



# Equator Coffee

In 1995, when business partners Brooke McDonnell and Helen Russell began roasting coffee in a Marin County garage, it marked the beginning of their journey to build a high-impact coffee company focused on quality, sustainability and social responsibility.

**EQUATOR  
COFFEES**

## Equator Blend **MEDIUM DARK**

Equator's namesake blend features coffees from some of the world's best known growing regions. This crowd-pleasing blend is rich and smooth.

- Portion Packs 15/3oz 21711
- Whole Bean 2LB 21702

## French Roast Blend **DARK**

A non-traditional take on a classic dark roast concept. The goal with this blend is to develop delicate smoky nuances while retaining sweetness, richness and fruit-toned chocolate flavors. Fair Trade, Organic

- Whole Bean 2LB 21703

## Mocha Java Blend **MEDIUM**

Mocha-Java is an historic blend name with a tradition of interpretation based on the taste of the purveyor. Equator's version includes all certified coffees from Sumatra and Ethiopia combined with a bright-toned Latin American coffee that helps provide balance and smoothness with just the right amount of fruit presence. Fair Trade, Organic

- Portion Packs 15/3oz 21712
- Whole Bean 2LB 21704

## Prime Meridian Blend **MEDIUM**

An exclusive blend designed to be smooth and satisfying. Prime Meridian features coffees from some of the world's most beloved producing countries. Tasting notes of bittersweet chocolate, black cherry and roasted almonds.

- Portion Packs 16/3oz 21713

## Snow Leopard Blend **LIGHT**

Snow Leopard is a seasonal blend which Equator creates with single origin coffees that are enjoyed on their own and combine them in unique ways to create something delicious!

- Whole Bean 2LB 21705

## Sumatra Queen Ketiara **MEDIUM**

This triple-picked Sumatra has a bit of bright, fruit-like acidity that shines through the heavy-toned, earthy base.

- Whole Bean 2LB 21700

## Tigerwalk Espresso **MEDIUM**

Equator's flagship espresso was designed to highlight sweet, fruit forward flavors found in the component coffees, which when combined, form a well-balanced, creamy espresso with a broad range of delicate fruit flavors.

- Whole Bean 2LB 21701

## Brazil 45 Espresso **MEDIUM**

The name of the blend is derived from the W. 45-degree longitude line that runs through Brazil's prime coffee growing regions. In Brazil 45, you'll find notes of milk chocolate & hazelnut, with a smooth, rich finish that lingers on your palate.

- Whole Bean 2LB 21714

*\*check with your local branch for availability*

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