



# COFFEE

The brand behind your brand



# Liquid Coffee Concentrate

## Next Gen Coffee

### KEY USE CASES ACROSS CHANNELS AND OCCASIONS

#### Focus on cold consumption

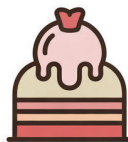
- Iced coffee / iced latte
- Cold brew & frappé
- With milk or plant-based alternatives

#### Versatile applications

- Suitable for hot and cold use
- For home use, foodservice & convenience
- Individually adjustable dosing

#### Expansion into new consumption occasions

- Cocktails (e.g. espresso martini)
- Desserts & frozen yoghurt
- Sauces / toppings
- Ready-to-drink & on-the-go



### DESIGNED FOR CONSUMERS DRIVING GROWTH IN COLD COFFEE AND CONVENIENCE

- Core consumer base: **younger adults (16-35)** driving growth in cold coffee and Ready-to-drink segments
- Low barrier to entry into the coffee category, supporting volume growth and trial
- Strong demand for **convenience solutions**: no equipment, fast preparation, flexible use
- High relevance for **on-the-go, seasonal and impulse consumption** occasions
- Trend-driven consumers with strong affinity for Ready-to-drink and cold coffee formats
- Positions coffee concentrate as **'next generation coffee'** and a credible alternative to energy drinks



Good to know!

### KEY FACTS ABOUT OUR COFFEE PORTFOLIO

- Liquid coffee extracts with varying intensities and applications
- Custom formulations based on roast profile and flavour targets
- Stable for cold coffee, RTD and blended applications
- Scalable from pilot volumes to industrial production
- High process stability and consistent product quality
- Full traceability of raw materials
- Produced in Germany – short supply chains and high level of control



### More information?

Please contact us  
+49 2543 72121  
[kontakt@suwelack.de](mailto:kontakt@suwelack.de)

# Two concepts. Two market roles.

## „CLEAR BLACK“ (8,5%)

Clear, stabilised coffee concentrate

### Product characteristics

- Homogeneous coffee concentrate with stabiliser
- High sensory stability through acidity regulation
- Standardised flavour profile

### Application

- Easy dosing based on colour and intensity
- Pour directly (e.g. over ice / with milk)
- 100 ml = approx. 3-4 servings

→ easy to use & consistent results

## „PURE BLACK“ (25%)

Natural, highly concentrated coffee concentrate

### Product characteristics

- Naturally cloudy coffee concentrate with sediment
- No stabilisers (clean label)
- Often organic / Fairtrade

### Application

- Fine dosing (approx. 2 teaspoons per cup)
- 100 ml = approx. 10-15 servings

→ higher concentration & natural profile

## CUSTOMISABLE FROM RECIPE TO PACKAGING

### Product variants

- Clear Black (8-10% coffee content, with stabiliser)
- Pure Black (15-30% coffee content)

### Coffee profiles

- 100% Arabica or custom blends
- Rainforest Alliance | Fairtrade | Organic | Decaffeinated

### Flavours

- Pure coffee
- **Vanilla | Caramel | Hazelnut | Pistachio**
- Additional variants available

### Packaging & design

- Glass bottles
- In-house design support

### Pack sizes

- 100 ml | 200-250 ml | 300 ml | 330 ml | 500 ml



# DR. SUWELACK

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# COFFEE

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## FREEZE-DRIED COFFEE OF HIGHEST STANDARD

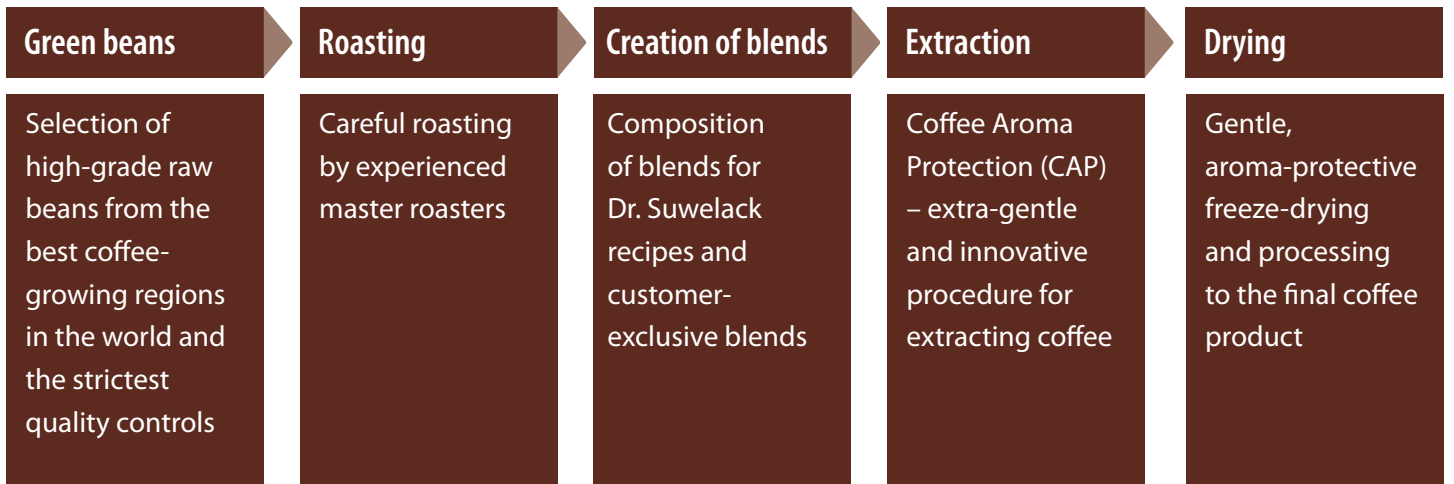
As a pioneer of freeze-drying, Dr. Suwelack has enjoyed a leading position on the market for freeze-dried coffee for over 40 years. We offer our customers a wide range of coffee specialities in premium quality. If you so wish, we can also create unique blends exclusively for you.

The premium quality of our coffee specialities is ensured by our special expertise in gentle refinement. We oversee the complete manufacturing process through the full-cycle coffee principle and constantly monitor product quality and sensory attributes.



# Full Cycle Coffee

Quality throughout the complete process



## Excellence from bean to cup

In order to guarantee premium quality, you have to monitor the complete manufacturing process. This is why we use the full-cycle coffee principle and carry out all processing steps in-house. In this way, we can guarantee the excellent Dr. Suwelack quality from green beans to final coffee product.

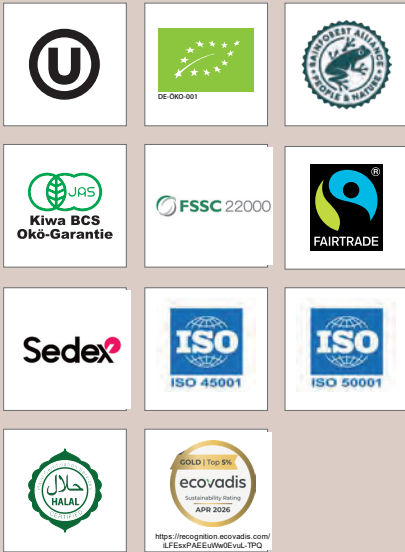
## The CAP-System

Our target is to maintain the aroma and flavour of roasted coffee. We have succeeded in this with our Coffee Aroma Protection Technology (CAP) in our high-tech coffee extraction. In this process, the coffee concentrate is carefully freeze-dried. Its aroma remains in an impressive variety. The coffee is a composition full of harmony, a concerto for the senses.





Independent, accredited certifiers confirm the premium quality of our products and procedures in the Business Unit Coffee:



# Coffee Creations

Premium-quality coffee enjoyment

## AMATA SINGLE ORIGINS

Single-origin coffee with the typical taste of the coffee from a special region (e.g. Colombia, Ethiopia, Tanzania or Brazil)

## BENITA SPECIALITIES

Coffee specialities, e.g. espresso, certified coffees or organic coffees, some also decaffeinated

## CONCERTO BLENDS

Well-balanced blends of beans from various provenances

## DUO BARISTA STYLE

Innovative compositions made of freeze-dried coffee, encapsulated with a portion of micro ground roast coffee

## CALIDA CUSTOMER

Blends developed exclusively for individual customers. Customer-exclusive products require a long-term partnership and specific minimum production amounts.



# Our benefits for you

## Personalised services for Coffee customers

### Our services

- + Personalised vending and retail projects
- + A variety of packaging solutions
- + Development of customer-specific blends

Dr. Suwelack accompanies individual **vending and retail projects** from the conception of new products through to the market launch. In this way, customers not only profit from expertise in the areas of green coffee sourcing and product development, but also gain from Dr. Suwelacks international experience in the sector of market analysis with test panels and a professional product profile.

Our personalised service doesn't end with the product itself.

We also offer you **customised packaging solutions** and customer-specific layouts that help us to fulfil your individual requirements.



**Big Bag**  
with inliner  
330 kg | 450 kg per pallet  
FTL: 26 pallets  
20' FCL: 10 pallets | 40' FCL: 22 pallets



**Cardboard Box**  
with sealed polybag | 25 kg  
450 kg per pallet  
FTL: 26 pallets  
20' FCL: 10 pallets | 40' FCL: 22 pallets



**Bags | Sachets**  
Variety of different foil and printing options  
15 g – 500 g



**Co-Packing Solutions**  
Jars | Sticks | Doy Packs | Tins

# COFFEE

## WHICH COFFEE TYPE DO YOU PREFER?

Please contact our  
Coffee specialists:

☎ +49 2543 720

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