

Spilling *the* Beans

THE BEST COFFEE MAGAZINE FOR YOUR WORKPLACE



What's trending?

Matcha, new flavours, mushroom coffee and much, much more.

PAGES 4 & 6

Market price of coffee

What's having an effect on the market price of coffee?

PAGE 8

Going for gold with EcoVadis

Our journey towards gold certification with EcoVadis.

PAGE 11

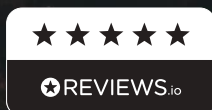
Your store

All your kitchen consumables in one delivery. Simple.

PAGE 25

Contents

4.86



Leave us a review today!

Based on **438** customer reviews from the last 12 months.

What's trending?

Matcha, new flavours, mushroom coffee, traceability and much more.

**PAGES
4 & 6**

Market price of coffee.

What's having a profound effect on the market price of coffee? Find out here!

PAGE 8

Harvest season in Brazil!

Take a look at what's been happening on the farm in Alta Mogiana, Brazil.

PAGE 10

Our journey towards EcoVadis gold certification.

How are FreshGround progressing with their ESG goals and targets?

PAGE 11

How to enhance your workplace coffee experience.

Great tips to help you create an exceptional coffee experience.

**PAGES
14 & 16**

Where filter coffee fits in.

It's often overlooked, but it could be ideal for your business.

PAGE 17

The right cleaner: Office coffee's secret ingredient.

Learn how to properly maintain an office coffee machine.

PAGE 22

Beans matter.

What difference does your choice of coffee bean make?

PAGE 23

Meet the Team - Abbas Seyeden.

Learn more about FreshGround's Showroom Manager right here.

PAGE 24

Your store.

Next day delivery on your coffee beans and tea point essentials.

PAGE 25



Welcome to *Spilling the Beans*: Issue 09

Welcome to the new and improved *Spilling the Beans*.

We've evolved our newsletter into a fully-fledged magazine so we can share more stories, updates and photographs.

You'll now see regular updates from our farm in Brazil. We've given these stories the space they deserve with input from our team of coffee experts to bring you insights from across the industry. Flip the page to see what we mean!

We want this to feel like a conversation, not a catalogue. A way to stay connected, inspired and informed.

As usual, you can find the updated price list on **pages 25-38**. Thanks for reading!



Richard Dunham
Head of Brand

richard.dunham@freshground.co.uk

What's trending?

2025

is green

Ironically, the biggest coffee trend isn't coffee!

Matcha is set to be the drink of summer 2025, taking over mainstream UK coffee shops and Instagram stories alike. In preparation for summer 2025 you can now find matcha on the menu at Starbucks, Pret A Manger and Caffè Nero.

Its slow-release caffeine and higher nutrient content compared to coffee make it especially popular with younger adults, who are more health-conscious than previous generations.

The coffee drinker of today also expects full traceability.

As more retailers share clear information about sourcing, consumers have come to demand the same from all their suppliers. Knowing where coffee comes from, whether it's the farm, the region or the processing method, is no longer a nice to have. It's the standard. A significant majority of coffee consumers say the environmental impact of their brew influences their purchasing decisions. 70 percent of people report considering eco-factors when choosing coffee. **See the latest update from our farm in Brazil on page 10.**



Trending flavours

For young consumers, who mainly drink iced coffee (especially in the summer), a sweetener is a must. Where you could once only get vanilla or caramel flavour in Starbucks, the majority of coffee shops now offer a variety of flavoured syrups and sweeteners. These are some of the top trending coffee flavours in the UK:

- Lavender
- Pistachio
- Fruits such as cherry and banana
- Rose
- Matcha with fruit puree
- Dessert coffees (tiramisu, etc)
- Miso with caramel / brown sugar
- Coconut water

100% natural energy.

No sugar, no sweetener, no calories.



Mission
Natural Energy -
Lime & Yuzu

£18.55 | 12 cans
Code F043

New for summer 2025...
Mission Natural Energy available now.

- Slow-release, low caffeine energy drinks that will keep your team going all day.
- With added vitamins, electrolytes and aminos from 100% natural sources.
- Available in lime & yuzu and lemon & ginseng.
- Ideal for colleagues with caffeine-sensitivity.
- Natural Energy is gentle on the stomach and gentle on the brain.

MISSION

Increasingly, coffee suppliers are stepping away from third-party certifications in favour of direct trade relationships.

Companies like Pact Coffee and Grind (and FreshGround) work directly with farmers, cutting out intermediaries and ensuring a greater share of profit goes back to the growers. By building these direct partnerships, they can focus on quality, pay higher prices, and support long-term sustainability without relying on certification labels. **Learn more about our ESG initiatives on page 11.**

Ready-to-drink (RTD) coffee products

Ready-to-drink (RTD) coffee products are becoming more popular and brands are starting to diversify their product range to meet the demand. Making your own coffee at home has been trendy for sometime, thanks to **#CoffeeTok**. More RTD coffee ingredients are appearing on shelves every month. Like coffee concentrates and pre-mixed flavoured coffees designed to be made into iced coffee.

What's trending?

Mushroom Coffee



A specific and growing segment currently within functional coffee is mushroom coffee.

It incorporates various medicinal mushrooms like lion's mane, reishi, and cordyceps. All of which are believed to offer cognitive, immune, or stress-reducing benefits. These are mainly sold by specialist online retailers, though they are popping up on menus across the country.

OAT-STANDING COFFEE AWAITS...

- **B-CORP CERTIFIED OAT MILK, MADE IN THE UK.**
- **SUSTAINABLE, ETHICAL, AND DELICIOUS.**
- **RANKED AS THE TOP OAT MILK IN THE UK BY THE VEGAN REVIEW.**
- **IDEAL FOR DUAL-MILK COFFEE MACHINES.**
- **CREATE THE PERFECT, DAIRY-FREE, BEAN-TO-CUP COFFEE.**



MINOR FIGURES

Minor Figures
Oat Milk

£14.65 | 6 x 1L
Code D012

Scan here to
find out more
about the
market price
of coffee.



The market price of...

coffee

CLIMATE CHANGE

Climate change is driving extreme weather, like severe droughts and heavy rains, which directly impact coffee yields. Bad weather in South America in the third quarter of 2024 drove up prices as farmers struggled with crop loss.

EMERGING MARKETS

Global coffee consumption is rising as demand increases in populous markets like China and India. Traditional tea cultures are giving way to social-media driven coffee trends, which are pushing up prices.

MARKET SENTIMENT

Market sentiment reflects overall attitudes about coffee's availability, largely determined by annual crop yields. Sentiment shifts from 2024 to 2025 have driven prices up, and are not likely to change until crop yields improve.

INSTRUCTIONS

1. Slice your lemons into wedges, cut your cucumber into pieces (we like using a vegetable peeler to get ribbons) and tear up your mint.
2. Add your torn mint to the bottom of the glass.
3. Start building your drink by layering your ice into your glass, adding in your pieces of lemon and cucumber as you go.
4. Once your glass is full of your ice and fruit, top it up with sparkling water and garnish as you like.

INGREDIENTS

- Lemon
- Mint
- Cucumber
- Ice
- Sparkling water



Almost out?
Reorder CO₂.



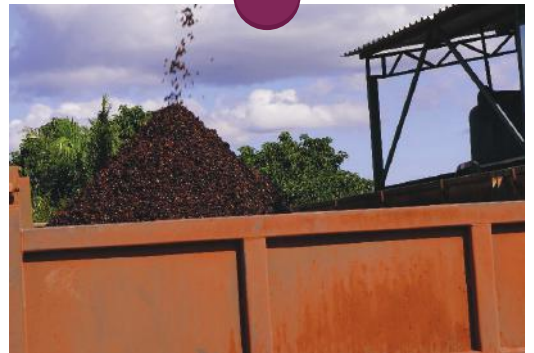
Scan here to
see more of
our recipes.



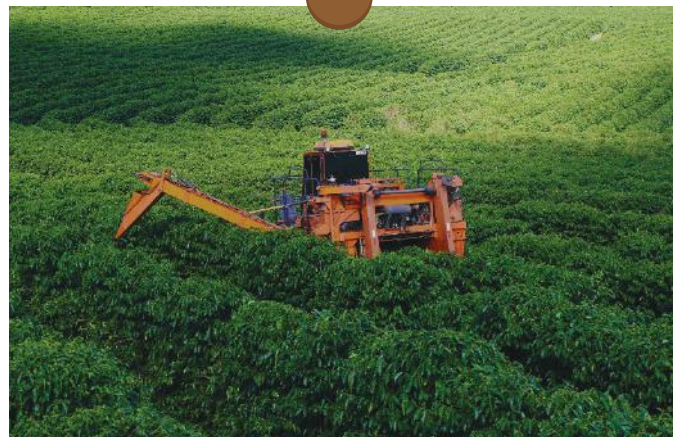
Make your own
Cucumber
Cooler



IT'S HARVEST SEASON IN BRAZIL!



The coffee harvest season is in full swing in Alta Mogiana, Brazil. Check out these amazing photos from the coffee farm, this crop will be on their way to your coffee machine **within just a few weeks.**



We are happy to share that we're now working towards EcoVadis certification, a globally recognised benchmark for sustainability, ethics and good governance.

It's part of our commitment to building a future-focused business that does the right thing at every level of the supply chain, from the farm to the office kitchen. FreshGround started as a family-run coffee machine retailer in the 1980s. We've grown and evolved, but like many long-standing businesses, we're now facing a brand new and exciting challenge. **Scan the QR code below to learn more.**



Our journey towards... ecovadis[®] gold certification.

EcoVadis holds us to a higher bar. During our initial assessment, the feedback was clear. While our emissions and supply chain are no cause for concern, we need more robust systems for tracking impact, reporting on progress and setting measurable goals.

The challenge is the whole point

Bringing a legacy business in line with today's expectations isn't always easy. But it's necessary. This process is helping us document the things we're already doing well, such as working directly with farmers, investing in long-life machines and operating from a low-impact building. And it's helping us build on those strengths with clear

targets and stronger accountability. It's not just a box-ticking exercise. It's a step toward something better.

What this means for you

Many of the businesses we supply are facing the same pressures. More and more of our customers need to demonstrate their own progress on ESG goals. By choosing a supplier that's committed to structure and transparency, you're helping build a supply chain you can trust. One that reflects your own values around sustainability, workplace wellbeing and quality. *Your office coffee should be as thoughtful as the rest of your business.*

WHATEVER YOUR TASTE IN COFFEE, IT'S IN THE BAG.



£158.90 | 10 x 454g
Code C110



£140.75 | 10 x 454g
Code C210



£149.80 | 10 x 454g
Code C310



Expect bright, floral, fruity or herbal notes. Lighter roasts are heated for less time, so they hold more moisture and show off the natural flavours of the coffee cherry. They're more acidic and often feel more delicate.



These strike a balance. Medium roasts are slightly sweeter, with a rounded body and mild acidity. You might lose some of the florals, but you'll get complexity, richness and just enough bitterness to keep things interesting.



Dark roasts are both bold and intense. They're roasted longer, so the sugars caramelise more deeply and the natural flavours take a back seat. You'll taste chocolate, spice, nuts or tobacco. Big body, strong finish, no fuss.

INCLUSIVE COFFEE EXPERIENCES FROM BEAN TO CUP.



£172.50 | 10 x 454g
Code C610



£149.80 | 10 x 454g
Code C710



£149.80 | 10 x 454g
Code C410



Great decaf coffee is all about how the beans are treated. While the caffeine removal process can affect flavour, modern methods and careful sourcing mean you don't need to compromise. Our decaf is proof that you can enjoy the full taste of coffee without the buzz.



This flavoured roast is infused with rich, velvety chocolate aromas. The profile is smooth with dark cocoa notes and a caramelised toffee finish. It's particularly well suited to mochas, lattes and other milk based drinks where it adds extra depth.



Medium body with flavour notes of marzipan, spiced caramel and citrus. The finish is both clean and slightly zesty, making it a well-rounded choice for black coffees and milk based drinks alike. The coffee bean is grown in the Alta Mogiana region of Brazil.

We've got some great tips to help you create an exceptional coffee experience.

Choosing the right machine

Quality equipment is the most important part of a coffee station. Traditional espresso machines found in cafes can be expensive and require a lot of maintenance. Only a trained person can use one safely, whereas a bean-to-cup coffee machine is for everyone to use. Bean-to-cup machines use whole beans to grind and brew a fresh cup of coffee in just 30 seconds. Investing in a bean-to-cup machine can save businesses time and money, and positively impact your workplace culture.

Personalise your coffee station

Your coffee station should reflect your office's personality and culture. The machine you choose should be both visually appealing and functional. Your coffee machine should be in a central location that's easily accessible. Most often this will be in the office kitchen or break-out areas. You can bring in decorative elements like plants or posters to add some character, and present your tea and coffee choices in boxes or shelves so that users can see everything on offer. Keep everything organised and colourful.

How to enhance your workplace coffee experience

Scan here to
learn more
about our
machines.



SINCE  1828

VAN HOUTEN
CACAO PIONEERS

PUSHING CHOCOLATE CRAFT SINCE 1828

Few brands can claim a legacy dating back an impressive 190 years. Since 1828, Van Houten has been manufacturing, innovating, and pushing the boundaries of chocolate craft.

Coenraad van Houten himself pioneered the cocoa press and his son later invented the dutching process. This turned cocoa drinks from bitter powders into the tasty, soft and soluble cocoa and chocolate drinks you know today. And Van Houten isn't done innovating yet.



**Upgrade to get
your chocolate
module today:**



**Van Houten
Hot Chocolate**

£70.75 | 10 x 1kg
Code D004

Give your team proper choice

Many bean-to-cup machines come with dual hoppers, so you can offer your team a choice of two different coffee beans. It's a great way to include a decaf option or simply give people more variety. Some machines also support dual milk fridges, which means you can serve dairy milk in one and a plant-based alternative in the other, all at the touch of a button.

A good coffee machine can make americanos, lattes, cappuccinos, espressos, mochas, and even hot chocolate. On top of this, you should be able to adjust the strength of the espresso extraction, the type and quantity of milk and the size of the drink. Adding flavoured syrups like vanilla, hazelnut or caramel is a simple touch that can make a big difference. It gives your team the option to customise their drinks and enjoy café-style coffee without leaving the office.

Keep the area clean

Bean-to-cup machines are designed to be easy to clean and maintain. Each day, a quick wipe with antibacterial spray keeps the exterior clean and hygienic. Most machines also have built-in cleaning programmes for the internal system, which are simple to run at the end of the day. Usually, it's just a matter of pressing a button or two to get everything ready for the next morning. Just refill the hoppers and milk, and you're all set.

It's also a good idea to keep the surrounding area clean. Wipe down surfaces, tidy up mugs and cups, and make the space look inviting. A well-kept coffee area encourages regular use and adds to the overall experience. **We offer cleaning kits to make this easy for you (see page 37).**

How to enhance your

workplace

coffee experience
(*cont.*)

Use in 'cupping' of coffee

Filter coffee is the standard brewing method for professional coffee cupping which is the process experts use to evaluate coffee quality and flavour. Its clarity allows tasters to detect subtle aromas and flavours, essential for judging beans objectively. Filter coffee is the best way to get the full flavour profile from your coffee.

How to use in offices

Filter coffee allows for brewing larger quantities at once. Unlike bean-to-cup machines, which typically prepare one cup at a time, filter coffee makers can produce multiple servings in a single brew cycle. This efficiency suits busy workplaces where demand can be high during breaks or meetings.

Where filter coffee

fits in

How is filter coffee different?

Filter coffee often delivers a cleaner, more nuanced flavour profile compared to bean-to-cup machines. Because water passes slowly through the coffee grounds, it extracts flavours more evenly and highlights delicate notes that

automatic machines can sometimes mute. This makes filter coffee ideal for those who appreciate clarity and complexity in their cup. **To see our complete filter coffee selection turn to page 26.**

Flavouring your coffee: A quick guide to syrups

Coffee syrups offer a simple way to personalise drinks and introduce new flavours to everyday routines. Whether experimenting at home or setting up a drinks station at work, syrups are a must have.

When we surveyed Gen Z coffee drinkers, 36% said* they prefer coffee with syrup.

The ideal amount is around 10 to 20ml per cup. A pump dispenser makes this even easier by delivering a consistent 10ml with each press (see page 34).



**MONIN Syrup
Vanilla**

£15.05 | 1 Litre
Code E084



**MONIN Syrup
Caramel**

£15.05 | 1 Litre
Code E081



**MONIN Syrup
Hazelnut**

£15.05 | 1 Litre
Code E083



*Based on 48 people surveyed.

WHAT DO YOUR OFFICE BISCUITS SAY ABOUT YOU?



THE SAFE BET

Soft-centred, sociable and always up for a chat. These are the people who bring the energy to Monday mornings.



THE QUIET LUXURY TYPE

Refined and independent. A biscuit for someone with excellent taste in stationery and zero tolerance for Comic Sans.



THE GRAFTER

This one's for the person who powers through the day without fuss. They have a favourite mug and bring their own tea bags.



THE TRADITIONALIST

Shortbread lovers tend to have neat handwriting and strong opinions on spreadsheets. Always calm in a crisis.



THE WILDCARD

Sassy. Sharp. Slightly chaotic in the best way. This one's for your creative lead or the person who books last-minute holidays.



THE COOL ONE

Stroopwafel fans always know where to find the best coffee in town. They work quietly but efficiently (see page 35).



THE LOYALIST

Digestive lovers are the quiet backbone of the workplace - never fighting for the last biscuit, but always noticing who took it.



THE COLLABORATOR

Fans of this biscuit are always in the loop. They have a knack for new ideas and enjoy a good team project (see page 35).



THE MINIMALIST

Rich tea folk are tidy, thoughtful introverts - they recycle correctly, organise the fridge, and track all passwords in a spreadsheet.

BORDER



Border Biscuits
Variety Pack

£44.45 | 100 packs
Code E133

INSTRUCTIONS

1. Add hot water to a mug and brew your fruit tea.
2. Make sure to brew according to the package instructions, every tea is different.
3. Once it's brewed, remove the tea bag from the mug and allow the tea to cool.
4. Add ice to a glass.
5. Slowly pour in your cooled tea.
6. Top with juice.
7. (Optional) Garnish with your choice of fruit or herbs.

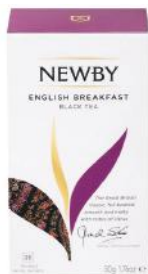
INGREDIENTS

- Fruit tea bag
- A juice that pairs well
- Plenty of ice
- Fruit or herbs

Fruity iced Tea



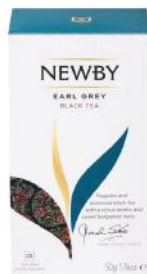
HEALTH BENEFITS OF CLASSIC TEA FLAVOURS



ENGLISH BREAKFAST BLACK TEA

Supports heart health and circulation through antioxidant activity.

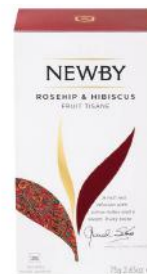
£5.60 | 25 tagged and enveloped bags
Code F124



EARL GREY BLACK TEA

May help lower LDL cholesterol due to compounds in bergamot.

£5.60 | 25 tagged and enveloped bags
Code F125



ROSEHIP AND HIBISCUS TISANE

Clinically shown to help lower blood pressure and support cardiovascular health.

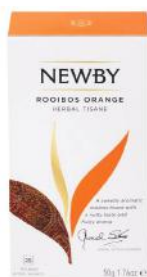
£7.30 | 25 tagged and enveloped bags
Code F136



INDIAN BREAKFAST BLACK TEA

Contains caffeine and antioxidants that support alertness and focus.

£5.60 | 25 tagged and enveloped bags
Code F128



ROOIBOS ORANGE TISANE

Rich in antioxidants and naturally caffeine-free.

£7.30 | 25 tagged and enveloped bags
Code F135



JASMINE BLOSSOM GREEN TEA

Delivers green tea antioxidants that help protect cells from damage.

£7.30 | 25 tagged and enveloped bags
Code F130



GREEN LEMON GREEN TEA

Green tea contains catechins, which support metabolic health.

£5.60 | 25 tagged and enveloped bags
Code F131



PEPPERMINT HERBAL TISANE

Helps relieve indigestion and soothe the digestive tract.

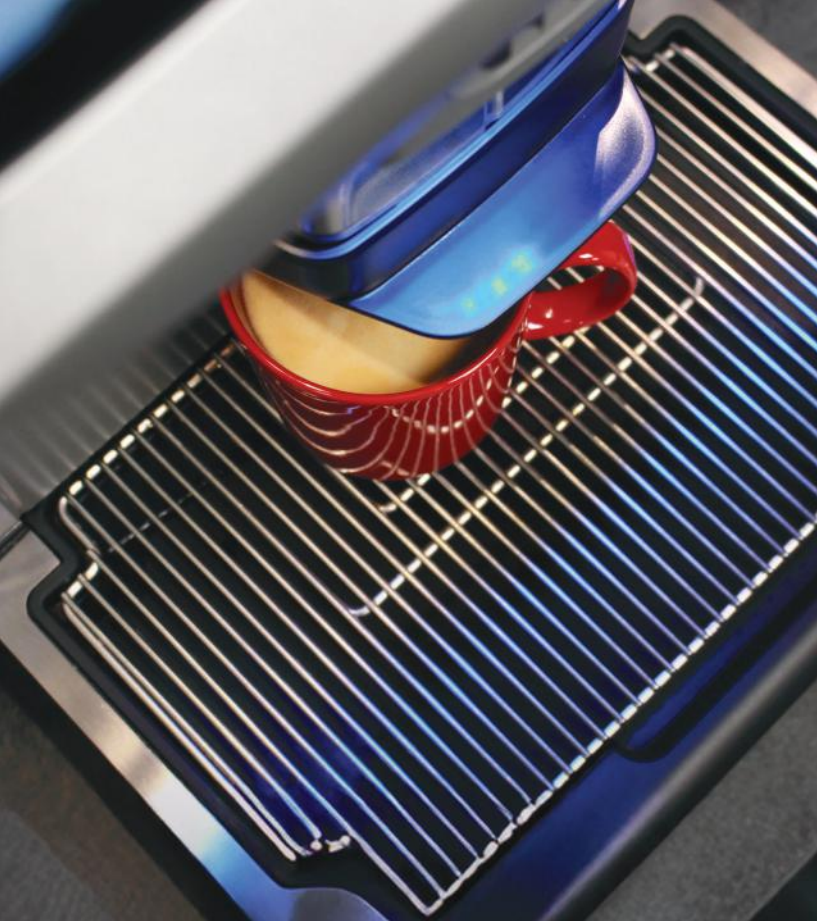
£7.30 | 25 tagged and enveloped bags
Code F134



ORIENTAL SENCHA GREEN TEA

This variety provides catechins and vitamin C for immune and metabolic support.

£7.30 | 25 tagged and enveloped bags
Code F133



When maintaining an office coffee machine, cleaning isn't optional. It's essential.

But what many people don't realise is that what you clean it with matters just as much as how often you clean it. If you're using the wrong cleaning products, you could be damaging your machine without knowing it.

Here's what to watch out for, and how to get it right.

The right cleaner

Office coffee's secret ingredient.

SAFE PRODUCTS

Not all cleaning products are safe for use in a coffee machine.

Household sprays, bleaches or vinegar-based products might be fine in your kitchen at home, but they can corrode internal parts or leave behind residues that affect taste. What's more, the amount of use given to an office coffee machine requires specialised ingredients. Delicate components need to be cleaned with the right type of product, at the right strength, and in the right way.

WHERE TO LOOK

Most coffee machine suppliers specify the cleaning products that should be used. This could be written into your service agreement or warranty. If an engineer finds damage caused by non-approved cleaning products, your repair might not be covered. In some cases, ongoing support might even be withdrawn. Before attempting to clean your coffee machine, read your service agreement. **If you're not sure what to use, ask your supplier directly.**

CLEANING CORRECTLY

The right cleaning products will:

- Break down coffee oils, milk proteins and scale.
- Rinse cleanly without leaving residue.
- Make the machine safe to drink from after cleaning.
- Protect sensitive components from wear.
- Help to maintain consistent taste, avoids contamination and keeps your team safe from bacteria or mould build-up.

The wrong beans can damage your machine

Coffee machines, especially bean-to-cup models with built-in grinders, are finely tuned. Coffee beans behave very differently depending on the roast and quality of the coffee cherries. Beans that are too oily, too hard or poorly roasted can clog the grinder, put stress on internal parts and lead to otherwise avoidable faults.

Most machines are calibrated and tested with specific beans, usually the supplier's own in-house coffee. Using anything outside that spec introduces risk and often leads to performance issues over time.

When you invest in a commercial coffee machine, it's not just a plug-and-play situation. Some care is required by the user to ensure the longevity of the equipment. The beans you put into your hopper play a crucial role in performance, taste and long-term reliability. If you're wondering if you have to use the recommended coffee beans in your office coffee machine, the answer is a definitive yes. **You can see our full range of coffee beans on page 26.**

Using the right beans results in better coffee

Using the right beans doesn't just protect your machine. It also ensures the extraction process (the brewing of the coffee) goes as it should. Proper extraction means great-tasting coffee.

As mentioned before, most coffee suppliers will configure their machines using their own coffee. So using different beans might give you a bad extraction, and therefore bad-tasting coffee.



Beans matter

MEET THE TEAM

Abbas Seyeden



If you've ever visited our London CoffeeCafé, or had a trial coffee machine demo from us, then there's a very good chance you'll have met Abbas. And trust us – you'll remember if you had met him! His sheer enthusiasm and love of talking to people bubbles to the top of every room. He'll be the person making everyone else grin with delight.

FUN FACT:

When he's not at FreshGround, you might see Abbas out on a run (or even competing in half marathons!)

FAVOURITE COFFEE BLEND:

Single Origin Brazil

SCAN TO SEE VIDEO BIO:



As such, it won't surprise you to learn that he starts every day with a double espresso, and usually stays topped up on his favourite caffeinated treat for the hours that follow. He's no stranger to experimenting with coffees either, the weirdest yet probably being the time he made an espresso with cheese in the bottom. It wasn't a winner... He does however excel in making incredible drinks for anyone and everyone. Iced caramel latte? Easy – give him a challenge! Lotus biscoff mocha? **Now you're talking.**





Your store

Next day
delivery on
your coffee
beans and
tea point
essentials.

Explore our new catalogue of whole bean coffee, filter coffee, tea, hot chocolate, biscuits and much much more.

We offer everything you could possibly need to make your office coffee and water experiences exceptional. There truly is something for everyone. Sweet tooth? Tea-drinkers? Dairy-free? We also offer starter-packs, where you can grab everything you need in one go to help kick-start your way to better coffee. It's all here.

To place your order visit **freshground.co.uk** or get in touch on **020 7553 7900**.

WHOLE BEAN AND FILTER COFFEE



House Light Roast

£158.90 | 10 x 454g
Code C110



House Medium Roast

£140.75 | 10 x 454g
Code C210



House Dark Roast

£149.80 | 10 x 454g
Code C310



House Decaf Roast

£172.50 | 10 x 454g
Code C610



Single Origin Brazil

£149.80 | 10 x 454g
Code C410



Edition Cacao Roast

£149.80 | 10 x 454g
Code C710



House Medium Roast (Filter)

£220.30 24 x 255g Code C224	£168.50 36 x 130g Code C236	£103.70 48 x 60g Code C248
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House Decaf Roast (Filter)

£115.20 | 48 x 60g
Code C648



Single Origin Brazil (Filter)

£232.55 24 x 255g Code C424	£177.85 36 x 130g Code C436	£109.45 48 x 60g Code C448
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STARTER PACKS



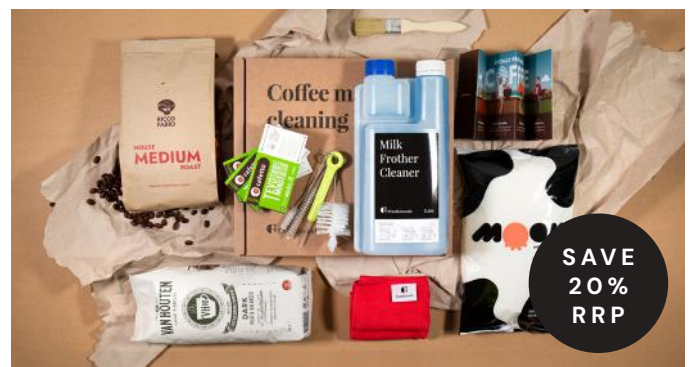
Bean-to-Cup Starter Pack

£144.10 | Including House Medium Roast Coffee Beans (10 x 454g) and Coffee Machine Cleaning Kit | Code START/B2C



Bean-to-Cup (Chocolate) Starter Pack

£200.10 | Including House Medium Roast Coffee Beans (10 x 454g), Van Houten Hot Chocolate (10 x 1kg) and Coffee Machine Cleaning Kit | Code START/B2C_CHOCOLATE



Bean-to-Cup (Chocolate and Milk) Starter Pack

£237.85 | Including House Medium Roast Coffee Beans (10 x 454g), Van Houten Hot Chocolate (10 x 1kg), Mook Granulated Milk (10 x 500g) and Coffee Machine Cleaning Kit | Code START/B2C_POWDER



Filter Coffee (P2) Starter Pack

£163.90 | Including House Medium Roast Filter Coffee (36 x 130g), Filter Papers (P2) and Coffee Cleaning Tablets | Code START/FILTER_P2



Filter Coffee (P3) Starter Pack

£205.05 | Including House Medium Roast Filter Coffee (24 x 255g), Filter Papers (P3) and Coffee Cleaning Tablets | Code START/FILTER_P3

COFFEE KITS, BREWERS AND PAPERS



Cafetiere Coffee Lovers Kit

£50.95 | Includes 4 x packs of premium filter coffee, 1 x Cafetiere and 1 x Measuring Spoon | Code C215



V6o Coffee Lovers Kit

£41.45 | Includes 4 x packs of premium filter coffee, 1 x V60 Dripper, 1 x V60 Coffee Filter Papers and 1 x Measuring Spoon | Code C214



V6o Filter Coffee Brewer 1 Cup

£11.25
Code C2100



Glass Cafetiere 2 Cup

£17.70
Code C211



Black Spoon Clip

£3.20
Code C212



V6o Filter Papers

£7.00 | 40 Papers
Code C213



12-Cup Fluted Filter Papers for P1 Mondo

£11.00 | 100 Papers
Code K001



5L Large Cup Filter Papers for P3 Bunn ICB

£15.40 | 100 Papers
Code K004



2.5L Gourmet Filter Papers for P2 Bunn Smartwave

£17.30 | 100 Papers
Code K009

INSTANT COFFEE AND MILK



Nescafé Gold Blend Catering Tin

£47.15
750g
Code E001

£42.65 (Decaf)
500g
Code E004



Nescafé Gold Blend Stick Sachets

£42.15
200 sachets
Code E013

£45.30 (Decaf)
200 sachets
Code E014



Minor Figures Oat Milk

£14.65 | 6 x 1L bags
Code D012



Caprimo Oat Milk Powder

£101.60 | 10 x 500g
Code D011



Mook Granulated Milk

£64.50 | 10 x 500g
Code D010



Semi-Skimmed Milk Portions

£9.65 | 120 portions
Code E054



Single Origin Brazil Coffee Bags

£37.95 | 100 x 10g
Code C010

A sample pack for Single Origin Brazil coffee, consisting of a brown cardboard box and a small brown paper bag.

**Have you had your sample yet?
A taste of Brazil.**

Inside your sample pack you'll find our **Single Origin** coffee, in a handy brew-in-bag pouch. Just add boiling water and steep for 3+ minutes.

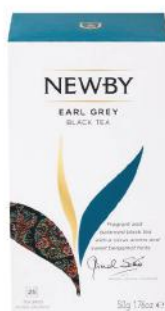
Haven't received yours? Email us at:
marketing@freshground.co.uk
to request a sample.

TEAS



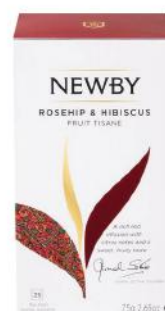
English Breakfast - Black Tea

£5.60 | 25 tagged and enveloped bags
Code F124



Earl Grey - Black Tea

£5.60 | 25 tagged and enveloped bags
Code F125



Rosehip & Hibiscus - Fruit Tisane

£7.30 | 25 tagged and enveloped bags
Code F136



Strawberry & Mango - Fruit Tisane

£7.30 | 25 tagged and enveloped bags
Code F137



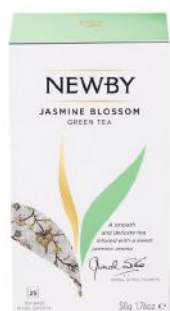
Indian Breakfast - Black Tea

£5.60 | 25 tagged and enveloped bags
Code F128



Rooibos Orange - Herbal Tisane

£7.30 | 25 tagged and enveloped bags
Code F135



Jasmine Blossom - Green Tea

£7.30 | 25 tagged and enveloped bags
Code F130



Green Lemon - Green Tea

£5.60 | 25 tagged and enveloped bags
Code F131



Moroccan Mint - Green Tea

£5.60 | 25 tagged and enveloped bags
Code F132



Oriental Sencha - Green Tea

£7.30 | 25 tagged and enveloped bags
Code F133



Peppermint - Herbal Tisane

£7.30 | 25 tagged and enveloped bags
Code F134



Twinings English Breakfast

£17.40 | 100 tagged bags
Code F001

£23.75 (Decaf) | 100 tagged bags
Code F005



Twinings Earl Grey

£13.60 | 100 tagged bags
Code F002



Twinings Everyday Catering Tea

£59.05 | 1200 bags
Code F006



Twinings Traditional English

£7.85 | 50 tagged and enveloped bags
Code F010



Twinings Earl Grey

£8.60 | 50 tagged and enveloped bags
Code F011



PG Tips Catering Tea Bags

£37.05 | 1100 bags
Code F041



Tetley Catering Tea

£61.15 | 1100 bags
Code F032

TEAS



Twinings Pure Camomile

£51.55 | 12 x 20 bags
Code F021



Twinings Pure Peppermint

£51.55 | 12 x 20 bags
Code F022



Twinings Lemon & Ginger

£51.55 | 12 x 20 bags
Code F024



Twinings Cranberry & Raspberry

£51.55 | 12 x 20 bags
Code F026



Twinings Pure Green Tea

£51.55 | 12 x 20 bags
Code F028



Twinings Herbal Variety Pack

£27.60 | 6 x 20 bags
Code F029



Twinings Red Bush Tea

£16.55 | 4 x 20 bags
Code F031



**Twinings 4 Compartment
Wooden Box**

£51.50 | Code K124



**Twinings 12 Compartment
Wooden Box**

£61.80 | Code K126

HOT CHOCOLATE AND ENERGY DRINKS



Galaxy Hot Chocolate Tin

£14.50 | 1kg
Code E030



Galaxy Hot Chocolate Vending

£59.45 | 10 x 750g
Code D006



Galaxy Hot Chocolate Sachets

£20.70 | 50 x 28g sachets
Code E031



Van Houten Vending Hot Chocolate

£70.75 | 10 x 1kg
Code D004



Cadbury Vending Hot Chocolate

£127.85 | 10 x 1kg
Code E035



Cadbury Hot Chocolate Sachets

£27.60 | 50 sachets
Code E037



Mission Natural Energy - Lemon

£18.55 | 12 cans
Code F042



Mission Natural Energy - Lime & Yuzu

£18.55 | 12 cans
Code F043

SYRUPS, SUGAR AND SWEETENER



MONIN Syrup - Caramel

£15.05 | 1 Litre
Code E081



MONIN Syrup - Hazelnut

£15.05 | 1 Litre
Code E083



MONIN Syrup - Vanilla

£15.05 | 1 Litre
Code E084



MONIN Syrup Pump

£5.90
Code E086



Silver Spoon Granulated Sugar

£3.60 | 1kg
Code E070



Canderel Red Sweetener Sticks

£30.55 | 1000 sticks
Code E088



FreshGround White Sugar Sticks

£19.95 | 800 sticks
Code E073



FreshGround Brown Sugar Sticks

£19.95 | 800 sticks
Code E078



Border Biscuits Variety Pack

£44.45 | 100 packs
Code E133



Daelman's Stroopwafels

£19.60 | 36 x individually wrapped
Code E135



Walkers Deluxe Mini Variety Pack

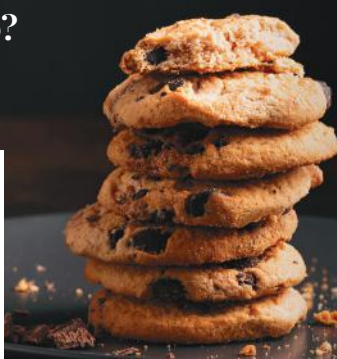
£41.15 | 100 packs
Code E124



Lotus Biscoff Caramelised Biscuits

£26.65 | 300 biscuits
Code E115

Want to win £50?
Scan below to
get started!



What's your favourite biscuit? Tell us for a chance to win!

We all love biscuits (seriously, who doesn't!?) But there are definitely some that are better than others. Rank your favourites by scanning the QR code on the left.

At the end of the year, we'll select one random entry to win a £50 gift voucher.

CUPS AND DISPOSABLES



FreshGround Single-Wall Cups

£46.65 | 1000 x 4oz
Code K110



FreshGround Single-Wall Cups

£61.45 | 1000 x 8oz
Code K111



FreshGround Single-Wall Cups

£76.35 | 1000 x 12oz
Code K112



FreshGround Double-Wall Cups

£75.45 | 500 x 8oz
Code K120



FreshGround Double-Wall Cups

£97.20 | 500 x 12oz
Code K121



Paper Cones

£98.35 | 5000 x 4oz
Code K109



Lids for Paper Cups

£42.85 | 1000 x 8oz | Code K116
£45.05 | 1000 x 12oz | Code K119



Wooden Stirrers

£9.20 | 1000
Code K152

MACHINE CLEANING AND CO2 CARTRIDGES



Milk Frother Cleaner

£17.30 | 1 Litre
Code K207



Coffee Machine Cleaning Tablets

£25.80 | 100 Tablets
Code K208



Milk Frother Cleaning Brush Set

£10.10 | Set of 5
Code Q110



Coffee Machine Cleaning Kit

£35.10
Code K210



CO2 Cartridges - Box of 4

£303.20 | 1300g
Code J037



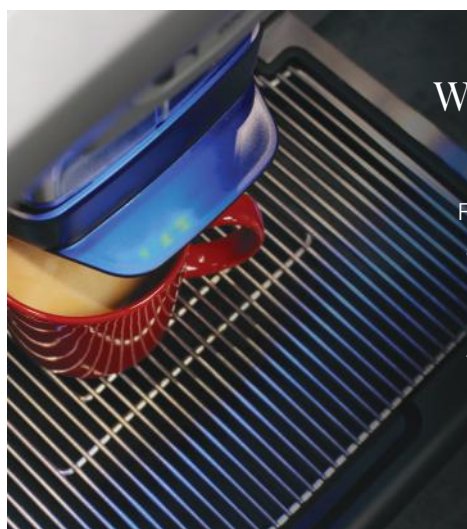
CO2 Cartridges - Box of 6

£244.30 | 600g
Code J038



Urn and Brew Cleaning Powder

£14.00
Code K215



Want to find out more on machine cleaning?

Flip to **page 22** for a detailed guide on getting the most out of your machine cleaning equipment, along with some extra tips and tricks.

For further support, email us at:
service@freshground.co.uk

WATER FILTERS AND DESCALING



Claris Blue Water Filter Cartridges

£65.05 | for F1 Jura Coffee Machines
Code J019



Claris Smart Water Filter Cartridges

£68.85 | for F1 Jura Coffee Machines
Code J021



Claris Pro Blue Water Filter Cartridges

£59.45 | for F3 Jura Coffee Machines
Code J018



Claris Pro Smart Filter WE8 + Gen 2 GIGA

£44.10
Code J028



CalCare 16 Water Filter

£166.50
Code J014



CalCare 38 Water Filter

£140.15
Code J016



Descaling Kit for Hot Water Boilers

£10.90 | 2 x 100g
Code K202



Descaling Kit for Hot Water Boilers

£36.50 | 8 x 100g
Code K203

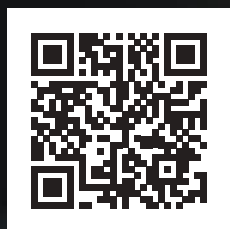


Jura Descaling Tablets

£60.05 | 36pc
Code K211

Start earning today!

Scan here for more information on how to redeem your points.



Online orders =
rewards

Earn **gift cards** or **donate to charity** with our **exclusive** loyalty and reward scheme, **CoffeeClub**.



Earn points with every purchase made.



Redeem your points for vouchers for all your high-street favourites.



Or, choose to donate to one of our chosen charity partners.

Earn cards to spend at these and many other stores:

schuh

halfords

ASOS

TKmaxx

YD!

NEXT

GREGGS

Paul Smith



Spotify

wilko

NEW LOOK

Or donate to one of our charity partners:



rrt RAPID RELIEF TEAM

Pour over a word search

A	E	N	I	E	F	F	A	C	R	U	D	T	V	L	A	N	R	L	C
W	E	O	B	X	R	E	G	L	O	G	R	U	G	E	R	Y	E	P	A
T	T	P	A	K	L	A	T	I	K	A	G	E	P	R	D	I	U	K	P
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V	L	H	I	S	Q	L	A	R	U	G	A	I	B	M	U	L	O	C	S
B	F	X	J	R	O	B	U	S	T	A	K	T	A	G	E	Y	R	R	P

Alta Mogiana

Americano

Arabica

Barista

Caffeine

Cappuccino

Cherry

Coffee

Columbia

Equator

Espresso

Filter

Flat White

Latte

Mocha

Roast

Roasting

Robusta

Uganda

Whole Bean



Tasting sessions at our CoffeeCafé in Moorgate, London

CoffeeCafé tasting sessions

A bean-to-cup machine delivers fresh coffee by grinding beans on demand, and tasting sessions help you explore flavours your team will love. Our sessions let you sample blends, compare features, and choose a new coffee that fits your taste, budget, and team.

Where are we located?

Our CoffeeCafé can be found at Moorgate in the heart of London's city centre. We are on the **4th floor** so just press the buzzer and a member of the team will let you in.

Visit us at **FreshGround, 4th Floor**
141 Moorgate, London, EC2M 6TX.

Scan here to
learn more
about our
sessions:





Russell

Craig



Wyatt



Bradley

Malc



Amy



Joe



All Hands



Doyle



The Techs

The
Farm

Peter

Balazs

Craig

Lyndon

Aurelija

Lily

James

Abbas

Meet the

CoffeeCrew



Earn CoffeeClub points online

Enjoy exclusive gift card rewards to spend at your favourite high street and online stores, just by shopping online with FreshGround. Learn more at: freshground.co.uk/coffeeclub



**Order
by 3pm**



**Get delivery
tomorrow**

We provide **next-day delivery** as standard on all orders placed before 3pm. To place your order please visit our webshop at: freshground.co.uk/store

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Delivering happiness **by the cup** since 1982

All prices quoted exclude VAT at the current rate applicable to that item. Errors and omissions excepted.
Requests to return unused items or items without fault where the customer has changed their mind are subject to a restocking charge of 20%.

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