

Welcome to 305 Coffee Roasters

355 Coffee Locasters

A substantial Coffer Roaster with old school roasting values.



355 Coffee Locasters Mission Statement:

350 Coffee Roasters' philosophy and approach, is to clearly understand our customers' needs and expectations and then exceed those expectations. We treat each client as a true business partner. We consistently produce premium quality products with superior taste and provide old school customer service.

Experience Matters

305 Coffee Roasters management team has decades of experience in the coffee roasting industry. They are experts in green coffee sourcing from virtually every coffee going region in the world, experts in cupping coffee to match flavor profiles, and experts in all aspects of coffee roasting, grinding and packaging. 305 Coffee Roasters manufacturing operation consistently delivers extraordinary quality branded and private label coffee to Retail Stores, Office Coffee Services, Hospitality, Food Service, Distributors, Convenience Stores, Petro Stores and Vending businesses. Additionally, 305 Coffee Roasters is a major player in the hospitality business servicing the cruise line industry helping the company become the second largest roaster in the State of Florida.

Our Miami headquarters comprises of over 50,000 square feet of state-of-the-art facilities which affords us the ability to house our entire operation under one roof. Our raw material storage, roasting operations, packaging facility, distribution warehouse, customer service department, sales department and accounting department all work together cohesively to create an effective production flow from raw material to finished product.



Single Serve Cups Program

305 Coffee Roasters is full service including in house Single Serve Cup equipment that was manufactured in Italy that is able to produce 250 single serve cups per minute with a dual feeding system. Our cups are 2.0 compatible. 305 Coffee Roasters' Single Serve Program consists of a variety of flavors that include the following:

Varieties:

- Colombian
- Donut Shop
- Breakfast Blend
- French Roast
- House Blend
- Signature Decaf
- French Vanilla
- Hazelnut
- Fair Trade Organic Dark
- Fair Trade Organic Medium

Packaging Capabilities:

- 12 Count
- 18 Count
- 24 Count
- 80 Count / Bulk Program



- 305 Coffee Roasters provides equipment, organizes the installation and provides this service to the food service industry on a national basis.
- We develop and deliver custom blends, custom counts and custom weights as specified by our clients.
- We offer the following equipment to our food service clientele:
 - The Automatic Brewer brews up o 3.8 to 7.5 gallons of perfect coffee per hour. Model is space saving 8.5" wide. The Bunn Single Brewer has 120/208V 28.8 amp, requires 3 wires plus ground service, single phase 60 Hz.
 - The Single Brewer brews up to 5.1 to 11.4 gallons of perfect coffee per hour. It brews ½, 1, or 1½ gallon batches. One 1.5 gallon Bunn 1.5GPR portable server included. The Bunn Single Brewer has 120/208V 28.8 amp, requires 3 wires plus ground service, single phase 60 Hz.
 - The Dual Brewer can brew up to 16.3 gallons of coffee per hour. Two 1.5 gallon Bunn 1.5GPR portable coffee servers are included. The Bunn Dual Brewer has a 120/208V, 28.8 amp, 5990 watt electrical rating and requires hard wiring.
 - The URN Brewer can brew up to 25 gallons of coffee per hour. It has twin 3 gallon portable coffee servers that are included. The URN Dual Brewer has a 120/240V, 60 Hz, must be hardwired.
 - The Espresso 2-Group can brew up to 480 shots of coffee per hour. The Espresso Brewer has a 220V, 3500 watt electrical rating. Dimensions 700 x 475 x 535.
 - The Espresso 3-Group Brewer can brew up to 720 shots of coffee per hour. The Espresso Brewer has a 380V, 4600 watt electrical rating. Dimensions 920 x 475 x 535.
 - The Fiorenzato Whole Bean Grinder holds a volume of 2 pounds. It has 110V, 650 watter
 electrical rating. Dimensions 83mm
 - The Milk Thermos holds a volume of 1.5 gallons. It has a 110V electrical rating.

AMERICAN FOOD SERVICE PROGRAM



AUTOMATIC



URN



SINGLE



TEA



DUAL



SINGLE CUP BREWER

ESPRESSO FOOD SERVICE PROGRAM







- 24/7/365 Service technician.
- Unbeaten prices and quality.

- Ascaso Barista Machines
- Ascaso Fiorenzato Model Whole Bean Grinder.
- Milk Thermos.







305 Coffee Roasting Processing Flow

• Green Coffee Purchasing

- 1. All green coffee is tested to our standards before purchase. Bag marks and contracts are ensured before receipt into our facility.
- 2. Once coffee is received in our facility our QC Lab personnel cups the coffee to ensure that it meets our quality standards.

Green Coffee Cleaning

- 1. Our green coffee is cleaned from dust and other light particles, while larger particles are sieved out via vibration.
- 2. Green coffee is moved via magnetized conveying system

Roasting

- 1. The roasting supervisor roasts the green coffee to our customers' unique specifications.
- 2. Each roast is matched to the QC samples to meet the color specifications of each customer.

Whole Bean Coffee

1. The whole bean coffee is moved via magnetized conveying system to either a Super Sack or to the appropriate storage bin.

Flavors added to Coffee

- 1. Coffee is moved to the designated flavoring area where they are deposited into mixers with the appropriate amount of flavoring.
- 2. The coffee is then store into Super Sacks or bins to be packaged.

Ground Coffee

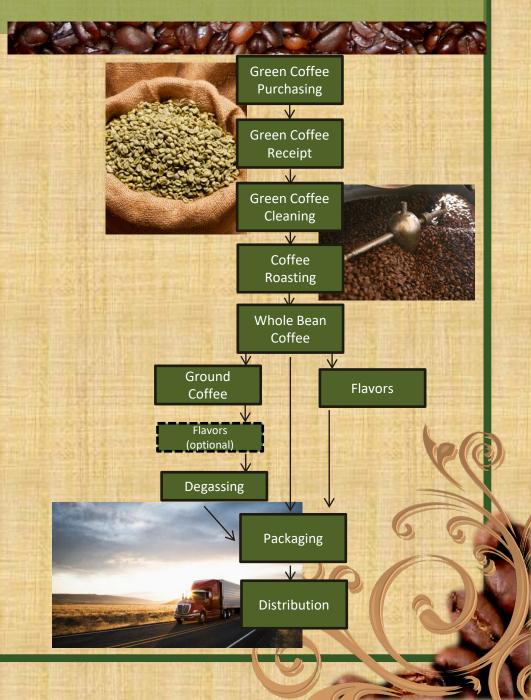
1. Coffee is ground using the Quality Control grind samples to ensure the new grind matches the customers' specifications.

Packaging

- 1. The degassed coffee, whether ground, flavored or whole bean will be moved to the appropriate packaging station.
- 2. The coffee that is packaged is loaded into boxes based on the packaging requirements of each customer.

Distribution

1. Finished product on pallets is loaded onto approved LTL carrier trucks or is shipped in cases via Federal Express.



Our Roasting Facility

Green Coffee Purchasing

Prior to green coffee being purchased and received into our plant it will have been tested per our quality control procedures and the supplier must be listed on the Approved Supplier Register. Bag marks and contracts are ensured before receipt into our facility. Once received in our facility our QC Lab personnel cups the coffee to ensure that it meets our quality standards.





Green Coffee Cleaning System

Our green coffee is cleaned from dust and other light particles such as bag fluff and grains of sand while any larger foreign particles are sifted out via vibration. We at 305 purchase green coffees of the upmost quality and we clean our coffees to highest standard to insure the best quality available whether whole bean or ground.

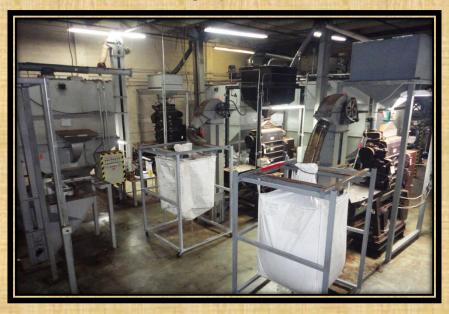
Our Roasting Facility

Roasters: 10 million lbs. capacity

Featuring 2 Jabez Burns 23R drum commercial coffee roasters with set controls for roasting temp, afterburner temperature and filter water quench. Cooling and stoning for maximum production and consistent quality.

Roasting capacity:

- 4,800 lbs. per hour
- 38,400 lbs. per day
- 192,000 lbs. per week
- 10,000,000 lbs. per year





Grinders: 15 million lbs. capacity

Jabez Burns 888 Granulizer commercial grinders with set control points from auto drip to fine espresso grinds.

Grinding capacity:

- 7,200 lbs. per hour
- 57, 600 lbs. per day
- 288,000 lbs. per week
- 14,976,000 lbs. per year



Our Packaging Machines



Diversified Packaging Equipment:





305 Coffee Roasters offers a wide variety of packaging options to meet all of your branding needs.

Our in-house design and marketing team are available to assist you in the creation of your new coffee program.









Turn Key Solution from Field to Finish

We source green coffee from all over the world and are able to achieve whatever quality level or whatever type of certified coffee is necessary to satisfy our clients.

- In house Quality Control Lab provides state of the art color analysis and moisture analysis on all green coffee coming in all roasted coffee going out of our our facility
- This QC process guarantees the highest possible quality standard for our clients and the end consumer of our coffees.



Certifications

The Safe Quality Food (SQF) Code provides 350 Coffee Roasters a food safety and quality management certification program that is tailored to our customers needs. It enables us to meet product quality, traceability, regulatory requirements, and guarantees that food safety and commercial quality criteria is provided in a cost-effective manner for all our clients.

305 Coffee Roasters is dedicated to implementing and maintaining an effective SQF System and to support its ongoing improvement.

We are proud to have earned the SQF certification, which demonstrates 305 Coffee Roasters commitment and dedication to providing the highest quality coffee products using the highest standards available in the industry.

























- SQF Certified
- NON GMO Certified
- Gluten Free Certified
- Colombian Federation
- Organic Certified
- Direct Trade Certified
- Fair Trade Certified / International
- Kosher Certified
- Swiss Water Certified

COLORTRACK LASER REFLECTOMETER R100 SERIES

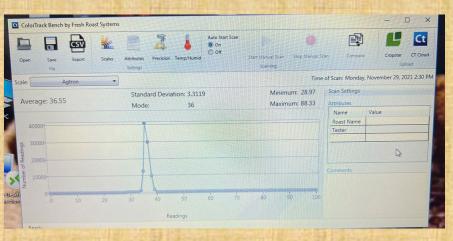


FOR UNPARALLELED ACCURACY AND REPEATIBILITY IN ROAST DEGREE DETERMINATION:

- The benchtop ColorTrack takes 200,000 reflection readings on a roasted coffee sample, in a 20 second scan. The results are delivered to a pc, including graphical representation, and a comprehensive statistical breakdown, including the average reading, mode, median, and standard deviation. Profiles can be saved as a file for storage or export.
- Colortrack is part of a new wave of laser technology breakthroughs, made possible by pc based data acquisition hardware and software. The ColorTrack Laser Module transmits and receives some 10,000 individual readings in a one second scan. Since the recommended scan time is 20 seconds, that leaves about 200,000 readings to be analyzed per test.
- The unique signal generated by the laser module, operates specifically in the 785 nanometer range of the color spectrum, which is the optimum range for detection of shade differences, and never before available on a color analyzer.
- The combination of the type of signal, and the dramatically increased sample size, have provided an instrument capable of analyzing roasted coffee color, in ways never before imagined. It may be possible in time to eliminate the grinding and other sample preparation procedures altogether.

COLORTRACK LASER REFLECTOMETER R100 SERIES





ColorTrack Coffee Color Selector



Agtron -40-45 LaB* - L:29, a:3, B:8 Agtron - 40-35 LaB* - L:32, a:3, B:8

Agtron - 35-30 LaB* - L:20, a:0, B:4 Agtron - 30-25 LaB* - L:18, a:0, B:4 Agtron - 25-15 LaB* - L:6, a:-2, B:3

