

TopBrewer

THE PREMIUM COFFEE EXPERIENCE

INTRODUCTION

With coffee consumption on the increase in the workplace, and the fact that coffee is one of the most traded commodities in the world, it is becoming increasingly important to consider the sustainability of the coffee we consume.

As consumer attitudes are moving away from throwaway consumerism towards a more mindful, ecofriendly approach, the modern employee expects their company to step up and do their bit for the environment. Therefore, it's vital that sustainability and ethical practices around all aspects of the coffee experience are taken seriously.

This report explores all elements of sustainability along the coffee journey from bean to cup, looking specifically at decisions around sustainable coffee sourcing, coffee equipment and ancillaries to help you make the best choices for your business and consumers.



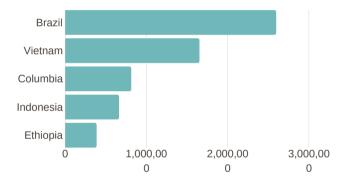


COFFEE & CLIMATE

Climate change is often linked to glaciers melting and increased sea levels, but the climate crisis is a pervasive threat to all areas of our lives, including the coffee we drink. In fact, it's estimated that around half of the land currently used to grow coffee could be unproductive by 2050, which will have a huge impact on the quality, flavour and price of coffee available to the consumer.

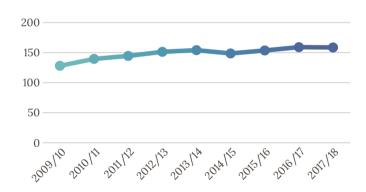
The increased temperatures and extreme weather associated with climate change is leading to a change in growing conditions, including unusual rain patterns, drought, and waves of pests and disease that most farmers are unable to deal with. In order to avoid a worldwide coffee shortage, farmers are having to adapt by breeding new, robust coffee varieties and altering growing conditions.

TOP FIVE COFFEE PRODUCING COUNTRIES IN METRIC TONS



[Source: worldatlas.com]

WORLDWIDE COFFEE PRODUCTION (IN MILLION 60KG BAGS)



[Source: statista.com]



2 BILLION

cups of coffee are consumed worldwide every day.

A NEW WAVE: IMPACT TRADE



The principles of Impact Trade have been part of our Amokka roastery since day one.

Through our Impact Trade initiative, we work with our partner coffee farms and cooperatives throughout the world to build meaningful relationships and to positively impact the local communities. This is done through investment in a huge variety of community and local projects, from improving local infrastructure to funding school and sport projects and more.

With Impact Trade, our idea was not to make a Fairtrade equivalent. We wanted to

create a framework to build relationships, keep farms running and invest in communities, whilst ensuring our customers are receiving a high-quality product that has been sourced ethically.

The Impact Trade initiative has helped fund many programmes, including a fresh water tap station for a school in our Ethiopian partner's community. We are also working on a solar power project in Nicaragua, and have installed pumps that require no fuel or electricity, making life easier for the community.

For the coffee consumer, the investments we make in infrastructure and organic farming methods results in improved coffee quality and transparency - making it a winwin situation for all.

Find out more at: www.topbrewer.co.uk/coffee





HOW ECO-FRIENDLY IS YOUR

COFFEE MACHINE?



The coffee machine itself has an impact on the environment. Here's why future-proof is best.

As we become increasingly aware of the impact we are having on the environment, both the sustainability and environmental impact of products are becoming an important factor when making any purchasing decisions in the workplace.

The humble coffee machine is something that almost every workplace will have, but with the rate at which technology is changing, many traditional bean-to-cup coffee machines are out of date almost as soon as they are installed.

But what happens to the old machines once they're taken away? How much of your coffee machine can truly be recycled?

Lots of coffee machine components cannot be recycled, and they are often added to the 25kg of "e-waste" the average Brit puts into landfill each year.

The emergence of smart, future proof assets and appliances thatcan easily be updated with the latest technical innovations means you can help reduce the colossal amount of global e-waste.

As well as many out-of-date coffee machines ending up in landfill, traditional coffee machines often haven't been designed or built with energy efficiency in mind.

If your coffee machine has a water boiler, electricity is constantly being used to heat the water in the tank. Not only does this use more energy and cost more money, it can also negatively impact the taste of your coffee.

Ethical consumption has become more important for consumers, and if businesses want to be commercially successful and attract the best employees and clients, they need to meet these expectations with their investments.



ECO COFFEE MACHINES

WHAT'S BREWING?

POWER-SAVING MODE

With a built-in scheduling system, operators can set a timer to automatically switch into power-saving mode in quiet times throughout the day. Look for a machine with a power-saving mode so you can reduce energy consumption.

NO BOILER

Look for a coffee machine without a boiler as this uses lots of energy by keeping water constantly up to the desired temperature. Instead, choose a system that can "flash heat" fresh water for every drink, saving time and energy and maintaining the quality and taste of the beverage.

NO CHEMICALS

Coffee machines with fresh milk need to be kept extremely clean for hygiene reasons but cleaning chemicals are bad for the environment. Some machines do not use harsh cleaning chemicals as instead the milk lines are flushed after every drink to remove any residue. The removal of chemicals not only benefits the environment, but also saves costs.

RECYCLABLE MATERIALS

What is a coffee machine made of? Look for recyclable materials like steel, which is the most recycled material in the world. Compared to creating steel from raw materials, using recycled steel saves 80% CO2 emissions and uses 75% less energy, with no loss of durability or strength.









REDUCING DISPOSABLE COFFEE CUP USAGE

It's estimated that a staggering 2.5 billion single-use coffee cups are disposed of each year in the UK, and up to 200 million a year in Ireland.

Ensuring employees have access to fresh coffee, and either mugs or reusable cups, in the workplace will mean they don't need to grab a coffee in a single-use cup on their way to the office each day, therefore reducing the carbon footprint of their coffee consumption.





THE PROBLEM WITH

SINGLE-USE CAPSULES

Globally, it is estimated that over 59 billion coffee capsules are produced every year and sadly the majority of those will end up in landfill.

The coffee capsule industry is responding by developing alternative materials that are recyclable, biodegradable or compostable but the reality is that there is still a long way to go and consumers are left confused about what to do with the capsules.

The biggest problem is that generally, pods are not accepted by local recycling collections, which means that the majority of them (around 95%) end up in landfill.



AROUND 95% OF COFFEE CAPSULES WILL END UP IN LANDFILL

For consumers, coffee capsules offer convenience, freshness and choice, but with plastic waste continuing to be an issue around the world, the best way to reduce the impact is to curb our dependence on single-use plastics altogether and that include coffee pods.

Switching to a bean-to-cup system with dual grinder and dual milk is a great alternative to capsules, providing freshly-brewed coffee, without compromising on choice and convenience.



TREND SPOTLIGHT: DAIRY-FREE MILKS

Dairy-free milk alternatives have been increasing in popularity in recent years as a healthier and more sustainable choice as more consumers choose a plant-based diet.

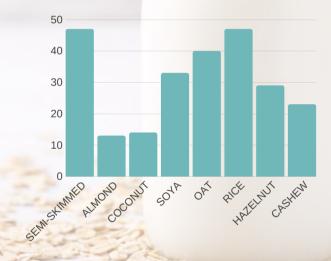
The trend is showing no sign of slowing down and reflects a rise in veganism in the UK. According to the Vegan Society, the number of vegans in Britain has risen from 150,000 in 2014 to 600,000 in 2018.

Recent research carried out by Mintel found that a quarter of Brits have switched to non-dairy milks, such as oat, soy or almond, and this figure increases to 33% amongst 16-24 year olds.

The downward turn in sales of cow's milk, and increase in dairy-free alternatives marks a massive shift in consumer habits, and in order to continue to deliver a first-class coffee experience it's vital that organisations listen to the wants and needs of consumers when choosing their office coffee solution.

In response to this trend, some bean-to-cup coffee machines now offer the option of dual milk fridges, which means users are able to choose from two types of milk, including dairy-free or low fat options. This is a great way to create an inclusive workplace environment and cater to all tastes and dietary requirements.

Calories (kcal) per 100ml



HOW TO RECYCLE YOUR COFFEE GROUNDS

COFFEE GROUND HAVE MANY USES:

- Mix with coconut oil and brown sugar for a DIY body scrub.
- Used coffee grounds contain several key minerals for plant growth, so can be used instead of garden fertiliser.
- Place them in a bowl in the fridge to neutralise odors.



CONTACT US FOR MORE INFO ON TOPBREWER:

0800 032 7581 www.topbrewer.co.uk











