



# Coffee Price List:

**THE TABLE REPRESENTS THE COST OF OUR PRODUCTS.**

When shipping in the **USA, SHIPPING IS FREE!** The prices you see below are **BEFORE** shipping costs for international orders.

SIZE	BRAND	COST
12 OZ BAG	Single bag with custom branded label, valve and shipment tracking. <i>Fulfillment in 1-5 business days</i>	<b>\$12.51</b>
1 LB BAG + Sample Packs	Single bag with custom branded label, valve and shipment tracking. <i>Sample pack: 5 count of 2 oz bags</i>	<b>\$16.51</b>
2 LB BAG	Single bag with custom branded label, valve and shipment tracking. <i>1-5 business days</i>	<b>\$25.39</b>
5 LB BAG	Single bag with custom branded label, valve and shipment tracking. <i>1-5 business days</i>	<b>\$57.88</b>
12 Pack Pods	Coffee capsules packaged in a larger, branded bag or box with shipment tracking. <i>1-5 business days</i>	<b>\$9.59</b>
60 Pack Pods	Coffee capsules packaged in a larger, branded bag or box with shipment tracking. <i>1-5 business days</i>	<b>\$37.74</b>



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# Get To Know Our Coffee.

## \* SINGLE-ORIGIN

COFFEE	ROAST	DESCRIPTION	REGION – GRADING	ALTITUDE – SOIL
BALI BLUE	Med. Dark	<i>Dark chocolate, molasses, brown sugar</i>	Kintamani: Bali, Indonesia <b>ORGANIC</b>	<b>1200 - 1600 M</b> <i>Volcanic Loam</i>
BRAZIL SANTOS	Medium	<i>An elegant, smooth cup with cocoa notes</i>	Parana and Sao Paulo Brazil <b>NATURAL</b>	<b>750 - 1050 M</b> <i>Volcanic Loam</i>
COLOMBIA	Medium	<i>Dried orange, berry, chocolate</i>	Medellin, Antioquia, Colombia <b>EP</b>	<b>1300 - 1500 M</b> <i>Volcanic Loam</i>
COSTA RICA	Medium	<i>Sweet apple: raisin: honey</i>	Alajuela, Costa Rica <b>SHB/EP</b>	<b>1300 - 1445 M</b> <i>Volcanic Loam</i>
ETHIOPIA NATURAL	Med. Lt	<i>Milk chocolate, fruity, caramel</i>	Sidama Zone, Ethiopia <b>NATURAL</b>	<b>1700 - 1900 M</b> <i>Nitisols</i>
GUATEMALA	Medium	<i>Dark chocolate, bright fruit, butterscotch</i>	Antigua Guatemala <b>SHB</b>	<b>1200 - 1616 M</b> <i>Volcanic Loam</i>
HONDURAS	Med. Dark	<i>Caramel, spice, brown sugar</i>	Marcala, la Paz, Honduras <b>SHG/EP/ORGANIC</b>	<b>1300 - 1700 M</b> <i>Clay Minerals</i>
MEXICO	Medium	<i>Chocolate, cinnamon, green apple</i>	Chiapas and Oaxaca, Mexico <b>EP/ORGANIC</b>	<b>900 - 1000 M</b> <i>Clay Minerals</i>
NICARAGUA	Medium	<i>Cocoa, floral and citrus tones</i>	Molino Norte, Matagalpa <b>SHG/EP</b>	<b>900 - 1590 M</b> <i>Clay Minerals</i>
PAPUA NEW GUINEA	Medium	<i>Caramel, honey, and fruit</i>	Chimbu Province <b>A/X</b>	<b>1350 M</b> <i>Volcanic Loam</i>
PERU	Medium	<i>Salted caramel, silky sweet, citrus</i>	Piura, Amazonas, Peru <b>FT/ORGANIC</b>	<b>1100 - 1700 M</b> <i>Clay Minerals</i>
PERU DECAF	Medium	<i>Caramel, smooth, citrus</i>	Piura, Amazonas, Peru <b>ORGANIC/SWISS</b>	<b>1100 - 1700 M</b> <i>Clay Minerals</i>



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## \* BLENDS

All of our coffee blends are medium to dark roast.

COFFEE	ROAST	DESCRIPTION
SIX BEAN BLEND	Dark	House blend, great for espresso, meticulous blend of coffee from around the world.
BREAKFAST BLEND	Medium	House breakfast blend. A smooth blend of coffee from South America.
BREAKFAST BLEND +	Medium	House breakfast blend plus robusta for extra caffeine.
AFRICAN ESPRESSO	Med. Dark	A great blend of coffee from Kenya, Tanzania and Ethiopia.
COWBOY BLEND	Medium	Features both dark and medium roasted coffee, cocoa, caramel and vanilla tones.
COLD BREW	Medium	Smooth chocolate, toffee and floral notes. Great for cold brew or nitro.

## \* FLAVORED

All of our flavored coffees start as specialty grade single-origin coffee roasted in small batches to a smooth medium. Each order is then carefully flavored with high-quality flavoring oils while still warm.

COFFEE	ROAST	DESCRIPTION
FRENCH VANILLA	Medium	This rich and creamy vanilla coffee is well rounded and smooth. The silky flavors blend perfectly with this small-batch roasted coffee.
HAZELNUT	Medium	Nutty flavors blended seamlessly with Brazilian coffee to create a perfect hazelnut in your cup.
MEXICAN CHOCOLATE	Medium	This smooth coffee has hints of chocolate, cinnamon and vanilla. Delicious on its own or exceptional as an after-dinner cordial with tequila or Kahlua
CHOCOLATE HAZELNUT	Medium	When you cant decide between hazelnut or mocha, drink this indulgent combination of rich flavors. Perfect as a dessert coffee or every time your cup is empty.
MOCHA	Medium	This all-natural flavored coffee has a rich chocolate decadence gently infused into a medium roast specialty grade arabica bean.
PUMPKIN SPICE	Medium	The all-natural sweet, buttery caramel flavor on this medium roasted coffee is fantastic alone or as the base for your blended drinks.
CARAMEL	Medium	All of the cinnamon roll flavor without the calories. This coffee has no added sugar or calories but does have all the great taste of your favorite iced cinnamon roll.



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