



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

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

**check with your local branch for availability*

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