



## LITCHFIELD PERK COFFEE: Wholesale Partner Program



Elevate your brew. Elevate your business. Brew a better cup.

**Litchfield Perk Coffee** invites you to elevate your coffee program with the freshest, most sustainable beans available in the Phoenix Valley. Our **Sunrise Blend** and **Sierra Azul** are our signature offerings—a perfectly balanced, vibrant, and smooth roasts designed to be the definitive daily coffee for your discerning customers.

## Why Partner with Litchfield Perk?

When you choose Litchfield Perk, you are choosing unparalleled freshness, quality, and environmental responsibility that customers today demand.

Feature	The Litchfield Perk Difference	Value to Your Business
<b>Commitment to Earth</b>	<p><b>The ONLY Zero-Emissions Roasting Process in the Phoenix Valley.</b> Our proprietary, electric-powered roasting system ensures a genuinely low carbon footprint, drastically reducing environmental impact compared to traditional gas roasters.</p>	<p><b>Unique Marketing Edge:</b> Attract environmentally conscious consumers and strengthen your brand's sustainability story.</p>
<b>Unbeaten Freshness</b>	<p><b>Roasted In-House at our Litchfield Park Headquarters.</b> Located right here in the heart of the community, we guarantee peak freshness. We control the entire process, ensuring the highest quality from green bean to final roast.</p>	<p><b>Superior Product Quality:</b> Deliver the freshest possible coffee, translating directly into better flavor and customer loyalty.</p>
<b>True Customization</b>	<p><b>Tailored Blends and Roasts for Your Preference.</b> We don't believe in one-size-fits-all. Our team will work with you to accommodate and fully <b>customize the blend and roast profile</b> to perfectly match your brand's unique taste standards.</p>	<p><b>Brand Differentiation:</b> Offer a truly exclusive, signature coffee that only your establishment can provide.</p>



**The one where your coffee is perfect...**

## **Our Signature Offerings:**

### **Sunrise Blend**



The Sunrise is built around sweetness, silky body and a restrained acidity. Originally designed as a traditional espresso blend, we've found it serves very well as a drip coffee for those who prefer a simpler, smoother cup with lots of ripe red cherry. It shines with or without cream, and works especially well as a cold brew, where its cola and tamarind flavors come out into full blossom. Takes dark roasts well, especially for those who like their coffees to be full of deep pipe tobacco and malty sweetness. The components of the Sunrise Blend rotate seasonally as fresh coffees arrive, but the current iteration is comprised of a naturally processed Brazilian coffee and a washed process Ethiopian coffee. The Sunrise Blend is a versatile, approachable, and consistently delicious coffee. It features notes of bright citrus, smooth caramel, and a clean, satisfying finish. It is excellent as a drip coffee, pour-over, or as a base for espresso drinks.

### **Sierra Azul**



Mexico's Sierra Azul is a women-produced lot that is celebrated for its versatility, structure, and beautifully approachable profile by way of Chiapas, Mexico. At lighter roasts, Sierra Azul highlights notes of honeycomb sweetness layered with milk chocolate, almond, and a gentle orange lift. Moving into medium, the sweetness deepens and the profile rounds out, revealing flavors of cola, chocolate, heavy cream, and warm baking spice. As the roast is pushed further, the body grows richer and the acidity mellows, giving way to notes of dark chocolate, toasted nuts, vanilla, caramel, and nutmeg. Taken all the way to a dark roast, expect a heavy-bodied, syrupy expression with bold notes of dark chocolate, cola, and molasses. This coffee makes for an espresso with lush crema, perfect for sipping on its own or beautifully paired with milk, or an approachable, delicious batch brew.

### **Ready to Start a Conversation?**

Elevate your offerings with the most environmentally responsible and freshest coffee in the region.

**Contact our Wholesale Team today for pricing, samples, and to begin designing your custom roast profile.**



### Profit scenarios at a glance:

Scenario	Yield (Per 5 lbs)	Sale Price (ASP)	Total Revenue	Coffee COGS	Total COGS (Estimated)	Net Profit (Before Overhead)
Drip Coffee	200 Cups	\$3.25 / cup	\$650.00	\$80.00	\$80.00	\$570.00
Espresso / Latte	150 Lattes (300 shots)	\$5.50 / latte	\$825.00	\$80.00	\$230.00 (\$80 Coffee + \$150 Milk/Syrup)	\$595.00

