



FROM  
THE STREETS  
OF MELBOURNE  
Now Brewing in MALAYSIA



FRONTIER coffee

 NEW  
WAVE  
FRONTIER  
Bringing Tsunami of change

BROCHURE 2022/23

# CELEBRATING



## SINCE 1962

### LYGON ST., MELBOURNE



**FROM  
THE STREETS  
OF MELBOURNE**  
NOW BREWING IN MALAYSIA

**CELEBRATING**



**SINCE 1962**  
LYGON ST., MELBOURNE

## **PREMIER COFFEE COMPANY**

Introducing Grinders Coffee, Australia's premier coffee company since 1962. Today Grinders Coffee is celebrating 60 years of serving highest quality coffee from the streets of Melbourne and throughout Australia, now available in Malaysia.

## **PASSION IN EVERY CUP & AWARD-WINNING**

Grinders Coffee strives to deliver a better coffee experience for everyone, from seed to cup with passion coupled with Halal certification and an avid advocator of the Rainforest Alliance that transpire our commitment to mother nature and community. All of our packaging is recyclable and some compostable.

Savour the AROMATIC, RICH & ROUNDED cuppa, flown in from the land down under you don't want to miss.



## THE COFFEE LEGACY

**Grinders® Coffee was established in 1962 in Lygon Street, Melbourne.**

Giancarlo Giusti and Rino Benassi founded Grinders® Coffee House discovering the secret to good coffee as well as the secret to success. Giancarlo and Rino wanted to bring the authentic taste of European coffee to Australia and the legend was born when they opened Grinders® Coffee House in Lygon Street, Carlton in 1962.

And now, thankfully, Giancarlo and Rino's dream has been realised due to their hard work and persistence. They started from a very humble beginning. They borrowed money from a friend to buy a roaster, and through their passion and dedication helped to make Grinders® Coffee what is it today - one of the premier coffee companies in Australia, now in Malaysia.

60

EST 1962  
MELBOURNE



Celebrated &  
Award-Winning



Coca-Cola  
Company



Artisanal &  
Premium



Rainforest  
Alliance

Coles  
Woolworths

Sold  
Australia  
Wide



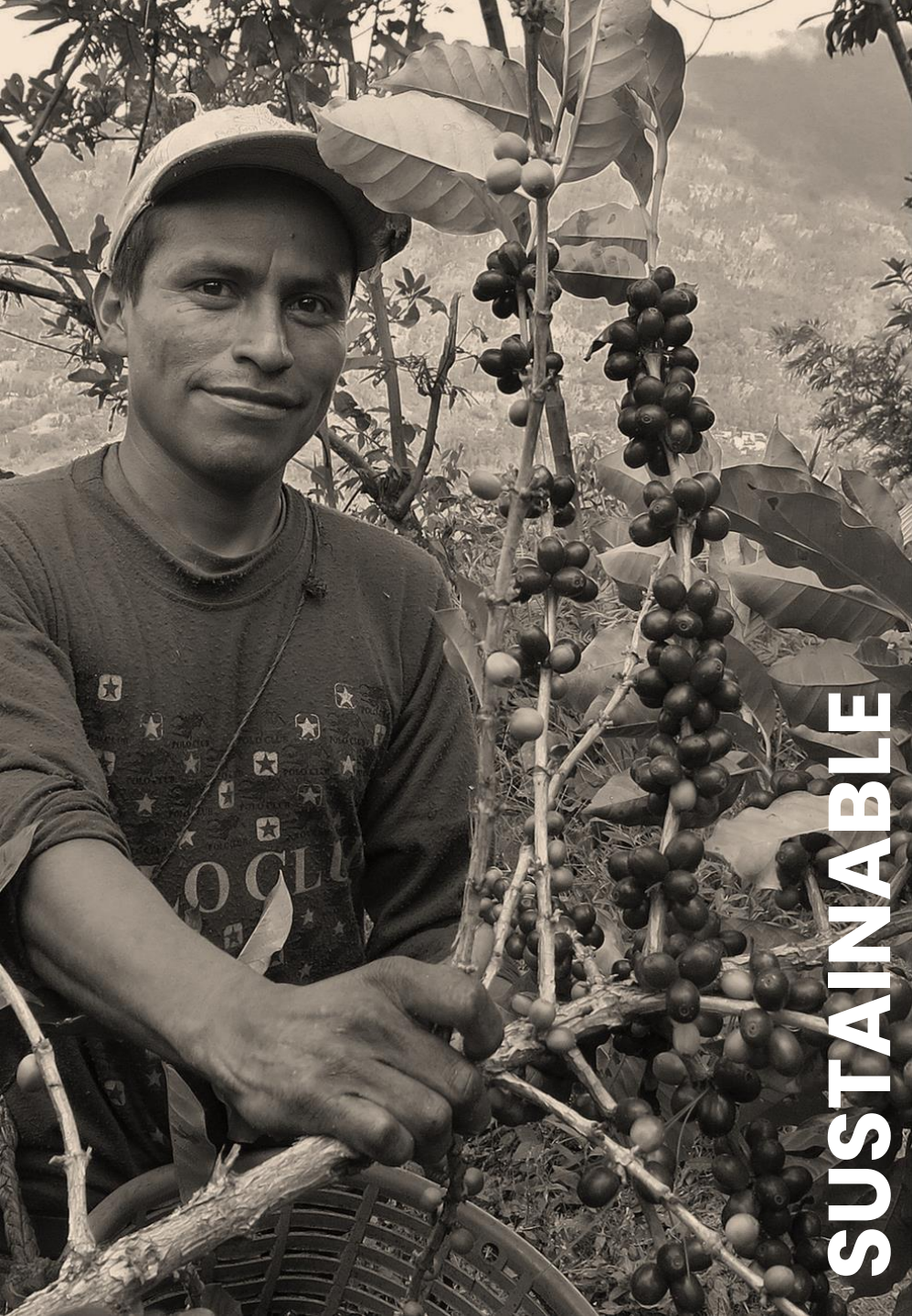
Training  
Academy



Modern  
Factory

**GIANCARLO GUSTI**





# SUSTAINABLE FROM SEED TO CUP

## WORLDLY COFFEE

Hand-Picked Global Beans

## FRESHLY ROASTED DAILY

Whole Bean  
Ground  
Capsules  
Blend  
Single Origin  
Decaf  
Organic

## WIDE RANGES

Café Blends  
Home & Office Blends  
Single Origins

## COFFEE EDUCATION

Training Academy  
Training Hub  
In-Home Education

## AUTHENTICALLY AUSSIE

Roasted & packed in  
state-of-the-art facility at  
**Fairfield, Melbourne**

## CORPORATE RESPONSIBILITY

Environmental Friendly  
Rainforest Alliance Partnership  
Compostable Capsule  
Recyclable packaging



HACCP



GMP



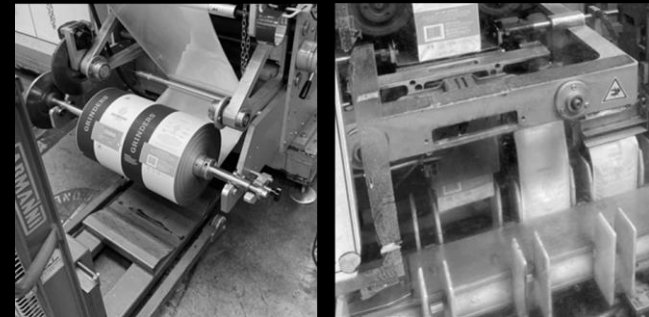
ISO 9001



HALAL

**Grinders® Coffee continues to grow with an ever-evolving coffee market roasting in state-of-the-art facility**

**state-of-the-art facility**



Since day one our goal has been the same, make better coffee. We constantly evolve to meet consumers' expectations, progressing with their palette, their ethics and their identity.

With the help of our master roasters and bean hunters, our beans are carefully roasted daily. The freshest green beans are poured into the Grinders roasters and emerge aromatic, flavourful and ready to be ground. The drinking experience is elevated by the skill and technique involved in artisanally roasting each type of bean.

# INNOVATIVE ROASTING PROCESS

---

Grinders sources the highest-grade green beans from South and Central America, Africa, India, East Timor, Indonesia, and New Guinea, including micro-lots that come direct from farms. We then roast our green beans from every single origin separately ensuring the best flavour from each is retained and untarnished. We then rest our beans to ensure that we're able to get the most robust flavour out of each origin. Grinders Master Roasters then refine our blends, ensuring consistency and the perfect balance of taste from each blend.



## ROASTING

We roast our green beans from each origin separately ensuring the best flavour from each origin is retained, the beans are then rested to ensure that we are able to get the most flavour out of each origin. Grinders source high grade green beans from South and Central America, Africa, India, East Timor, Indonesia and PNG, including micro-lots direct from farms.



## TECHNOLOGY

Grinders is the first coffee roaster in the southern hemisphere to invest in the V400 color sorter. The V400 Electronic Colour Sorter works to ensure that only perfectly roasted, whole beans make it into every bag.

The colour sorter uses a series of 16 cameras, 8 colour and 8 infrared, analysing the size, shape, colour and density of the beans, ejecting inferior product through a series of 288 air ejectors.



## QUALITY MANAGEMENT

Our quality management systems are certified to ISO 9001, Good Manufacturing Practices (GMP), Halal and HACCP (Hazard Analysis and Critical Control Points) standards, and also include standard pre-shipment sampling for raw coffee.

**WORLD'S LARGEST  
COFFEE ROASTERS  
COMPETITION 2022**



**GOLDEN  
BEAN**

**Port Macquarie, New South Wales | November 2022**

**GRINDERS®**

COFFEE ROASTERS

**BRONZE**

**PERU FLOR MORADA (POUR OVER / FILTER)**

**BRONZE**

**SOURCE (MILK BASED)**

**BRONZE**

**FOUNDATION (MILK BASED)**

**BRONZE**

**FOUNDATION (ALMOND MILK)**



**SINGLE ORIGIN  
FLOR MORADA, PERU**



**SOURCE**










**FOUNDATION**







## Australia's Best-Rated Coffee

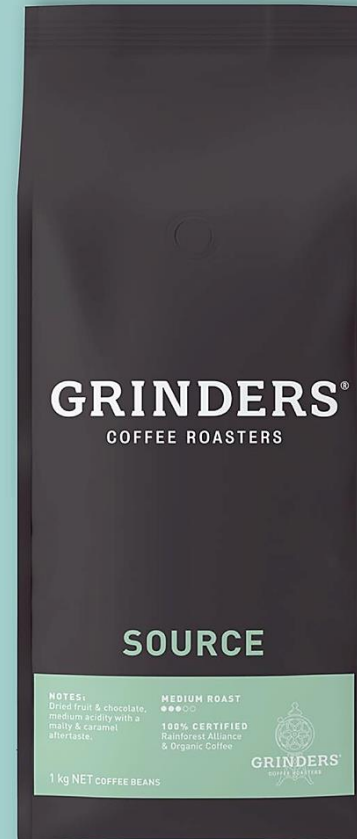
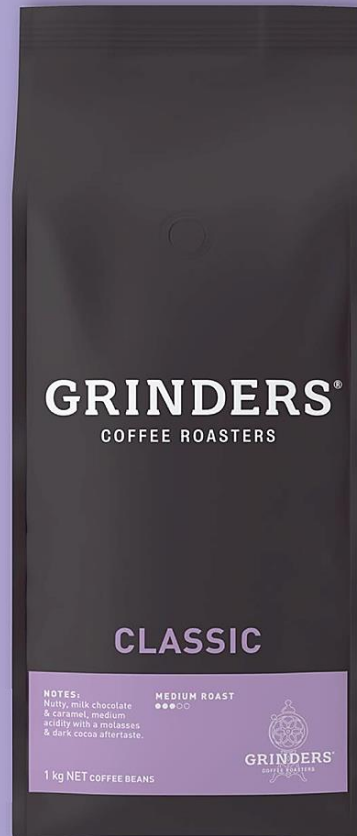
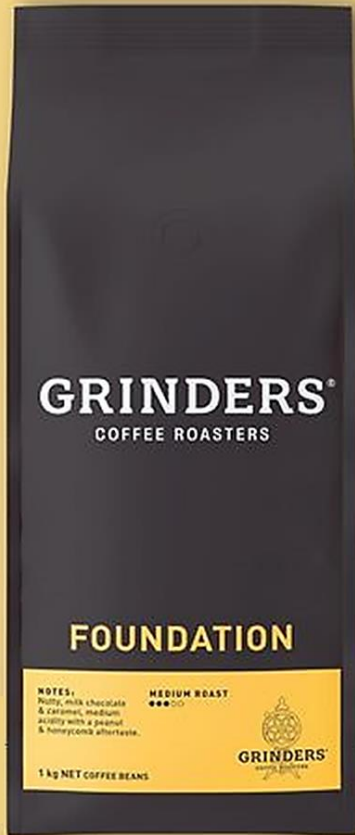
Rated brands	Overall satisfaction*	Value for money	Taste	Variety / range	Aroma	Packaging appeal
 <b>LAZZIO</b>	★★★★★	★★★★★	★★★★★	★★★★★	★★★★	★★★★
<b>GRINDERS</b> COFFEE ROASTERS	★★★★	★★★	★★★★★	★★★★★	★★★★	★★★★★
 URBAN COFFEE CULTURE	★★★★	★★★★	★★★★	★★★★	★★★★★	★★★★★
 <i>Victoria</i> Coffee	★★★★	★★★	★★★★	★★★★	★★★★	★★★★
<b>LAVAZZA</b>	★★★★	★★★	★★★★	★★★★	★★★★	★★★★
Woolworths 	★★★★	★★★	★★★★	★★★★	★★★★	★★★★
 THE ORIGINAL <b>HARRIS</b> 1983	★★★★	★★★	★★★★	★★★★★	★★★★★	★★★★
 <i>Gloria Jean's</i>	★★★★	★★★	★★★★★	★★★★★	★★★★★	★★★★
 CAFFÈ AURORA	★★★★	★★★	★★★★	★★★★	★★★★	★★★★

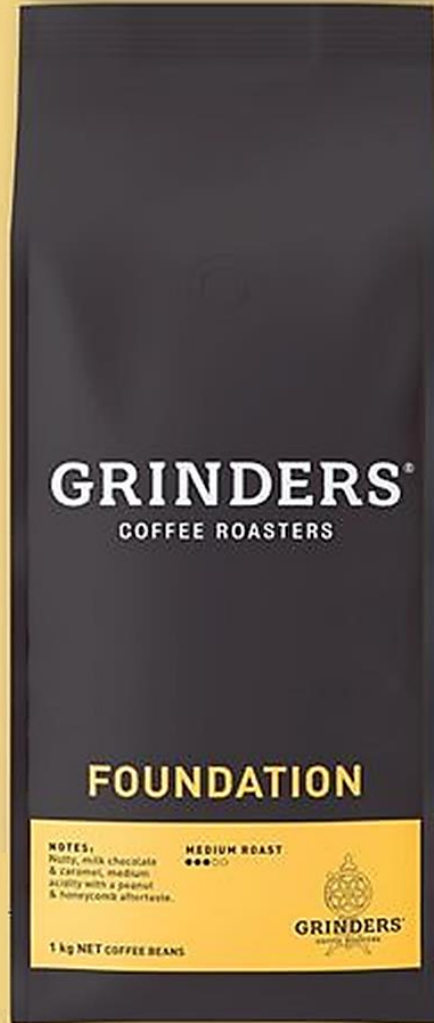




**PROFESSIONAL SERIES**

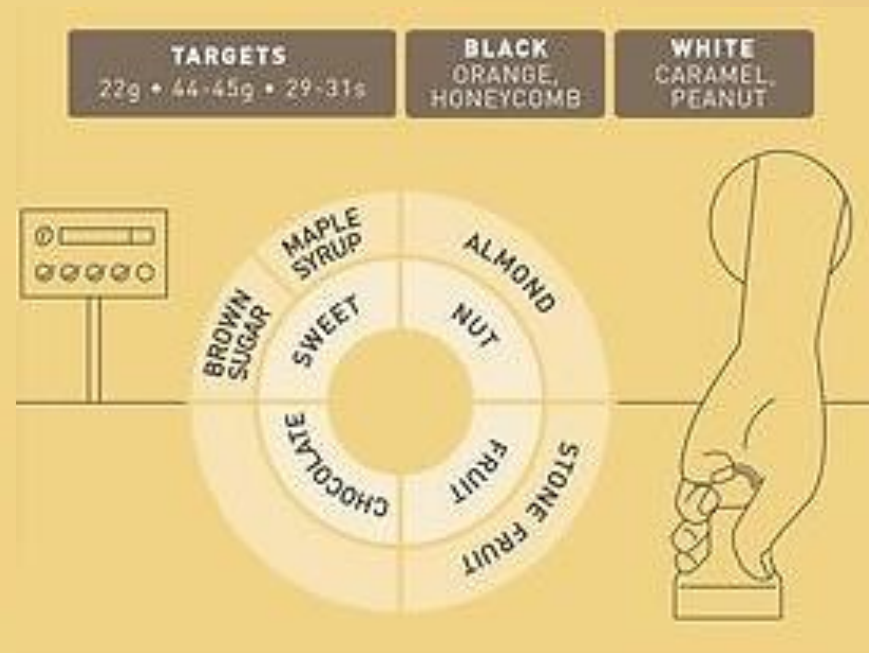
# PRO SERIES





Foundation blend is a well-rounded and versatile four bean blend optimised for milk coffees, while giving the right amount of sweetness and complexity to hold its own as a black coffee.

Foundation blend's sweetness comes from a combination of washed Arabica beans from Costa Rica, Papua New Guinea, Mexico and the creamy body of the blend comes from a Brazil bean. The result is a smooth, balanced cup of coffee with a lingering sweet finish.



**FORMAT**

1 kg NET Coffee Beans

**MEDIUM ROAST**

●●●○○

**100% ARABICA**

**CUPPING NOTES**

Nutty  
Milk chocolate  
Caramel,  
Medium acidity

**AFTERTASTE**

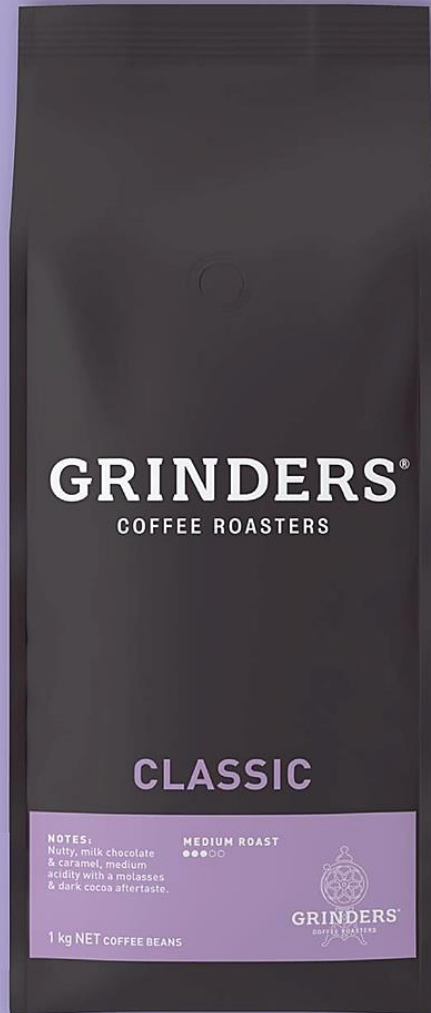
Peanut  
Honeycomb

**ORIGINS**

BRAZIL SANTOS  
PNG  
COSTA RICA HGA  
MEXICAN HG

FOUNDATION

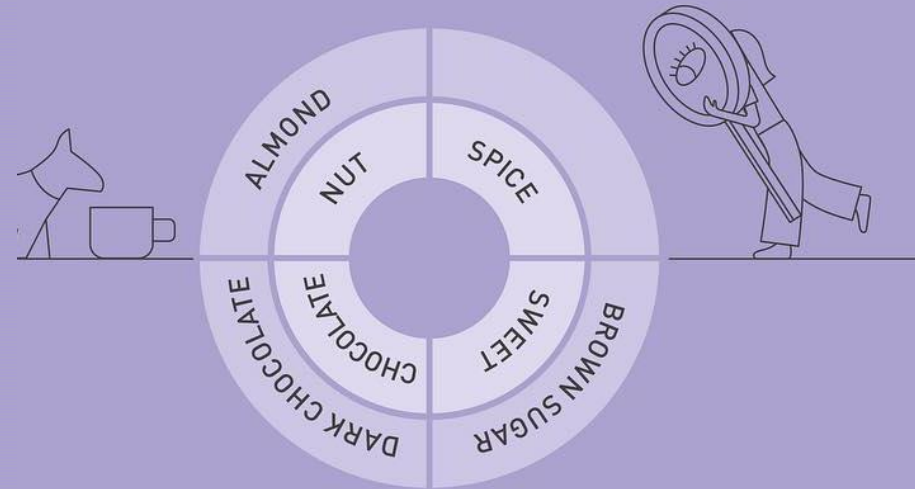




If you like your coffee strong and well rounded, this is the blend for you. It's a crowd pleasing, punchy blend best suited to milk but with a strong Italian heart for espresso.

The bold flavours that make up the Classic blend are a combination of Arabica beans from Brazil, Papua New Guinea, Costa Rica and Mexico. Also added for depth is the mild earthy flavours of the natural processed Robusta coffee bean to complete the blend.

<b>TARGETS</b> 22g • 42-43g • 29-31s	<b>BLACK</b> MOLASSES, EARTH	<b>WHITE</b> MILK CHOC, CAMEL
---	------------------------------------	-------------------------------------



**FORMAT**

1 kg NET Coffee Beans

**MEDIUM ROAST**

●●●○

**ARABICA X  
ROBUSTA**

**CUPPING NOTES**

Nutty  
Milk chocolate  
Caramel,  
Medium acidity + Molasses

**AFTERTASTE**

Dark Cocoa

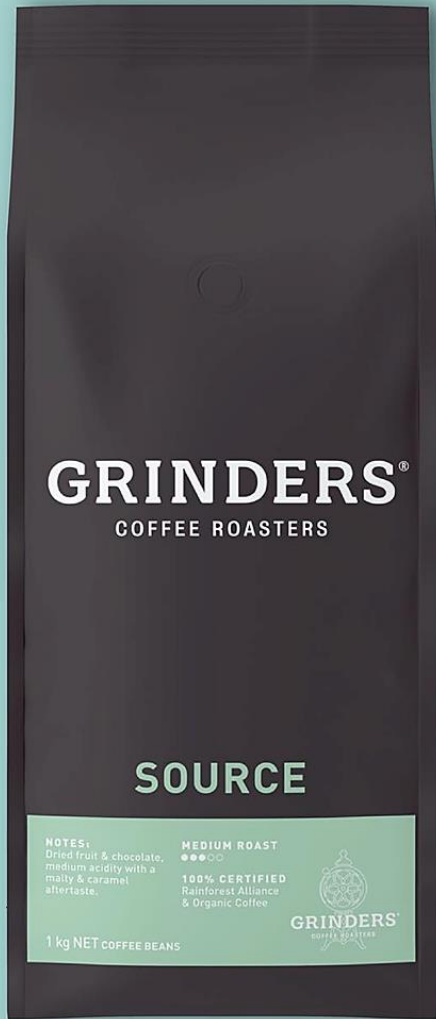
**ORIGINS**

BRAZIL SANTOS  
PNG  
COSTA RICA HGA  
MEXICAN HG  
INDIA ROBUSTA

**CLASSIC**



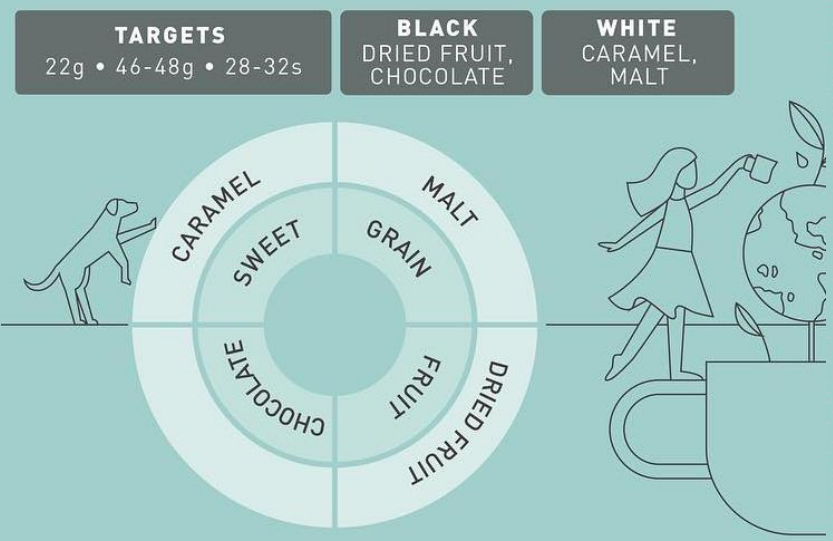
**100% CERTIFIED**  
Rainforest Alliance & Organic Coffee



Source is a versatile, fruity and complex three origin blend made up of 100% Arabica Rainforest Alliance Organic coffees from Ethiopia Sidamo, Papua New Guinea and Nicaragua.

In the cup it's a fruit-bomb as a black option and cuts through milk with its sweet caramels and malt notes. The mouthfeel is smooth, viscous with a rich body and a syrupy aftertaste.

Fairtrade help producers in developing countries achieve better trading conditions and to promote sustainability.



**FORMAT**

1 kg NET Coffee Beans

**MEDIUM ROAST**

●●●○○

**100% ARABICA**

**CUPPING NOTES**

Dried Fruit  
Chocolate  
Malty  
Medium Acidity

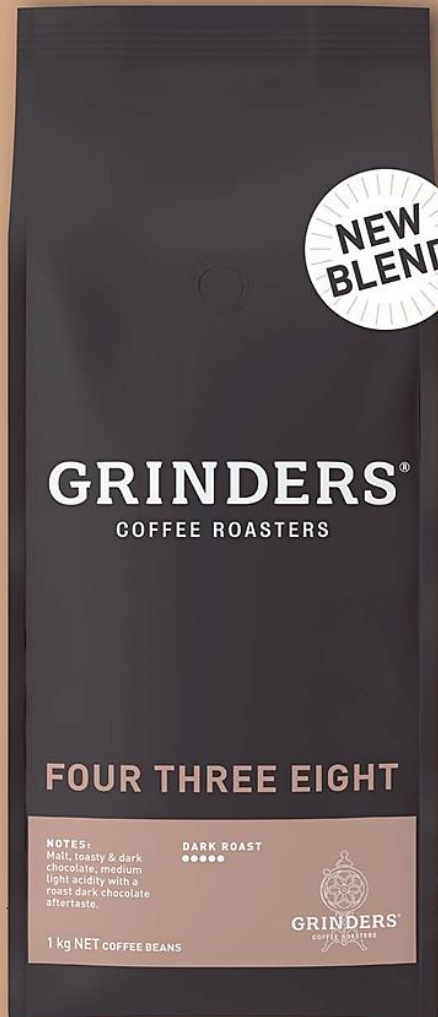
**AFTERTASTE**

Caramel

**RAINFOREST ALLIANCE ORIGINS**

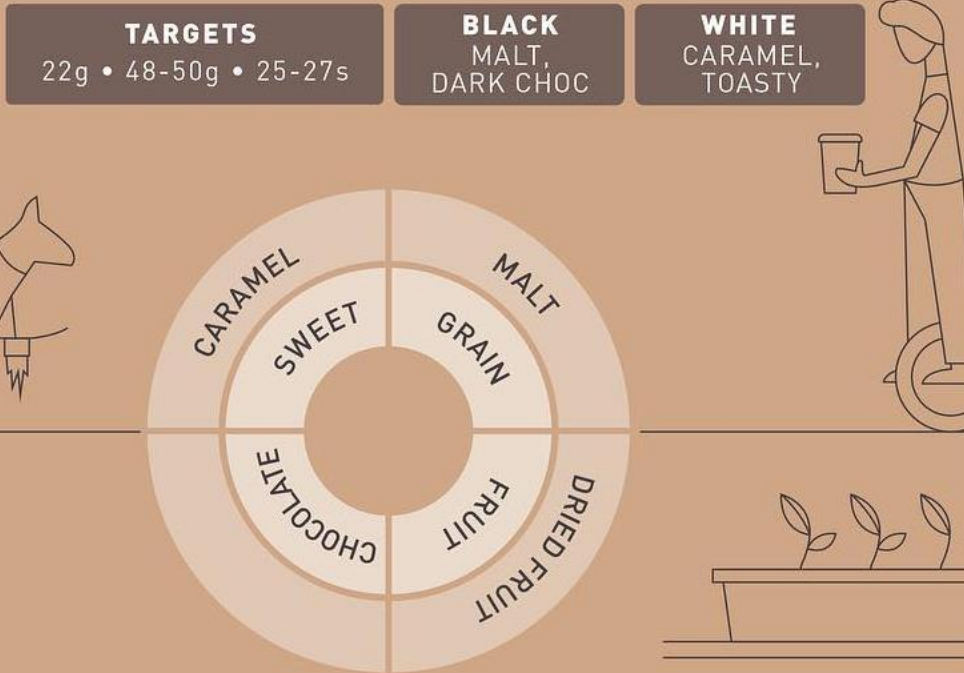
PNG  
NICARAGUA  
ETHIOPIAN





Roasted at a temperature of 438 degrees Fahrenheit, this delicious 100% Arabica blend is sourced from the Espiritu Santos area of Brazil, and the highlands of Papua New Guinea.

Created to compliment any milk coffee, we recommend using our dark roast in lattes, flat whites or cappuccino, where you'll experience a well-rounded chocolate & malt flavour with a lingering aftertaste.



**FORMAT**

1 kg NET Coffee Beans

**DARK ROAST**



**100% ARABICA**

**CUPPING NOTES**

Malt  
Toasty & Dark Chocolate  
Medium Light Acidity

**AFTERTASTE**

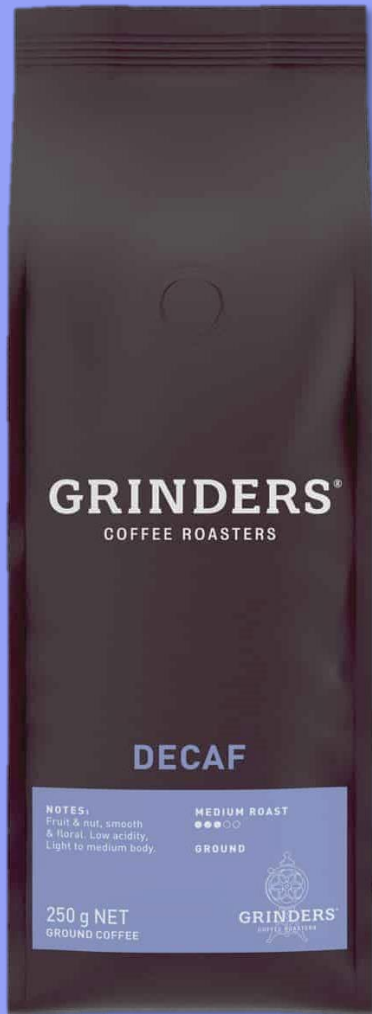
Roast Bitter Chocolate

**ORIGINS**

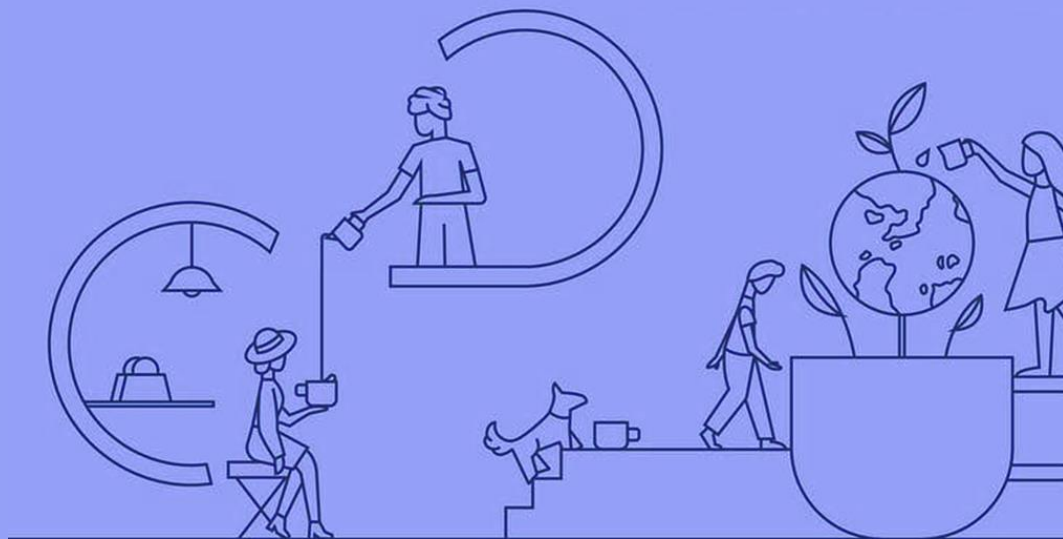
BRAZIL SANTOS  
PNG

FOUR THREE EIGHT





A blend of premium 100% Arabica coffee beans. The 100% chemical free Swiss Water® decaffeinated process maintains the distinct origin characteristics. This coffee is 99.9% caffeine free and is ideal for people who love the taste of coffee without the caffeine. With a light body, chocolate, dried cherry flavour and bright acidity, this decaf ground coffee leaves you with a chocolatey, fruity after taste.



#### FORMAT

250g NET Coffee Ground

#### MEDIUM ROAST

●●●○○

#### 100% ARABICA

#### CUPPING NOTES

Chocolate  
Dried Cherry  
Bright Acidity

#### AFTERTASTE

Chocolatey  
Fruity

#### ORIGINS

-

DECAF







## SINGLE ORIGIN FLOR MORADA, PERU

### DELIVERING GREAT COFFEE WITH UNIQUE SINGLE ORIGINS

Introducing our newest Single Origin, Flor Morada. A washed coffee from the north eastern region of San José del Alto, Jaen, Peru. It is a Filter Roast. Great for longer brew methods such as Cold Brew, Batch Brew and Espresso. With taste notes of Panela, Stone Fruits and Dark Chocolate. Producing a sweet, complex refined cup of coffee. Excellent for Cold Brew, Batch Brew and Espresso.

#### FORMAT

250g NET Coffee Ground

#### MEDIUM ROAST

●●●○○

#### 100% ARABICA

#### CUPPING NOTES

Panela  
Stone Fruits  
Dark Chocolate

#### AFTERTASTE

Chocolatey  
Fruity

#### ORIGINS

Flor Morada Farm  
Jaen Region  
Peru

# FLOR MORADA



# Making COLD BREW



Best to use **“Source”** or **“Foundation”** blend and the single origin **“Peru, Flor Morada”**.

**Source** is a touch of fruity and **Foundation** is more nutty and sweet with both having a caramel finish. **Peru, Flor Morada** exudes the flavours of Panela, Stone Fruits and Dark Chocolate.



80 -100g of ground coffee per litre of room temperature water.



The filtered coffee should left overnight or 12 -16 hrs. The longer you leave it, the stronger or bitter it is.

**GRINDERS**  
COFFEE ROASTERS

## SOURCE

MEDIUM ROAST  
●●●○○

Source is a versatile, fruity and complex three origin blend made up of 100% Arabica Rainforest Alliance Organic coffees from Ethiopia Sidamo, Papua New Guinea and Nicaragua. In the cup it's a fruit-bomb as a black option and cuts through milk with its sweet caramels and malt notes. The mouthfeel is smooth, viscous with a rich body and a syrupy aftertaste.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude. We also want everyone in our community to thrive and live well, and by supporting a sustainable product not only means a better future but makes ours coffee better now.

**100% CERTIFIED**  
Rainforest Alliance & Organic Coffee

**CUPPING NOTES:**  
Dried fruit & chocolate, medium acidity with a malty and caramel aftertaste.

**TARGETS**  
22g • 44-48g • 28-32s

**BLACK DRIED FRUIT, CHOCOLATE**

**WHITE CARAMEL, MALT**

1 kg NET COFFEE BEANS

**GRINDERS**  
COFFEE ROASTERS

## FOUNDATION

MEDIUM ROAST  
●●●○○

Foundation blend is a well-rounded and versatile four bean blend optimised for milk coffees, while giving the right amount of sweetness and complexity to hold its own as a black coffee. Foundation blend's sweetness comes from a combination of washed Arabica beans from Costa Rica, Papua New Guinea, Mexico and the creamy body of the blend comes from a Brazil bean. The result is a smooth, balanced cup of coffee with a lingering sweet finish.

The illustrations speak to the Grinders philosophy, connecting each of our major pillars through fun and light-hearted attitude. From humble beginnings on Lygon St, Melbourne, where the first espresso in Australia was poured, we have moved forward and are always open to learning more about coffee.

**CUPPING NOTES:**  
Nutty, milk chocolate & caramel, medium acidity with a peanut and honeycomb aftertaste.

**TARGETS**  
22g • 44-48g • 29-31s

**BLACK ORANGE, HONEYCOMB**

**WHITE CARAMEL, PEANUT**

1 kg NET COFFEE BEANS

**GRINDERS**  
COFFEE ROASTERS

## PERU FLOR MORADA

MEDIUM ROAST  
●●●○○

100% ARABICA

**NEW RELEASE**

Introducing our newest Single Origin, Flor Morada. A washed coffee from the north eastern region of San José del Alto, Jaen, Peru. It is a Filter Roast. Great for longer brew methods such as Cold Brew, Batch Brew and Espresso. With taste notes of Panela, Stone Fruits and Dark Chocolate. Producing a sweet, complex refined cup of coffee. Excellent for Cold Brew, Batch Brew and Espresso.

**FORMAT**  
250g NET Coffee Ground

**CUPPING NOTES**  
Panela  
Stone Fruits  
Dark Chocolate

**AFTERTASTE**  
Chocolately  
Fruity

**ORIGINS**  
Flor Morada Farm  
Jaen Region  
Peru

**ORIGIN**  
San Jose del Alto, Jaen

**TASTE NOTES**  
Panela, Stone Fruits,  
Dark Chocolate

**BREW METHOD**  
Filter

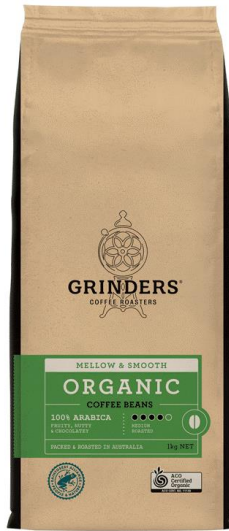
**PROCESS**  
Washed

250g NET COFFEE BEANS

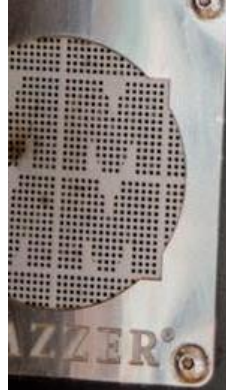


# HOME & OFFICE SERIES

BEAN, GROUND & CAPSULE



ACO  
Certified  
Organic



SERVING 100%  
**ETHICALLY  
SOURCED**  
ORGANIC COFFEE

**GRINDERS®**  
COFFEE ROASTERS



Rainforest Alliance Certified. Find out more at [ra.org](http://ra.org)

[GRINDERSCOFFEE.COM.AU](http://GRINDERSCOFFEE.COM.AU)

[/GRINDERSCOFFEEAUS](https://www.facebook.com/GRINDERSCOFFEEAUS)

[@GRINDERSCOFFEE](https://www.instagram.com/GRINDERSCOFFEE)



1kg Coffee Beans

200g Coffee Beans



**NESPRESSO**  
COMPATIBLE CAPSULES



# CREMA

Made from 100% Rainforest Alliance sourced Arabica beans. The initial aroma is a combination of nutty & fruity.

The flavour notes are cocoa, malt & honey, delivering a mild sweetness. Combined with balanced body & acidity, the resulting after-taste is silky & creamy.



Available in Ground 200g pack + capsule

# ESPRESSO

100% Rainforest Alliance Arabica and Robusta coffee beans. The aroma is distinctly nutty. Additional fruity & chocolate notes extend through the flavour, creating mild sweetness.

The mouth feel is full bodied. Higher roasting, maintains medium acidity, and delivers a nutty & dark cocoa after-taste.



Available in Ground 200g pack + capsule

## FORMAT

1 kg NET Coffee Beans

## MEDIUM ROAST

●●●○○

## 100% ARABICA

## RAINFOREST ALLIANCE ORIGINS

PNG  
NICARAGUA  
PERU

## CUPPING NOTES

Cocoa  
Malt  
Honey  
Medium Acidity

## AFTERTASTE

Silky & Creamy

## FORMAT

1 kg NET Coffee Beans

## MEDIUM DARK ROAST

●●●●○

## ARABICA X ROBUSTA

## RAINFOREST ALLIANCE ORIGINS

PNG  
BRAZIL SANTOS  
INDIA CHERRY ROBUSTA

## CUPPING NOTES

Nutty  
Fruity  
Chocolately  
Medium Acidity

## AFTERTASTE

Nutty  
Dark Cocoa

## RICH ESPRESSO



Made from 100% Rainforest Alliance sourced Arabica beans. The initial aroma is one of light floral and chocolate notes.

Beautifully balanced in body and acidity, the flavour is of dried raisins, cocoa & malt, providing medium sweetness, and a smooth after-taste.



Available in Ground 200g pack + capsule

## ORGANIC



Made from 100% Rainforest Alliance & Organic sourced Arabica beans. The aroma is strongly of sweet fruit.

Additional nutty & chocolate notes develop through the flavour... but overall the delivery is of fruity sweetness.

The acidity is light, the body medium, and the after-taste, fruity... but with a hint of chocolate.

### FORMAT

1 kg NET Coffee Beans

### MEDIUM DARK ROAST



### 100% ARABICA

### RAINFOREST ALLIANCE ORIGINS

PNG  
NICARAGUA  
PERU  
ETHIOPIA LIMU

### CUPPING NOTES

Dried Raisin  
Malt  
Cocoa  
Medium Acidity

### AFTERTASTE

Brown Sugar

### FORMAT

1 kg NET Coffee Beans

### MEDIUM DARK ROAST



### 100% ARABICA

### RAINFOREST ALLIANCE ORIGINS

NICARAGUA  
ETHIOPIAN LIMU

### CUPPING NOTES

Nutty  
Fruity  
Chocolatey  
Light-Medium Acidity

### AFTERTASTE

Fruity  
Chocolatey

# COMPOSTABLE CAPSULES

## GIVE THE PLANET A COFFEE BREAK





NESPRESSO  
COMPATIBLE



enjoy the great smooth coffee,  
that's better for our planet.

THIS CAPSULE, LID & CONTENTS ARE ALL ORGANIC WASTE



Compostable  
paper Lid



Compostable  
capsule



Natural coffee  
grounds



COMPOSTABLE CAPSULES

- Nespresso compatible – 5.8g x 10
- Roasted and packed locally in Australia
- Certified for Industrial composting – EN 1342 (09-2000)
- Capsule made from bio-based material (compostable resin)
- Capsule + paper based lid + coffee = all organic waste. No need to remove lid or separate coffee from capsule

# CREMA

## RICH & CREAMY

### Nespresso Compatible CREMA – Grinders Compostable Capsules

A sophisticated blend of Arabica beans with an intense body, bright acidity, and contrasting rich, floral chocolate notes. The initial aroma is a combination of nutty & fruity.

The flavour notes are cocoa, malt & honey, delivering a mild sweetness. Combined with balanced body & acidity, the resulting after-taste is silky & creamy.

\* Not compatible with Caffitaly Machines

**Intensity/Roast**  
08

**Capsules**  
10 per box

**FORMAT**  
58g NET Coffee



# ESPRESSO

## DEEP & SMOOTH

### Nespresso Compatible ESPRESSO – Grinders Compostable Capsules

Made from Arabica and Robusta coffee beans. The aroma is distinctly nutty. Additional fruity & chocolate notes extend through the flavour, creating mild sweetness.

The mouth feel is full bodied. Higher roasting, maintains medium acidity, and delivers a nutty & dark cocoa after-taste.

\* Not compatible with Caffitaly Machines

**Intensity/Roast**  
10

**Capsules**  
10 per box

**FORMAT**  
58g NET Coffee



# RICH ESPRESSO

**INTENSE & FULL BODIED**

**Nespresso Compatible RICH ESPRESSO – Grinders Compostable Capsules**

An exceptional blend of arabica beans with a hint of Robusta. Producing full bodied coffee with long, smooth, earthy finish. The initial aroma is one of light floral and chocolate notes.

Beautifully balanced in body and acidity, the flavour is of dried raisins, cocoa & malt, providing medium sweetness, and a smooth after-taste.

\* Not compatible with Caffitaly Machines

**Intensity/Roast**

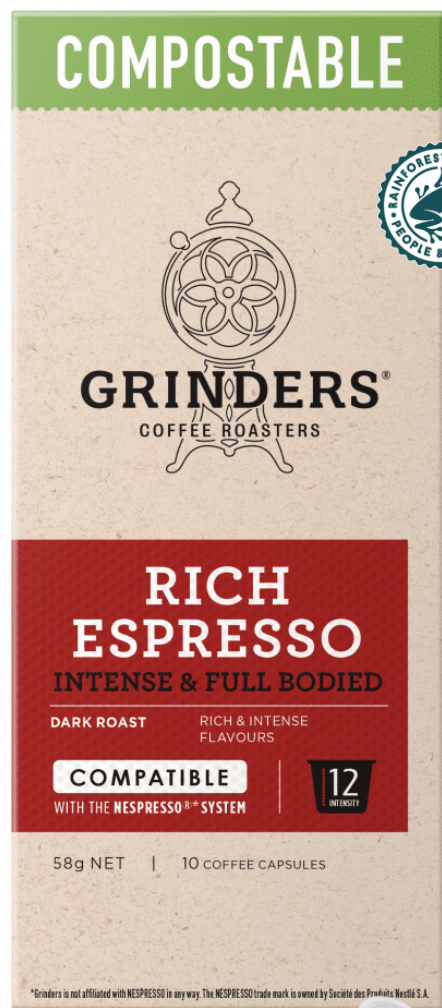
08

**Capsules**

10 per box

**FORMAT**

58g NET Coffee



\*Grinders is not affiliated with NESPRESSO in any way. The NESPRESSO trade mark is owned by Société des Produits Nestlé S.A.



\*Grinders is not affiliated with NESPRESSO in any way. The NESPRESSO trade mark is owned by Société des Produits Nestlé S.A.



# DOUBLE ESPRESSO

**STRONG & BOLD**

**Nespresso Compatible DOUBLE ESPRESSO – Grinders Compostable Capsules**

Made from Arabica and Robusta coffee beans. The aroma is distinctly nutty. Additional fruity & chocolate notes extend through the flavour, creating mild sweetness.

The mouth feel is full bodied. Higher roasting, maintains medium acidity, and delivers a nutty & dark cocoa after-taste.

\* Not compatible with Caffitaly Machines

**Intensity/Roast**

10

**Capsules**

10 per box

**FORMAT**

58g NET Coffee



# TABOO

DRINKING CHOCOLATE





## TABOO Milk Drinking Chocolate

1kg

Taboo Milk Drinking Chocolate is a smooth drinking chocolate.

A uniquely crafted blend, with a sweet finish.

**24% Cocoa**

Gluten Free!



## TABOO Rich Drinking Chocolate

1kg

Taboo chocolate is a premium chocolate powder using cocoa beans from some of the finest cocoa regions in the world.

It's a drinking chocolate with a rich flavour that lingers. A uniquely crafted blend with a cocoa finish!

**34% Cocoa**

**TABOO**  
DRINKING  
CHOCOLATE



### Serving Method (for 8oz cup)

#### Method 1

Put 20g of Taboo chocolate into a cup, add a drop of hot water and stir. Then add steamed and textured milk and mix. Top off with dusted chocolate and serve.

#### Method 2

Put 20g of Taboo chocolate into a jug, add 180ml cold milk and steam. Pour into cup and top it off with dusted chocolate and serve.

# SPECIALTY SPECIALIST

---

WORLDLY  
*artisans*  
coffee

from farm to cup

# Onboarding benefits



## TRAINING

Online-classroom and barista training, business owner advisory and consultative support.



## MEET OUR COFFEE SPECIALISTS



**ALEC ZETA**  
Coffee Specialist, VIC



**GLENN BAILEY**  
Coffee Specialist, SA



**JONATHAN GOLDTHORPE**  
Coffee Specialist, NSW



**DALE POLLARD**  
Coffee Specialist, QLD



**FROM  
THE STREETS  
OF MELBOURNE**  
Now Brewing in MALAYSIA



Brand Representative, Distributor & Importer



NEW WAVE FRONTIER SDN BHD 202201017409 / 1463106-H

A02-07 Millennium Square  
98 Jalan 14/1, Seksyen 14  
46100 Petaling Jaya  
Selangor, Malaysia

Contact  
Mr. CK +6 0111 636 7300  
Ms. Mei Lin +6 012-2150593



NEW WAVE FRONTIER ABN 87 643 967 631  
Wave Frontier Pty Ltd ACN 643 967 631  
Ground Floor  
470 St. Kilda Road  
Melbourne, 3004  
Victoria, Australia

Contact  
Ms. Poh +613 9001 5667





**GRINDERS**<sup>®</sup>

COFFEE ROASTERS

