size	Price
<b>Wild Kopi Luwak</b> Takengon Farm Estate - Sumatra Region, Indonesia	100% Arabica	1 x 250g	£21.00
<b>Jamaican Blue Mountain</b> The Stoneleigh Estate - Blue Mountain Region, Jamaica	100% Arabica	1 x 250g	£17.00
<b>Panama Geisha</b> Finca Los Lajones Estate - Chiriqui Region, Panama	100% Arabica	1 x 500g	£16.00

Our "Gourmet Estate" coffee is roasted to order, sealed in a 250gm pack for freshness.

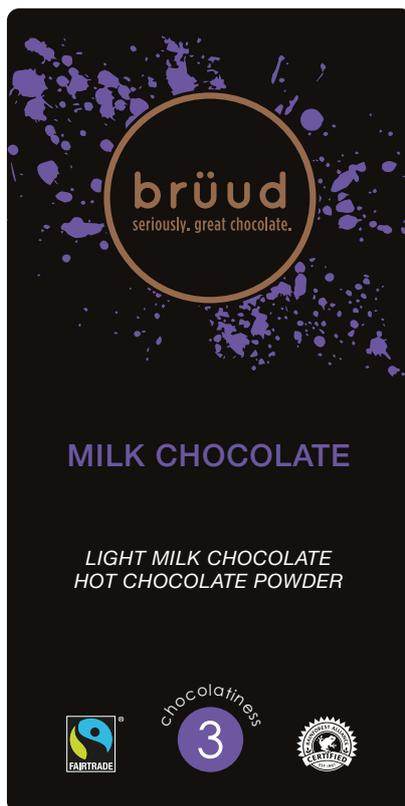
# BRÜUD OPULENT CHOCOLATE POWDER



**For the lovers of dark chocolate** comes our "Peruvian Fairtrade" dark, rich and luxurious hot chocolate powder. Perfectly blended with the finest dark "Fair Trade" chocolate, indulge in a dark chocolate paradise with a taste that lasts. Enjoy with milk for a perfect balance of creaminess and froth texture.

#### About the Cocoa

This hard to find cocoa bean combines traditional dark intensity and bitterness with delicate fruity aromas and a hint of fresh vanilla.



**Based on the nations favourite chocolate,** the "Sweet Milk" is truly the champion of the hot chocolates. Perfect milk chocolate, blended with our light sweetener creates a luxurious and indulgent frothy hot chocolate you will want to go back to time and time again.



**White chocolate lovers, look no further.** Our signature milk chocolate has been transformed into a light, creamy white chocolate, perfect time after time. Add a splash off hot milk and our "White Bianca" is a frothy white chocolate delight.

## Brüud Opulent Chocolate Powder

Formulated for Bean to Cup Machines

	Pack Size	Price
<b>Dark Chocolate</b>	1 x 1kg	£6.50
<b>Milk Chocolate</b>	1 x 1kg	£6.50
<b>White Chocolate</b>	1 x 750g	£7.00

# HAND PICKED TEAS



## Bruud Hand Picked Teas

Silk Bag Presentation

23+ Flavours

Pack Size

Price

1 x 100 Bags £35.00

Apple & rhubarb

Soothing

Decaf

Mango & raspberry

Mellow mint

Sweet breeze

Blueberry pie

Honey dew

Peach

Wild hibiscus

Chai

Wild green

Cherry & lemongrass

Lime & liquorice

Pear infusion

Wild berries

English breakfast

Strawberries & cream

Tropical fruits

Grey damsel

Cinnabun

Cherry cascara

Banoffee pie

Jasmine

Ginger & lemongrass

Earl grey

# CONSUMABLES

	Pack Size	Price
Fairtrade Sugar stix: white 'bruud i.d.'	1 x 1000	£11.50
Fairtrade Sugar stix: brown 'bruud i.d.'	1 x 1000	£12.50
Sweetener Sugar stix: canderel	1 x 1000	£14.00
Rough Cut Sugars: brown and white	8 x 1kg	£30.00
Speculoos Lotus Biscuits	1 x 300	£14.00
Millfresh Granulated milk	10x500g	£42.00
PG Tips fresh-brew (vending) tea	6x1kg	£48.00
Dolce Gusto Freeze dried coffee	10x300g	£75.00

# DISPOSABLES

	Pack Size	Price
Bamboo Stirrers: long	1 x 1000	£4.50 + VAT
4oz Black ripple double wall cups	1 x 500	£20.00 + VAT
8oz Black ripple double wall cups	1 x 500	£33.00 + VAT
12oz Black ripple double wall cups	1 x 500	£35.00 + VAT
16oz Black ripple double wall cups	1 x 500	£40.00 + VAT
4 oz Sip Lids	1 x 500	£19.50 + VAT
8 oz Sip Lids	1 x 500	£21.50 + VAT
12 oz Sip Lids	1 x 500	£22.50 + VAT
16 oz Sip Lids	1 x 500	£23.50 + VAT
Water Cups: 7oz	1 x 1000	£30.00 + VAT

# CLEANING CONSUMABLES - WMF

	Pack Size	Price
Coffee Cleaning Tablets (1.3g)	100 Tablets	£13.50 + VAT
Cleaning Tablets - Easy Milk	100 Tablets	£32.00 + VAT
Special Cleaner for Milk Foamer	1 Litre	£10.00 + VAT
Descaling Solution	0.75 Litres	£5.50 + VAT



# ROAST COLOUR/COFFEE STRENGTH EXPLAINED

We are often confused when we see strength guides on coffee packs. The strength of how you like your coffee to be depends on several factors:-

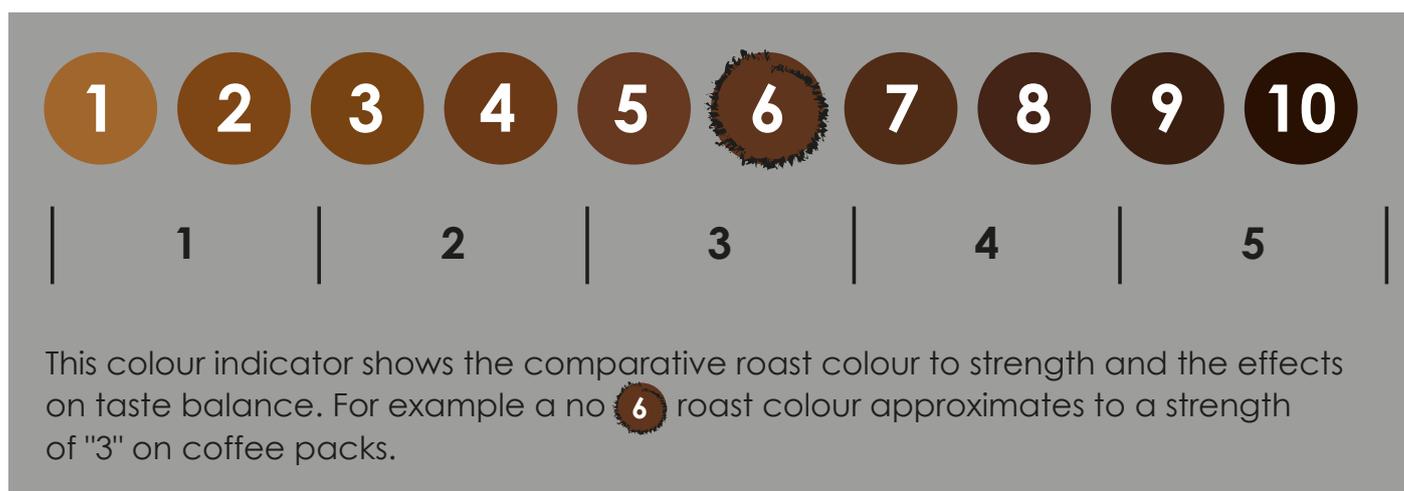
**The colour of the roast • How fine of course the grind is • The volume of coffee used**

The following 10 point colour scheme has been designed to try and give you a clearer idea as to how tastes change in the cup rather than the strength.

For example the lighter roasts are more fruity and citrusy  
Heavier roasts tend to be more cacao flavour notes like very dark chocolate



Number indicated on Bruud packs



We hope this helps you to choose your ideal roast to suit your taste.

**All orders received by 11am is next day delivery, otherwise next working day.** Payment upon order unless an account is set up - please ask for more details All orders to be emailed to [orders@bruud.co.uk](mailto:orders@bruud.co.uk)  
Please confirm Product, Quantity, Contact & Delivery Details VAT applied where applicable



