



The source

At Dutch Coffee Lab we source green coffee from all over the world. This happens via long-term relationships we have established with reputable importers.



Technology

Every step of a unique roasting process is documented and repeatable so we can reproduce roasting formulas.

Production

Our production process is meticulously managed from start to finish, from selection, roasting, packaging through to delivery.



The crack

Coffee is a potent source of healthy antioxidants with caffeine providing a short term memory boost. One cup has virtually no calories or carbs, no fat and is low in sodium.



Let's talk about your roasting needs



DUTCH COFFEE LAB
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WHOLESALE COFFEE ROASTER

KOFFIEBRANDER

Your coffee starts here

From a green bean in house at Dutch Coffee Lab, the process is managed from the first crack moment through to liquid gold.

YOUR NEW SUPERPOWER THE DUTCH SMUGGLER

1 Kickoff

We talk to you about what kind of flavour profile you're looking for.



2 Origin

Then we select the right bean from the right location, always harvested at the appropriate time.



3 Cupping

We have a systematic cupping process based on small batch roasts, ensuring the flavour is exactly what you're after.



4 Roast profile

Once happy with the roast and flavour profile, we create a roast process using our Giesen roaster with the temperature dialled in accurately for a completely repeatable process. This becomes your very own custom roast profile.



5 Roast-ready

From then on we can supply fresh roasted coffee to your specification with fast turn around times, delivered within 36 hours (local) and 72 hours (Australia wide).



6 To re-order

Simply email or phone us to put in your order. Available in bags of 250, 500, and 1kg. Minimum 10kg order/week.



**EXPERIENCE
IS EVERYTHING**

**REPEATABLE,
RELIABLE AND
ENTIRELY YOURS**

**Find your
roast profile**

**Build your
business a
signature
coffee bean**

