


# JUST Brew IT



OUR GUIDE TO SERVING THE PERFECT COFFEE



McLaughlin



Use our  
**'Just Brew It'** guide to  
find the right cups and  
glasses for your  
beverage selection.

Have a Coffee  
with Bunzl



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Do You Know Your *Flat White* From Your *Latte*



*Americano*



*Cappuccino*



*Flat White*



*Espresso*





Macchiato



Frappé



Latte



Mocha



Espresso Yourself This Way



# Iced Coffee



## ABOUT:

An iced coffee is a cold version of your favourite coffee, but it's not simply a coffee that has been left to cool. Like a regular coffee, it's usually a combination of hot espresso and milk. However, ice is added too.

For the correct aesthetics to be observed, the volume of the drink and cup must match. As with espresso cups, and for the same reasons, most cappuccino vessels are narrower at the base and wider at the rim. Cappuccino cups should always be accompanied by matching saucers.



# Perfect for your summer sips



**FUSION HIBALL**  
16oz 48cl  
L7848 / Case: 6



**ENDEAVOUR HIBALL**  
10oz 28cl  
C3041 / Case: 12



**CAPRI PINA COLADA**  
13oz 37.5cl  
C9007 / Case: 24



**HOBSTAR D. OLD FASHIONED**  
12.25oz 35cl  
G0582 / Case: 12



**GLACIAL DRINKING JAR**  
47.5cl  
CE097 / Case: 12



**BE BOP OLD FASHIONED**  
10oz 30cl  
L8687 / Case: 24





# Espresso

Classic espresso is the base for pretty much every speciality coffee-based beverage.



A shot of espresso is best served in a *2oz to 3oz* demitasse with a handle.



*Add A Chocolate To Your Espresso Service*

**DARK CHOCOLATE  
MINT CRISPS 2kg**  
GIMINT1010  
Case: 1





## SENTIDO ESPRESSO CUP

2.8oz 8CL  
20-25-100  
CASE: 6



## VOLUTO ESPRESSO CUP

9cl  
L3695  
CASE: 6



# Find your perfect cup

**SIZE DOES MATTER** when it comes to serving espresso. The small size of the cup in which the shot is served helps to **PRESERVE THE TEMPERATURE** of the drink and **MINIMIZES EXPOSURE** of the brew to air.



### ADAGIO ESPRESSO CUP

3oz 9cl  
BI305  
Case: 12



### CEZANNE ESPRESSO CUP

3oz 9cl  
BH810  
Case: 12



### STONECAST PLUME ESPRESSO CUP

10cl 3.5oz  
PLGRCEB91  
Case: 12



### GENWARE ESPRESSO CUP

3oz 9cl  
312109R  
Case: 6



### CONSERVE ESPRESSO CUP

90ml 3.75oz  
L6942  
Case: 24



### TERRA PORCELAIN ESPRESSO CUP

3oz 9cl  
CUP-PBL9  
Case: 6





# Cappuccino



## HOW TO:

Cappuccino is prepared with a single espresso shot and steamed frothed milk in equal parts. A 5 to 6oz handled cup should be used for correct presentation of a cappuccino beverage.

For the correct aesthetics to be observed, the volume of the drink and cup must match. As with espresso cups, and for the same reasons, most cappuccino vessels are narrower at the base and wider at the rim. Cappuccino cups should always be accompanied by matching saucers.

# Create Your Perfect Cappuccino



**ANTIGO TERRA STONEWARE CUP**

32cl 11.25oz  
MUG-AN32 / Case: 6



**CRÈME CAPPUCCINO CUP**

10oz 30cl  
BI862WH / Case: 6



**SENTIDO CAPPUCCINO CUP**

22cl 7.75cl  
20-25-101 / Case: 6



**GENWARE YELLOW CUP**

6oz  
322118Y / Case: 6



**STONECAST PLUME CAPPUCCINO CUP**

22.7cl 8oz  
PLULCB201 / Case: 12



**PEBBLE CAPPUCCINO CUP**

10oz 30cl  
BI862GY / Case: 6



**LOS ANGELES COFFEE MUG**

27.5cl 9.5oz  
50820 / Case: 12



**CHURCHILL HOMESPUN GREY**

22.7cl 8oz  
SPSGCB201 / Case: 12



**CORNFLOWER CAPPUCCINO CUP**

12oz  
T8967 / Case: 12







# Latte



A latte should be served in a wide, bowl-shaped cup with a capacity of **11-15oz.**

The cup volume and content should be equal; in other words, the cup should be filled right to the brim.





**GENWARE RUSTIC  
RED TERRA MUG 32cl**

MUG-R32

Case: 6



**ONYX BLACK  
PROFILE MUG 12oz**

T8184

Case: 12



**ANDROMEDA  
MUG 12oz**

BL104

Case: 6



**SUPERWHITE  
LATTE MUG 16oz**

BH568

Case: 12



**CHURCHILL  
PROFILE MUG 12oz**

T4122

Case: 12



**MONACO  
LOW CUP 12oz**

MON03

Case: 36



**SENTIDO LIQUOR  
COFFEE GLASS**

26cl 9.3oz

T4148 / Case: 12



**LATINO COFFEE  
GLASS 28cl**

G0372

Case: 24



The idea behind the wide cup shape is to make it easier for a barista to pour steamed milk over the espresso shot to create latte art.





# Flat White

The ideal serving size for a flat white is a **5OZ-8OZ TULIP CUP** - much smaller than the glass size typically used for lattes and cappuccinos.



**PROVENCE  
TUMBLER**

5oz  
23-41-102 / Case: 72



**POTTERS COLLECTION  
MUG**

33.4cl  
6124RG016 / Case: 12



**BAMBOO  
CUP**

8oz  
T4098 / Case: 12



**GENWARE  
TULIP CUP**

6.25oz  
320618BK / Case: 6







# Flat White *Vs* Latte

Latte is served with steamed milk with an added layer of foamed milk sitting on top. The Flat White, in contrast, is topped by a very thin, 'flat' (hence the name) layer of steamed milk, and nothing else. It goes deeper than that though.



**GENWARE PORCELAIN  
CINDER BLACK CUP**

28.5cl 10oz  
CUP-PBK28 / Case: 6



**DOUBLE WALLED  
COFFEE GLASS**

25cl 8.75oz  
DWG250 / Case: 6



**STEELITE NYX  
CITY MUG**

28.5cl  
12050624 / Case: 12



**COFFEE  
TASTING GLASS**

11oz  
28-21-101 / Case: 6





# Frappe



Why Not  
Takeaway?



Sweet iced coffee blended with milk and espresso, and it makes for the perfect, summer favourite coffee house treat.

## Know your Frappe?

Either you can brew a hot coffee and then chill it using ice cubes, or you can brew the coffee using cold water from the start. But bear in mind: a café frappé is not the same as an iced coffee.

### POLARITY TUMBLERS & LIDS

Code	Description	Case
18201	Tulip Smoothie Cup 8oz	1250
18203	Tulip Smoothie Cup 12oz	1250
18202	Straight Smoothie Cup 16oz	1000
18601	Domed Lid with Hole 78mm	1250
18605	Domed Lid with Hole 92mm	1000

### PAPER STRAWS

Code	Description	Case
B05418	8" Red & White Striped Straw	250
B05417	8" Black Straw	250
B05411	8" Blue & White Striped Straw	250
B05410	8" Green & White Striped Straw	250
B05403BLA	8" Individually Wrapped Straw	250



# Serving Suggestions:



**STONE  
TUMBLER**

39cl  
CE101 / Case: 12



**ARCADIE  
HIBALL**

40cl 14oz  
CF631 / Case: 24



**GIBALTAR  
HI BALL**

10oz  
03-21-107 / Case: 12



**GLASS DRINKING  
JAR**

15.5oz  
03-15-184 / Case: 12



**NEW YORK  
HI BALL**

11oz  
L7335 / Case: 24



**BAMBOO  
COOLER**

16oz  
C4030 / Case: 36







# Hot Chocolate



Hot chocolate, also known as drinking chocolate or cocoa, is a heated drink consisting of shaved chocolate, melted chocolate or cocoa powder, heated milk or water, and usually a sweetener.

**Make it extra indulgent by topping with whipped cream and/or marshmallows.**



**POTTERS COLLECTION  
STORM MUG**

11.75oz  
6124RG016 / Case: 24



**EMBER  
MUG**

10oz 28cl  
BI865R / Case: 6



**HANDLED  
LIQUEUR GLASS**

28cl 10oz  
11874 / Case: 24



**A LA BONNE  
HEURE MUG**

32cl  
L3566 / Case: 24



**Add A Biscuit**

**LOTUS BISCUITS**

A03557  
Case: 300



# Mocha



But when it comes to coffee shops when you order a caffè mocha, it refers to the chocolate that has been added to the hot milk and espresso in the beverage, which usually comes in the form of chocolate syrup or sweetened cocoa powder.



**STUDIO PRINTS  
RAKU MUG**

34cl

RKTBVM121 / Case: 12



**TERRA PORCELAIN  
MATT GREY MUG**

11.25oz

MUG-PMG32 / Case: 6



**GENWARE  
YELLOW MUG**

12oz

322135Y / Case: 6



**CONSERVE  
MUG**

32cl

L5275 / Case: 24





# Tea

Don't fancy a coffee? Brits drink approximately 100 million cups daily, which is almost 36 billion per year. Traditionally served in a teapot a good cuppa should be steeped for 6 minutes before drinking.

## TEACUPS



**CREME  
TEA CUP**

7oz 20cl

BI861WH / Case:12



**STONECAST  
DUCK EGG CUP**

8oz

T4304 / Case:12



**TERRA PORCELAIN  
ROSE PINK CUP**

28.5cl (10oz)

CUP-PRS28 / Case: 6



**SUPERWHITE CAFE  
TEA CUP**

8oz (23cl)

BN386 / Case: 12



**COAST  
TEA CUP**

7oz (20cl)

BI861CR / Case: 12



**BURNISHED GOLD  
TEA CUP**

26 cl (9 oz)

82107AND0411A / Case: 12



**CREME  
TEAPOT**

16oz 45c

BJ510WH / Case: 4



**STONECAST DUCK EGG  
BEVERAGE POT**

15oz

T4301 / Case: 4



**TERRA PORCELAIN  
ROSE PINK TEAPOT**

50cl (17.6oz)

TP-PRS50 / Case: 6



**SUPERWHITE CAFE  
TEAPOT**

42.5cl (15oz)

BN457 / Case: 4



**CRAFT WHITE  
TEAPOT CLUB**

42.5cl (15oz)

11550367 / Case: 6



**BURNISHED GOLD  
TEAPOT**

46 cl (16 oz)

82107AND0411B / Case: 6





**REVOL  
PEKOË  
COLLECTION**

View full range in our new trends brochure.



**CHURCHILL  
STUDIO PRINTS  
RAKU**



**GENWARE  
PORCELAIN  
MATT SAGE**



# Takeaway Options...



## KRAFT RIPPLE CUP

Code	Description	Case
B05044	8oz Kraft	1000
B05048	12oz Kraft	1000
B05050	16oz Kraft	1000



## PLAIN WHITE DOUBLE WALL CUPS

Code	Description	Case
WHITECUP08	8oz White	500
WHITECUP12	12oz White	500



## SUSTAIN DOUBLE WALL CUPS

Code	Description	Case
131284	8oz Design	500
B03852	12oz Design	500
B03896	16oz Design	500



  
**Cup Print**

## Get Your Brand Seen With Our BESPOKE PRINTED CUPS!

Logoed coffee cups is a great way of advertising which will increase sales so more money in your pocket.

- Bespoke Branded Paper Cups
- Low Minimum Order Quality
- Fastest Delivery Times
- Double & Single Wall Cups
- Ice Cream & Soup Cups
- All Sizes 4oz - 20oz



## Call Us Now For A Quote!



# Don't Forget



Code	Description	Case
131758	8oz White Lid	1000
B02635	8oz Black Lid	1000
B03851	12-16oz White Lid	1000
131759	12-16oz Black Lid	1000



Code	Description	Case
CUPTRAY2	2 Cup Carrier Tray	320
D31002	4 Cup Carrier Tray	180







# Keep Cup

KeepCup is widely accepted and endorsed by the speciality coffee industry. It was **DESIGNED BY BARISTAS FOR BARISTAS**. Barista standard means that we have taken care to ensure our products are designed specifically to work with all coffee machines.

**IT ONLY TAKES 24 USES  
FOR A KEEPCUP  
TO HAVE A LOWER  
IMPACT THAN A  
DISPOSABLE CUP.**



KeepCups replicate the size of single use takeaway cups, fitting easily under coffee machines and into busy service environments.







**FOR FURTHER INFORMATION:**

CALL: (NI) 028 3751 1999  
(ROI) 015 337 300

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