

The Coffee & Tea Exchange

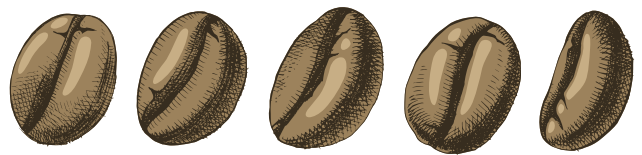
• SINCE  1975 •

COFFEE | TEA | SPICES
A C C E S S O R I E S

WHOLESALE



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Our History

Our story begins in New York with Pasty Albanese, an Italian immigrant, who opened an Italian market, Porto Rico Importing Company, in 1907 at 195 Bleecker Street. It was a shop for the growing community of Italian immigrants in Greenwich Village, who were having difficulty finding Italian goods in the local markets, such as espresso beans, teas, olive oil, and pasta. Directly across the street from Porto Rico Importing Company, at 201 Bleecker Street, was a bakery called Longo Sanitary Bakery, owned by Frank Longo. Frank lived above the bakery with his wife, Maria, and their son, Angelo. In 1934, Angelo married Rose who had grown up just across the street at 190 Bleecker Street, and together they moved into the top floor at 201 Bleecker Street. Angelo tired of the bakery schedule and worked at Fromme's Coffee in Brooklyn after WWII, and later inherited the Longo bakery after his father passed away. In 1958, Angelo bought Porto Rico Importing Company from Pasty Albanese and moved it across the street to 201 Bleecker Street. Angelo and Rose had three children at 201 Bleecker Street, two girls, and their youngest was a boy named Peter Longo.



When Peter grew up he was eager to get out of his hometown and was persuaded by a sly college recruiter to give Lewis College in Romeoville, Illinois a shot. "It's only one stoplight away from Chicago!" he told Peter. And at the time it was true, there was only one stoplight in between Lewis College and the big city, but he neglected to add the 35 miles in between the two as well. At the same time in the outskirts of Philadelphia, a young man by the name of Stephen Siefer- also eager to get away from his hometown- was falling for the same sales pitch.

As chance would have it Steve and Peter met and became fast friends. They soon moved into a house with a few other buddies, and typical college shenanigans ensued for the next four years.

After graduation, Steve and Peter went their separate ways but stayed in touch. Peter went back to New York to help run the family business. Steve decided to stay in Illinois after falling for a whip-smart blonde named Donna, they married soon after in 1974. After being in the workforce for a short while, Steve knew one thing was certain- he didn't want to work for anyone but himself. Then Steve got a call from Peter Longo- Peter had an idea.

Peter asked if Steve wanted to open up a coffee business similar to his family business in New York. Steve flew out to New York to see how the operation worked, they decided it was a fantastic idea, and they were very excited to go into business with each other.

Steve and Donna used up their life savings to open up The Coffee & Tea Exchange in Lakeview East at Broadway and Aldine, which didn't make a penny for about two years! Steve and Donna were broke and living off of Donna's bank teller salary. The retail shop was full of giant barrels of coffee beans, jars of teas and spices,

candy, and coffee and tea makers and accessories. Thankfully, after a couple of years business finally started to take off. A few chefs had wandered in and were interested in serving our coffee in their restaurants, and from that, the Wholesale business was born. Steve used the garage behind the building for wholesale operations until the early 1990s when an electrical fire (not the coffee roaster) burned the store down! Those were some dark days, but Steve was able to rebuild the store over a period of nine months. The wholesale business kept The Coffee & Tea Exchange afloat during the rebuild and Steve was able to move wholesale operations to a larger warehouse, which he needed anyway.

Steve and Peter are still best buds and business partners to this day. Steve's three children are all involved in The Coffee & Tea Exchange, making it a second-generation family business. Peter's two children are involved in Porto Rico Importing Company, making it a fourth-generation family business.



Our Dedication

We are one of the oldest independent coffee roasters in Chicago and our goal to provide the freshest coffee possible at an affordable price has never changed. We keep our small operation running in much the same way that we did over 40 years ago. We focus on providing a variety of quality beans from all over the world to ensure that everyone can find their favorite.

Our experience, knowledge, and array of equipment and resources can meet any need of your café or restaurant. When partnering with The Coffee & Tea Exchange, we will help set your business up for success. We provide industry standard equipment, comprehensive training, and around the clock support and repair. We are a family-run business and value each wholesale customer like a member of our own family, except for Aunt Norma... she always brings fruit cake at Christmas.

Our Coffee

Even though we don't roast beans in-store any longer, we are still committed to freshness and quality. We source premium beans from around the world and are proud to offer Fair Trade Organic selections.

Throughout the years, we've created many original coffee blends that have become fan-favorites at our café and at restaurants and cafés around the Greater Chicago area. We know that the foundation of any café is the coffee. Our extensive coffee selection is sure to meet the needs of any size café or restaurant, and satisfy any connoisseur.





Fresh Roasted
Coffee



House Blends

Roasting coffee for over 40 years has yielded many different types of blends but only a few stand the test of time and rise to the top as our best sellers. For those who love the smooth, mild, easy drinking cup of coffee, look no further than the Blue Mountain Style blend. For those who just can't decide between a lighter or darker roast, our Dave's Blend is the perfect happy medium. Our long time customers, Dave and his wife were of differing taste, Dave favored a lighter, more mild flavor while his wife preferred a bolder and richer taste in her coffee. Hence the birth of the Dave's Blend. The perfect blend of light and dark coffees that boasts rich flavors of our French roast and the smoothness of our Blue Mountain style.



Blue Mountain Style

A blend of Latin American coffees with low acidity, light body, and clean flavor profile to create a coffee in the style of the famous Blue Mountain coffee from Jamaica.

Roast Style: 1

1 2 3 4 5 6



Dave's Blend

A blend of the light Blue Mountain Style and dark French Roast. The combined effect yields the smoky, rich flavor of the French roast lightened up by the airiness of the Blue Mountain Style.

Roast Style: 3

1 2 3 4 5 6



Light & Dark

A harmonious blend of intense, bittersweet espresso and perky, medium bodied Special Blend allows the drinker a taste of darkness without the usual bitterness.

Roast Style: 4

1 2 3 4 5 6



New Orleans Style

Our New Orleans Style adds a little kick to your morning joe. When mixed with fresh ground coffee, chicory adds a dried-fruit sweetness up front and a warm, woody flavor on the back end.

Roast Style: 5

1 2 3 4 5 6



Special Blend

The Special Blend is a long-standing crowd favorite. We use a blend of Latin American coffee beans to create a coffee that goes down smooth with a surprising kick of caffeine.

Roast Style: 3

1 2 3 4 5 6



Dark Roasts



Viennese Roast

The Viennese yields the traditional richness and boldness as a dark roast while maintaining the more subtle nuances and delicate characteristics of the beans.

Roast Style: 4.5



French Roast

Our French Roast is smoky and smooth, with a velvety finish. You get the rich flavor of a dark roast without any edge or sharpness!

Roast Style: 5



French Italian Roast

Rich, oily, and even darker than French Roast, French Italian is a bold bombshell, not for the faint of heart.

Roast Style: 5.5



Northwest Roast

Northwest is extremely rich, one of our darkest and most oily. It's intensely bold, with bittersweet notes of toasted nuts and caramel.

Roast Style: 6



Fair Trade Organics

We are proud to offer certified Fair Trade Organic coffees from Peru and Mexico. And when available we rotate Ethiopian and Guatemalan beans into the mix. Adding a Fair Trade Organic coffee to your menu lets your customers know you value sustainable coffee trade and their health.

Our Fair Trade Organic coffees are produced on farms using natural soil, free of pesticides or synthetic fertilizers. The farmers are compensated fairly for their crop, ensuring workers' rights and fair labor practices. Buying Fair Trade coffee means that you're supporting responsible companies, empowering farmers and communities, and helping protect the environment. Makes for a feel-good cup of coffee!



Peru Chanchamayo (light roast)

Organic Fair Trade French Peru is lively and full bodied. The beans themselves have wonderful fruit overtones with a spicy aroma, mild acidity, and a clean finish.

Roast Style: 2



Peru Chanchamayo (French roast)

Organic Fair Trade French Peru is lively and full bodied. The beans themselves have wonderful fruit overtones with a spicy aroma, mild acidity, and a clean finish. The French roast lends a great smokiness and depth.

Roast Style: 5



Mexican Chiapas

Grown at a high elevation with a nice light body, this bean has cocoa a nutty characteristics with a bright, crisp finish.

Roast Style: 2



Espressos

house espresso

We offer two blends especially formulated for espresso. Our Traditional Italian roasted espresso is bold and rich and will impress even the staunchest, old world Italian.

The Steve's Espresso was developed over 15 years by continually experimenting with different blends. The Steve's Espresso is a medium roasted blend with more than 10 varietals from 3 different continents and one specific bean that ensures a thick, beautiful crema with every espresso shot. A lighter roasted espresso has its advantages for espresso machines too. Less oils means less clogging of essential espresso machine mechanics.



Traditional Italian Espresso

Our strongest, darkest roast is roasted until it's black and oily. It's intensely rich and bittersweet.

Roast Style: 6



Steve's Espresso

Steve's Blend is incredibly smooth, with an intense depth of flavor and amazing crema. It also makes a wonderfully heavy, yet smooth drip (or press) coffee!

Roast Style: 4



Single Origins



Brazil Santos

As one of our top sellers, the Brazil Santos has heavy notes of peanut butter with a velvety cocoa finish. It is medium bodied, balanced and incredibly smooth.

Roast Style: 3



Colombian Supremo

The Colombian Supremo is full bodied, well-balanced, and pleasantly bright. It has slight fruitiness, with a honey finish.

Roast Style: 2



Costa Rican Tarrazu

The Costa Rican has a balanced, medium body and medium to high acidity. The base flavor has hints of dark chocolate and will round out with a honey finish.

Roast Style: 2



Ethiopian Yirgacheffe

This coffee has a floral aroma and a complex, earthy flavor with a hint of blueberry. Fruity and spicy "wine-like" flavor with a light to medium body and high acidity. Wet-processed, grown at 5,800-6,000 ft elevation.

Roast Style: 2



Guatemalan Huehuetenango

This Guatemalan coffee is a smooth medium roast, with notes of caramel, baking spices, and hints of apple. It's a great morning coffee!

Roast Style: 2



Kenya AA

Fully washed green bean that leads to a beautifully clean cup. Juicy, crisp green apple acidity surrounds flavors of honey & blackcurrant. Body is silky and smooth leading into a long, sweet toffee finish.

Roast Style: 2



Sumatra Mandheling

Earthy, herbal, syrupy, and heavy bodied with a smooth, chocolaty finish. It's low acidity gives it a richness that lingers on the back of the palate.

Roast Style: 4.5



Golden Sumatra (French roast)

A dark roasted Sumatra bean in between a French Italian and French roast with bold earthy, syrupy and chocolaty notes.

Roast Style: 5



Decaffeinated Coffees

The Swiss Water Process:

In the 1930s, the Swiss created a way to decaffeinate coffee without using chemicals. Using only water, this method is able to strip away caffeine from the green coffee bean making a coffee that is 99.9% caffeine-free. First, the beans are soaked in hot water to dissolve the caffeine. Then, the water is stripped of its caffeine by percolation through activated charcoal. The charcoal filter allows sugar, oils, and other chemical elements in coffee that give it flavor to pass through. Finally, the beans are returned to the hot water; where they reabsorb the remaining sugars, oils, and flavors from the water. The Swiss Water Process is more costly, but it is environmentally friendly, chemical-free, and results in a full-flavor coffee.

The Chemical Process:

Methylene chloride is used in our chemically processed decaf coffees. This method can extract 96% to 97% of the caffeine. The liquid solvent is circulated through a bed of moist, green coffee beans, to remove the caffeine. The solvent is then recaptured in an evaporator, and the beans are washed with water. Then solvent residue is removed from the coffee by steaming the beans. This process more precisely targets caffeine more so than charcoal, leaving behind nearly all the non-caffeine solids.

We are happy to offer all our decaf coffee (except Sumatra) as Swiss Water Processed or chemically processed.



Decaf House Blend Swiss Water Processed

*Available as MC Processed
We combine 1/3 Decaf Colombian, 1/3 Decaf Viennese, and 1/3 Decaf French for a blend that's a perfect mix of mellow, hearty, and smoky.



Decaf Dave's Blend Swiss Water Processed

*Available as MC Processed
A blend of the light Colombian and dark French Roast. The combined effect yields the smoky, rich flavor of the French roast lightened up by the airiness of the Colombian.



Decaf Sumatra Swiss Water Processed

Just like the Sumatra, but without the caffeine. The Decaf Sumatra yields a similar richness and smoothness as its caffeinated counterpart.



Decaf Colombian Swiss Water Processed

*Available as MC Processed
Just like our regular Colombian but without 99.9% of the caffeine. It is full bodied, well-balanced, and pleasantly bright with slight fruitiness and a honey finish.



Decaf Viennese Swiss Water Processed

*Available as MC Processed
The perfect middle-of-the-road decaf. It's not too light or too dark with a nice, rich flavor.



Decaf French Swiss Water Processed

*Available as MC Processed
All the delicious dark roast flavor of our classic French minus the caffeine. It is smoky, smooth, and rich with a velvety finish.



Flavored Coffee

While we can't tell you all of our secret recipes of our delicious flavored coffees, we can tell you that we use a Central or South American bean that lends its characteristics well to flavors, and then add our special concoctions of oils, flavoring and even real nuts! After roasting we weigh the beans out into 25 lb. sacks. These sacks are then poured into a small turning drum with the specially formulated flavorings, where they are thoroughly mixed. This delivers a rich, satisfying, and unique cup of flavored coffee.

There are so many flavor combinations that we couldn't list them all. Here are our most popular and favorite flavors. If you have a flavor in mind not shown here, we are happy to help create a unique blend for your café or restaurant.



Amaretto

Amaretto is Italian for "a little bitter." This flavor is styled after the sweet Italian liqueur that originated in Saronno, Italy. It's infused with the taste of bitter almonds.

Roast Style: 2



Blueberry Creme

Blueberry Creme is a unique, sweet coffee infused with the flavor of juicy blueberries and coffee cake. Its subtle flavor is equally delicious morning or afternoon!

Roast Style: 2



Cinnamon

Sweet and a little spicy. Just like adding a dash of cinnamon to your morning cup. Mixes very well with our Hazelnut flavored coffee and many others! Mix with Maple Walnut for our French Toast blend.

Roast Style: 2



Coconut

Like waking up on an island! Our coconut has wonderful nutty and creamy notes- it's sweet and flavorful! Mixes well with Vanilla for our Coconut Cream or with Chocolate and Toasted Almond for that popular candy bar taste!

Roast Style: 2



Dutch Chocolate

We love Chocolate so much, we had to add a second helping of Chocolate to our Chocolate coffee! We dust our already Chocolate flavored coffee with unsweetened cocoa powder to give it an extra boost of sweetness and creaminess.

Roast Style: 2



Emerald Cream

We take our Irish Cream flavored coffee and dust it with unsweetened cocoa powder. It's like drinking a classic Irish Coffee, with a little cocoa powder dusted on the creamy top.

Roast Style: 2



Pecan

Pecan is such a wonderfully unique flavor. It's got a sweet nuttiness and nice buttery finish.

Roast Style: 2



Pumpkin Spice

Our Pumpkin Spice flavored coffee is rich with sweet pumpkin flavors and hints of cinnamon, nutmeg, and cloves.

Roast Style: 2



Strudel Cake

The classic flavors of coffeeecake- sweet butter, cinnamon, and vanilla- right in your mug. It's one of our most popular for a reason!

Roast Style: 2



Swiss Chocolate

Rich, sweet, and creamy just like a quality chocolate candy bar. Our Swiss Chocolate flavored coffee is sure to please any Chocolate lover.

Roast Style: 2





Caramel

Our Caramel coffee has the classic taste of caramelized sugar, butter and rich cream. This coffee is a classic, sure to please anyone!

Roast Style: 2



Chocolate Cherry

A subtle chocolate flavor infused with sweet cherries, makes a great dessert coffee.

Roast Style: 2



Chocolate Mint

Rich, velvety chocolate combined with cool, refreshing peppermint is what makes this one of our strongest and most popular flavored coffees!

Roast Style: 2



Chocolate Raspberry

This bean tastes like eating a bowl of juicy, ripe raspberries smothered in a rich milk chocolate sauce!

Roast Style: 2



Hazelnut

Warm roasted hazelnut flavor is enhanced with roasted slivered almonds for a truly authentic nutty flavor. This classic is easily our most popular flavored coffee and definitely one to try!

Roast Style: 2



Irish Cream

A rich and creamy coffee featuring the flavors of Irish whiskey, cream, and nuts, giving it the satisfying flavor of the classic drink minus the alcohol.

Roast Style: 2



Orange

This uniquely flavored coffee dares to combine orange essence with toasty coffee. It's sweet, tart, and warming with a very strong aroma. Give it a try for something different!

Roast Style: 2



Maple Walnut

Sweet maple syrup flavors combined with a pleasant nuttiness. Smells just like a pancake breakfast in your coffee cup! Mixes well with Cinnamon for our French Toast blend!

Roast Style: 2



Swiss Chocolate Almond

Our delicious chocolate coffee enhanced with real slivered almonds to create a rich and nutty medium roast coffee.

Roast Style: 2



Tiramisu

Tiramisu in Italian means "pick me up" or "cheer me up." This bean tastes just like the classic Italian dessert, it is has notes of vanilla cake, sugar, cream, cocoa, and coffee- obviously! It's sure to satisfy any sweet tooth.

Roast Style: 2



Toasted Almond

This bean tastes like hot from the pan toasted almond slices. It has the classic taste of sweet and bitter almonds with a nice toasty finish. Mixes well with the Chocolate and Cinnamon coffees!

Roast Style: 2



Vanilla

Classic vanilla flavor adds rich, creamy sweetness to a smooth, medium roasted coffee. It's one of the most popular for a good reason!

Roast Style: 2



Loose-Leaf Tea



We take tea seriously. Our tea shelves are packed to the gills with over 200 different types of loose-leaf teas. We carry all the familiar favorites like English Breakfast, Earl Grey, Darjeeling, Japanese Sencha, Dragonwell, Japanese Matcha, Mutan White, Chamomile flowers, and many more. We also carry lesser known, premium teas that may bring you one inch closer to enlightenment.

Our resident tea expert is constantly on the search for new teas to match trends and tastes of our customers. Change is the only constant in life and our tea shelves certainly reflect that sentiment.

We'll be able to provide your restaurant or café with a variety of fresh teas to elevate your menu. Whether you need a reliable black tea for gallons of iced tea in the summer, a flavored tea for a new cocktail, or a high-end tea for your traditional tea house, The Coffee & Tea Exchange has you covered. Don't see the exact flavor you had in mind? We are happy to work with you to make a custom blend to fit the unique character of your menu.

Black Teas



Assam TGFOP1

Assam is a classic, very strong and full bodied Indian tea. It brews a dark golden infusion. A rich and stimulating morning tea.



Kenilworth Ceylon

Ceylon is a medium bodied tea, with slight malty notes and a smooth finish. Making it was wonderful choice for iced tea!



China Black O.P.

China Black Orange Pekoe is a great choice for a breakfast tea due to the well-rounded and robust flavors.



Decaf English Breakfast

A classic Decaf black tea with a reddish brown cup color, medium to full bodied with mellow smokiness, touches of fruit, and a fresh baked bread quality. A touch of milk can bring out a soft floral note.



Darjeeling TGFOP

Darjeeling is a smooth, light tea that is very aromatic with sweet, fruity, muscatel notes.



English Breakfast

A classic black tea with a reddish brown cup color, medium to full bodied with mellow smokiness, touches of fruit, and a fresh baked bread quality. A touch of milk can bring out a soft floral note.



Golden Gunpowder

Familiar gunpowder shape with gold showing in the spiral shapes. This tea brews a deep russet color with substantial body- it's intense and full. It has a long finish with the aromatic bite of a weighty black.



Irish Breakfast

Our Irish Breakfast tea is a blend of Assam and Kenilworth Ceylon. The aroma reflects the heartiness of the Assam as well as the smoothness and slightly malty taste of the Ceylon.



Keemun, Organic

With a superb flavor and aroma, Keemun is a low-grown tea that's complex, sweet, fruity, unusually full-bodied, and renowned for a dark red liquor. Its distinctive, slightly sweet cookie aroma makes it especially appealing.



Yunnan FOP, Organic

Organic Yunnan F.O.P. is a thick, rich tea with a deliciously sweet aroma. Neither too soft or too intense, this tea is a general crowd pleaser. Its hints of molasses and roasted barley give it plenty of layers to keep it interesting.



Flavored Black Teas



Almond Cookie Black

A delicious sweet tea that taste just like a fresh baked almond cookie. This tea is flavored with almonds and safflower blossoms.



Apricot Black

Bits of dried apricot are mixed with the tea leaves, producing the sweet familiar flavor of this delicious dried fruit.



Black Currant Black

Our most popular flavored black. Makes for a classic iced tea. Dark fruit undertones give this traditional black tea a big sweet and tangy flavor. It's our most popular flavored black tea! It's equally good iced!



Blood Orange Black

Intense and flavorful fresh orange character. Savor the delicate sweetness- reminiscent of fresh squeezed oranges. Fantastic as iced tea!



Earl Grey

It is full- bodied, with the intense and pleasant, citrus-like taste of the bergamot fruit. Enjoy as breakfast or afternoon tea.



Ginger Peach Apricot Black

Lively and flavorful ginger notes peeking through the sweet peach and apricot character.



Ginger Turmeric Blend

Ginger Turmeric Blend is a hot, spicy, and sweet cup of tea. It blends both black and green teas with ginger and turmeric root.



Mango Black

Bright, golden bits of fruit make an attractive contrast to the darker black leaves. The tea offers the sweet tropical fragrance and taste of luscious, ripe mango. It also makes a fantastic iced tea!



Russian Earl Grey

Not your usual Earl Grey- Russian Earl Grey is a blend of black tea, orange peel, lemongrass, cornflowers and other natural flavors to give it an extra rich and citrusy taste!



San Francisco Spice

By far the most popular spice tea, San Francisco Spice is flavored with orange and cinnamon oil, which gives it a very sweet, spicy flavor. Perfect for warming up in the Fall or Winter!



Scottish Caramel Pu'er

Scottish Caramel Pu'er combines the traditional musty, earthiness of pu'er with the sweetness of caramel. The combination renders a sweet, burnt, sugary flavor that feels like dessert in a cup!



Vanilla Black

Full-leaf black tea with finest grade Madagascar Bourbon Vanilla and vanilla pieces.



China Lichee Black

China Lichee black tea is made from leaves which have been scented with lychee fruit peels, making it a full-bodied, sweet, and slightly fruity cup. It also makes great iced tea!



China Rose Congou

Rose petals in this black tea gives delightful taste and visual interest.



Chocolate Black

Our Chocolate Black tea is a sweet and smooth treat. Try it with a little milk and sugar to really bring out all the delicious subtleties and richness.



Cream Earl Grey

If you're an Earl Grey lover, you have found a new vice! This Earl Grey is mellowed with a delicious creaminess that is sweet and thoroughly enjoyable.



Mexican Mango Black

Mexican Mango Black is sweet and spicy. Tropical fruits mix with chili to make for a zesty and exciting blend. Makes a great iced tea too!



Passion Fruit Black

Accented with orange bits and sunflowers. Flavor is round and full, with smooth fruity aroma.



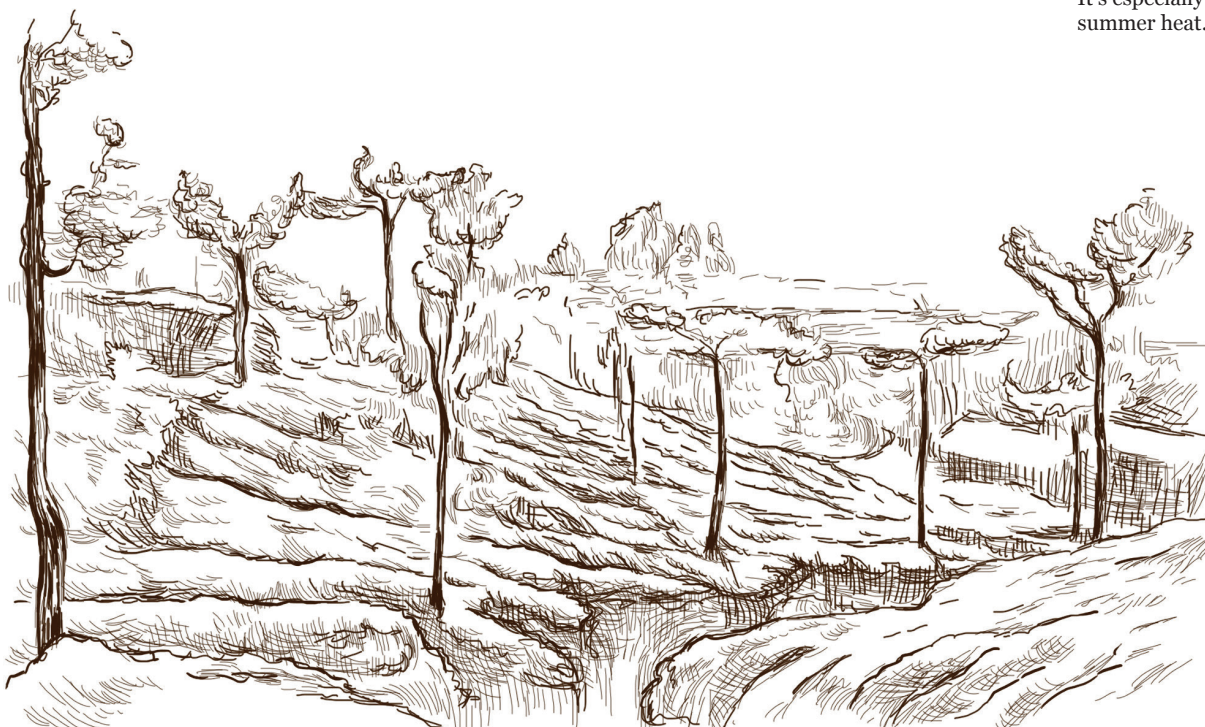
Peach Black

The delicate peach flavor is brightened by the cheery yellow of sunflower petals.



Ripe Raspberry Black

Ripe Raspberry Black has a sweetly tart flavor, much like its namesake fruit. It's delicately tangy, sweet, and has a lovely rounded texture. It's especially wonderful over ice in summer heat.



Green Teas

According to one popular legend, Shennong, Emperor of China discovered tea as a beverage around 2737 BC when fresh tea leaves fell into his cup of boiled water.

The Chinese style of green tea is characterized by pan firing. The tea leaves are heated in a basket, pan, or rotating drum to halt the oxidation process. This process can yield many different types of flavors. Although, generally, a pan fired Chinese green tea takes on a yellowish-green or dark green color and has a grassy, earthy, roasted flavor.

The Japanese style of green tea is characterized by steaming, where tea leaves are treated briefly with steam heat within hours of plucking to halt the oxidation process and bring out the rich green color of the leaves and the cup of tea. The steaming process creates a unique flavor profile that is sweet, vegetal, or seaweed-like.



**China Jasmine
1st Grade**

The night-blooming flowers are picked in the morning and kept in a cool place till nightfall. Just as they are about to open, they are piled next to heat dried green tea leaves, which absorb the jasmine fragrance. This process is repeated two or three times for ordinary grades of tea, and up to seven times for rare and expensive special grades.



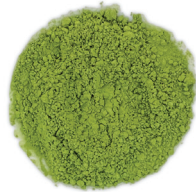
Chinese Gen Mai Cha

Sencha with roasted rice and popped corn. It is a hearty tea with a slightly salty, grainy taste that is filling as well as quenching.



Gunpowder Green

Widely consumed throughout the world, Gunpowder tea is rolled into tiny pearls (or pellets) that unfurl when steeped into long green banners. This is a Chinese green tea from Zhejiang Province with a rich, full-bodied flavor and hint of sweet smokiness.



Japanese Izu Matcha

Matcha is a fine powder made by grinding green tea leaves. Only the finest, young, shade-grown gyokuro tea leaves are used to create matcha. The leaves are plucked and laid out flat to dry. Veins are removed and the leaves, now called Tencha, are carefully ground in granite mills until they become the precious powder.



Japanese Sencha

Sencha is an elegant, flat, dark-green leaves yielding a fragrant, aromatic cup with a refreshing sweet flavor. This Sencha is an exceptional value. Try it as a basic, everyday green tea. Also good when chilled.



Jasmine Downy Pearls

Jasmine Downy Pearls is a floral, hand-rolled green tea from Fuding, in Fujian province, China. When added to hot water, the pearls unfurl, releasing their delicate scent and flavor. The delicate quality of the flavor is due in part to the leaves used to produce this tea: two tender, tiny new leaves and one plump unopened leaf bud.



**Lung Ching
(Dragonwell)**

Flat leaves with a clear, sweet, yellow brew, lingering mellow taste, and expansive earthy aroma. This green tea is pan fired to prevent oxidation and is then rolled and dried. Because of this processing it retains most of its polyphenols and vitamins.



**Organic Bancha
Green**

Bancha yields a grassier, lighter-bodied tea. Being an organic tea only accentuates the lightness.



**Organic Peacock
Green**

Organic Peacock Green from Zhejiang, China. Slightly vegetative and fruity with clean aftertaste.



Yangtze Maofeng

Lush and savory-sweet, this tea is rich and succulent. Full of umami and the aroma of a spring meadow, this tea is in a league of its own.

Flavored Green Teas



1,001 Nights Green

1,001 Nights Green is a blend of green and black tea with a mix of fruit, jasmine, rose, and sunflower petals.



Cucumber Melon Green*

The Cucumber Melon Green Tea is exceptionally light and sweet with fresh melon notes and a cucumber finish. Would be equally good hot or iced!

*Seasonal



Darien's Green

Darien's Green Tea is a special blend that our tea expert, Darien created. It's a mix of Japanese Sencha, Spearmint, Lavender, and Lemon Verbena. It's delicious hot or over ice!



Dragonfruit & Roses Green

From the tropics, dragonfruit has a bright red peel with sweet white pulp inside. In addition to dragonfruit bits in the tea, rose buds and blue mallow lend color to this green tea.



Earl Grey Green

Love the taste of Earl Grey but don't want as much caffeine that's in black tea? Then Earl Grey Green tea is the perfect fit! This Japanese Sencha flavored with bergamot oil makes a delightful citrusy cup of tea.



Organic Japanese Cherry Green

The essence of cherries and the sweet, earthy taste of Japanese Sencha leaves is a nice intro to the world of green teas. Rose petals give this tea its sweet, floral note.



Lemon, Myrtle & Ginger Green

Green tea with hints of zesty, fresh ginger, lemon peel, and the tart notes of lemongrass. The bright, aromatic lemongrass mingles with the lively, sharp flavor of ginger and the tangy, revitalizing flavor of lemon. An invigorating cup of tea bursting with flavor to enjoy any time of day.



Madame Butterfly Green (Peach)

This invigorating tea blend combines premium green tea and sweet peach notes for just the right amount of sweetness.



Passion Fruit Kiwi Green

Sweet and tart, this tea is excellent iced or hot!



Raspberry Lemonade Green*

With its tangy lemon and sweet strawberries, this tea is full of summertime flavor. It has a sweet and jammy character that tastes delicious hot or iced.

*Seasonal



Strawberry & Roses Green

Here's a quality green tea base subtly scented with strawberries and generous amounts of rose petals. Wonderful hot or iced!



Oolong Teas

Oolong teas have a wide range of flavor profiles and are a unique category of tea that is neither a green or black tea. Oolong teas come from the same *Camellia sinensis* tea plant like green and black teas but the difference comes from the way the tea is processed. A main characteristic of oolong tea comes from the rolling process. Withered and cooled leaves are lightly rolled to bruise them and release enzymes and essential oils. After the first rolling, the leaves will be further oxidized, roasted and then rolled again into unique shapes that help give the tea its distinct flavor. After the final rolling, the leaves will be laid out to dry completely and then hand sorted into different grades. Oolong teas make a great addition to any menu and certainly stand out among other teas varieties.



**Hairy Crab
Oolong**

Wonderful green-style oolong is named for the fine “hairs” on the backside of the leaves. It is a highly aromatic and floral tea grown only in China’s AnXi Region. Ours is a spring lot, traditionally processed and lightly oxidized. The leaves are rolled and a mix of light and dark greens. The leaves unfurl to a truly delicious cup with delicate “peach-like” notes.



**High Mountain
Oolong**

A lightly oxidized tea with sweet notes of honeysuckle. High Mountain Oolong tea brews a floral and buttery cup of tea that is a delight to drink.



**Sechung
Oolong**

A light amber oolong that tastes wonderful; easy to drink, solid oolong character, friendly finish without fire. Described as having a natural orchid-like flavor, good for many infusions, clear bright amber color, lingering fragrance.



**Ti Kuan Yin
Oolong**

Round, soft, mellow with hints of the distinctive Ti Kaun Yin strength.

White Teas

White tea is one the most delicate teas because it is so minimally processed. The tea is harvested before the plant’s leaves fully open and while the young buds are still covered by fine white hairs, hence the name “white” tea. The unfurled leaves are handpicked and then are quickly dried preventing the leaves from oxidizing, giving the tea it’s mild taste. All tea contains comparable amounts of caffeine, but cups of white tea usually contain less due to the lower brew temperature and shorter steep times. An ancient Chinese poem meditates on white tea as, “white like the clouds, green like a dream, pure like snow, and as aromatic as an orchid.”



Coconut Truffle White

Blending a base of pure white tea with creamy coconut and cocoa nibs, this white chocolate truffle of a tea should really be classed as confectionery – you’d never guess it has no added sugar.



Mutan White 1st Grade*

Light, mellow flavor without any astringency. Open, flat to slightly curled leaves to show how white teas are minimally processed with natural drying and no rolling. It is usually pale yellow or orange with a mild, mellow, sweet taste.
*Also available Organic



Peach Apricot White

Our Peach Apricot White Tea has that delicate white tea flavor with the lovely addition of light peaches and apricots.



Shou Mei White

Full of crisp vegetal and sweet savory notes. A refreshing lemon peel finish boosts the intensity of the brew for a clean and refreshing cup.

Rooibos Teas

Made from the South African “red bush”, Rooibos is a caffeine-free beverage, rich in essential minerals. It is enjoyed in its native South Africa both hot and chilled.



**Bourbon Vanilla
Rooibos**

Sweet, creamy, toasty, and a little malty, our Bourbon Vanilla Rooibos is a delicious, caffeine-free tea. This tea is one of our favorites for a crisp fall afternoon.



**Creme Au Caramel
Rooibos**

It's sweet, creamy and totally guilt-free!



**Earl Grey
Rooibos**

Rooibos flavored with Oil of Bergamot which gives it a pleasant, citrus-like taste of the bergamot fruit.



**Masala Chai
Rooibos**

Masala Chai is a mixture of ginger, cardamom, cinnamon, coriander, clove, and black pepper. This is the perfect balance of sweet and spicy.



**Magic Mango Green
Rooibos***

The pleasantly tart taste of mango gives this blend a tropical twist. This tea also contains a Kombucha tea extract and hints of prickly pear and sweet creaminess.

*Seasonal



**Organic Red Rooibos,
Long Cut**

Made from the South African “red bush”, Rooibos is a caffeine-free beverage, rich in essential minerals. Rooibos has a characteristically mild flavor and a soft, citric sweetness.



**Pink Lady
Rooibos**

This blend of organic green rooibos, rose petals, hibiscus, lavender, apple pieces gives this tea a surprisingly sweet and floral taste.



**Winter Marzipan
Rooibos**

Rooibos and marzipan were meant for each other, this tea is filled with Moroccan almonds, and papaya pieces.

Yerba Maté

Looking for a healthy caffeinated drink to add to your menu? Yerba Maté provides an energy boost without the jitteriness of coffee. The tea contains more caffeine than tea but not as much as coffee and is also rich in vitamins and antioxidants.

Yerba Maté (*Ilex paraguariensis*) is a small holly tree native to the subtropical highlands of Brazil, Paraguay, and Argentina. The leaves are harvested by hand by cultivators (yerbateros) from small farms and indigenous communities. Yerba Maté translates to “gourd herb”, which refers to the traditional way of drinking the beverage. The practice requires a dried gourd (a mate), a special straw that filters out the tea leaves (a bombilla). Much like coffee, Yerba Maté has a strong and somewhat bitter taste, which can be an acquired taste. Additional herbs, flowers, and spices can be added to Yerba Maté to mask the vegetal and bitter taste.



EnerTea

Our EnerTea is terrific for a morning or afternoon pick-me-up. Gynostemma adds sweetness, ginger pieces add a little bite, and peppermint gives this tea a refreshing finish.



Organic Yerba Maté

Genuine Argentine Yerba Mate, Green. An invigorating, caffeine bearing herbal infusion.

Herbal Teas

Herbal teas, also known as tisanes are made from a variety of dried fruits, vegetables, herbs, spices, or other plants steeped in hot water. While the most common term is herbal tea, there are no actual tea leaves in herbal teas. The wide range of flavors in herbal teas, from fruity to spicy, will satisfy any tea drinker. Many herbal teas can have general health benefits but should not be fully relied upon to treat ailment

We offer an extensive selection of herbal teas that make delicious hot or iced teas. Fruity teas are a refreshing way to help beat the heat during those hot summer months. Some of our in-house blends like the Calming Sleep Tea and the Immunity Herbal tea are great companions during frigid winters and can even aid in fending off that pesky cold going around. And don't let this selection be a limitation to your menu. Tisanes can be combined to create a new tea flavor unique to your café or restaurant.



Organic Ambrosia
(Chamomile & Peppermint)

Sweet and minty, our Ambrosia tea would delight any god or goddess. Chamomile is known for its sweet, honey like flavor and relaxing qualities. While peppermint leaves will refresh your senses and awaken your soul. This blend of chamomile and peppermint is a great way to end your day and take your mind off the issues of mere mortals.



Blood Orange Tisane

A tart and sweet herbal blend with copious amounts of dried blood orange.



Golden Glow

Golden Glow contains a blend of spices, fruits and vegetables to give your skin a glowing boost! This combination is said to help with inflammation and detoxing the complexion. Contains: ginger, turmeric root, carrot, beet, pineapple pieces, calendula petals, and natural flavors.



Happy Throat Herbal

Happy Throat Herbal is a blend of licorice root, slippery elm bark, marshmallow root, elderberries, echinacea angustifolia, cinnamon, ginger, fennel seeds, hibiscus, peppermint, and red clover blossoms. This tisane brews a spicy and sweet cup to help soothe a sore throat.



Organic Hibiscus

Packed full of antioxidants and Vitamin C, hibiscus petals make a healthy and delicious tea brewed by itself or combined with other teas. Hibiscus brews a deep magenta cup of tea and is sweet and tart with a cranberry-like flavor.



Immunity Herbal

Immunity Herbal (formerly known as Cold Tea Herbal) is our own blend of peppermint, chamomile, elderberries, orange peel, rosehips, lemon verbena, and echinacea angustifolia. This tea can be a helpful aid to boost the immune system during cold season.



Pina Colada Herbal

A mouthwatering blend of ripe pineapple, coconut, fresh apples, rose hips and tangy hibiscus. Fruit flavor with citrus notes and grounding sweetness from the coconut.



Pineapple-Orange Herbal

Pineapple-Orange Herbal has a juicy vibrant chorus of orange and pineapple flavors and tart sweet undertones.



San Francisco Spice Herbal

Our most popular herbal spice tea! Orange and Cinnamon oil give this herbal tea a sweet taste without sugar. Less than 2 calories per cup.



Strawberry Lime Herbal

With the sweet taste of ripe strawberries and the citrus tang of fresh limes, this is a beautifully refreshing fruit tea to be enjoyed hot or cold.



Blueberry, Lemon & Lavender Herbal

This fragrant tea is sweet and floral. It is equally good hot or iced!



Calming Sleep Tea

This soothing blend will help you fall asleep in no time! It's a nice, light, slightly minty, slightly floral taste. Ingredients: chamomile, lavender, catnip, green rooibos, lemon balm, and peppermint.



Organic Chamomile Flowers

Chamomile is one of the most popular herbal teas in the world. It is calming and soothing with a light sweetness. Although sweet and relaxing, chamomile also has a long history in folk medicine. It has been used to treat everything from malaria to indigestion. Today, chamomile is used to help relieve indigestion, nausea, and insomnia.



Cranberry-Apple Herbal

Cranberry-Apple Herbal is a delightful pairing of sweet apple and tart cranberry.



Licorice Spice Herbal

Licorice and cinnamon oil give this herbal tea a sweet taste without sugar.



Magic of Roses Tisane

Our best tisane, period. It has dried tropical fruits, hibiscus, rose petals and more. The brew is deep fuchsia in color.



Organic Mixed Berry Herbal

The flavors of black raspberries, strawberries, blueberries, red raspberries, cranberries and cherries with other natural flavors. Delicious hot or iced!



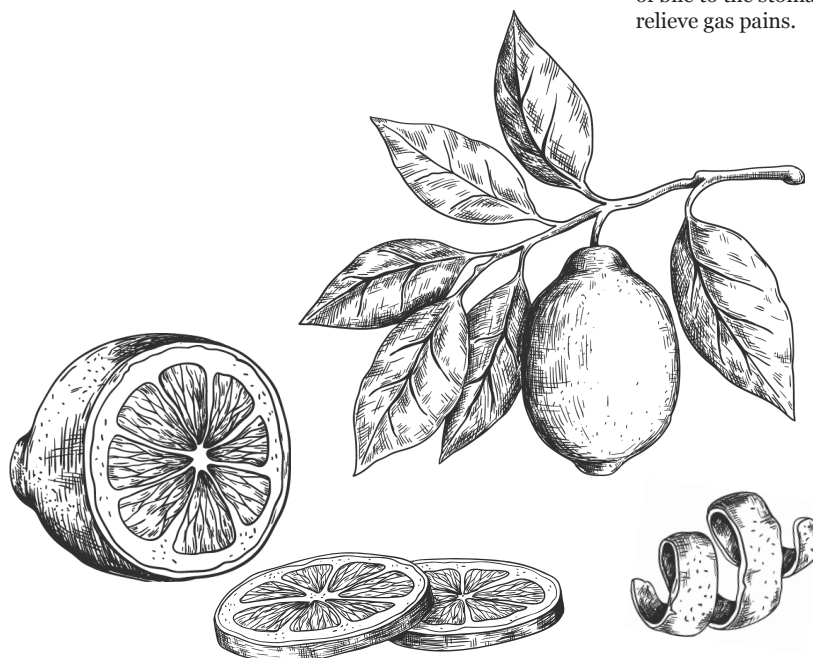
Organic Peppermint

Cool menthol flavor with pleasant sharpness. Used alone, or in blends, it is good hot or iced. It is often enjoyed after meals; essential oil of peppermint stimulates the flow of bile to the stomach and helps relieve gas pains.



Strawberry Zinger Herbal

Irresistibly fragrant strawberries infused with tart lemon slices creates a new twist on an old favorite! This healthy, vitamin-packed herbal tisane is the delicious strawberry lemonade you've been waiting for. Delicious hot or iced.



Boxed Tea



Classic Black Teas

Earl Grey (25 & 50 count)
English Breakfast (25 & 50 count)
Irish Breakfast (20 count)

Origins

Ceylon Orange Pekoe (20 count)
China Black (20 count)
China Oolong (20 count)
Darjeeling (50 count)
Lapsang Souchong (20 count)

Flavored Black Teas

Pomegranate Delight (20 count)
India Spiced Chai (20 count)
French Vanilla Chai (20 count)

Herbal Teas

Lemon & Ginger (20 count)
Pom Raspberry (20 count)
Pure Peppermint (20 count)
Pure Chamomile (20 count)

Green Teas

Original Green (20 count)
Jasmine Green (20 count)

Decaffeinated Teas

Earl Grey Decaf (20 count)
English Breakfast Decaf (20 count)
Irish Breakfast Decaf (20 count)

Mighty Leaf WHOLE LEAF TEA

Whole Leaf Tea Pouches (100 count)

Black Teas

Organic Breakfast
Bombay Chai
Organic Earl Grey
Orange Dulce
Vanilla Bean

Green Teas

Green Tea Tropical
Organic Hojicha
Organic Spring Jasmine
Cherry Lemon Green

Herbal Teas

Organic African Nectar
Chamomile Citrus
Organic Mint Melange
Ginger Twist
Wild Berry Hibiscus

Iced Tea 1oz Filter Bags (50 count)

Black Teas

Simply Black
Peach Black
Passion Fruit Black
Organic Black
Organic Mango Black

Green Teas

Caribbean Isle Green
Mint Green
Organic Green Tropical

Herbal Teas

Red Berry
Organic Wild Berry Hibiscus

Cafe Supplies

Ghiradelli

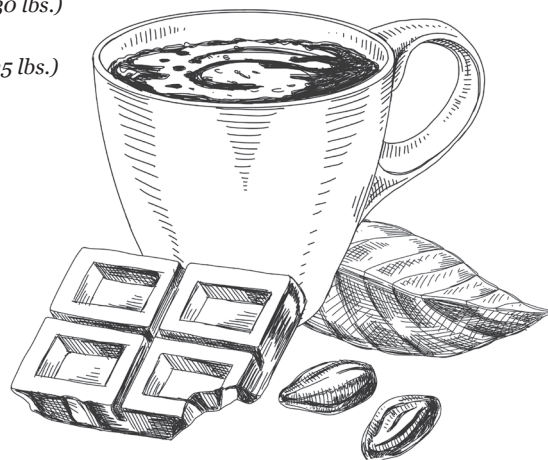


Sweet Ground Chocolate & Cocoa Powder (available in: 3,10,30 lbs.)

Sweet Ground White Chocolate Powder (available in: 3,12,10,25 lbs.)

Frappe Classic White

Frappe Chocolate



Oregon Chai



Original Chai (available in: 6 / 32oz.)

Super Concentrate (available in: 4/ half gallon)



More Supplies

Dark Chocolate Espresso Beans

Coffee Filters

Oat Milk

Tea Filters



Torani flavorings are a great way to expand your menu. From vanilla lattes to real fruit smoothies, we offer flavors to meet every seasonal craving. We are proud to be certified distributor of Torani syrups, sauces, and accessories. Many syrups are also available in Sugar Free.

Torani began in 1925 in San Francisco, California with five original recipes brought over from Lucca, Italy (Anisette, Grenadine, Lemon, Orgeat, and Tamarindo). The company persevered through the Great Depression by selling distilled spirits. Now Torani offers more than 150 flavors and is recognized around the world as a leader and expert in flavor. They are continually creating new flavors to match global trends and excite taste buds.

Syrups

Almond (Orgeat)*

Almond Roca*

Amaretto

Apple

Blackberry

Black Currant

Blood Orange

Blueberry

Bourbon Caramel

Brown Sugar Cinnamon*

Butter Pecan

Butter Rum

Butterscotch

Classic Caramel*

Chai Tea Spice

Cherry*

Cheesecake

Chestnut Praline

Chocolate Chip Cookie Dough*

Chocolate Macadamia Nut*

Chocolate Milano*

Chocolate Mint

Cinnamon

Coconut*

Coffee*

Crème de Banana

Crème de Cacao

Crème de Menthe

Cupcake

English Toffee*

French Vanilla*

Gingerbread

Grape

Green Apple

Hazelnut*

Hibiscus

Huckleberry

Irish Cream*

Italian Eggnog

Kiwi

Lavender

Lemon*

Lime*

Lychee

Macadamia Nut

Mango*

Maple

Mojito Mint

Orange*

Passion Fruit

Peach*

Peanut Butter*

Peppermint*

Pineapple*

Pistachio

Pomegranate

Pumpkin Pie*

Pumpkin Spice

Red Raspberry*

Root Beer Classic

Rose

Ruby Red Grapefruit

Salted Caramel*

Shortbread

Strawberry*

Tangerine

Tiramisu

Toasted Marshmallow

Vanilla*

Vanilla Bean*

Watermelon*

White Chocolate*

*Available in Sugar Free!

Sauces

Chocolate Sauce*

White Chocolate Sauce*

Caramel Sauce*

Peppermint Bark

Pumpkin Pie

*Available in Sugar Free!

Accessories

Syrup Nozzles and Pumps

Stands and Display Units

Sauce Nozzles and Pumps





TODDY
cold brewed. simply better.™

Toddy Cold Brew System

The Toddy® Cold Brew System is a non-electrical coffee maker that produces a smooth, rich, delicious liquid concentrate used to make steaming hot coffee, and iced and iced blended coffee drinks - one cup at a time and at the strength you prefer. It also can be used to brew tea. The Toddy® Cold Brew System is BPA Free.

By allowing time to replace heat, Toddy's deceptively simple cold water filtration process extracts the coffee bean's true delicious flavor yet leaves behind much of the acidity - 50-67% less than coffee concentrates brewed by conventional hot-brewed extraction methods (e.g., Mr. Coffee system).

The Toddy® Cold Brew System Includes:

- Brewing Container
- Brewing container lid
- Glass Decanter
- Decanter Lid
- Brewing Handle
- 2 Toddy Filters
- 1 Rubber Stopper
- 3 sample Paper Filter Bags



Filters and Accessories

- Toddy Filters (2 pack)
- Toddy Paper Filter Bags (20 pack)
- Toddy Rubber Stoppers
- Toddy Glass Decanter with Lid
- Toddy Decanter Lid
- Toddy Brewing Container with Handle
- Toddy Brewing Handle
- Acrylic Storage Decanter

Toddy Commercial Brewing System

The Toddy® Cold Brew System - Commercial Model uses its unique cold-water extraction process to produce cold-brewed liquid coffee and tea extract that offers a full-bodied, aromatic flavor profile that translates into a bold, super-smooth taste. Brew 5 lbs of your favorite coffee to yield at least 2.5 gallons of extract.

Because of this, many connoisseurs consider the Toddy® Cold Brew System the only way to create a delicious, naturally sweet tasting cold coffee or tea beverage - served over ice, or as an iced blended, latte or frozen drink. The Toddy® Cold Brew System - Commercial Model is NSF Certified and BPA Free.



Training

A well-trained staff provides a better experience for your guests. Over the last 45 years of operating our wholesale business and café/retail shop, we've gained invaluable experience and are excited to share our knowledge with you and your team.

You and Your Team Will Learn

- How to pull espresso shots
- Proper espresso vocabulary
- Espresso troubleshooting
- Daily maintenance
- Serve perfectly prepared drinks
- Specialty drinks
- Different brewing methods
- Ideal temp/ time for brewing
- Tea Brewing 101



We want to help you and your team feel confident with the tools and techniques that will keep your guests coming back again and again. For that reason, we offer absolutely free training (both initial and ongoing) for you and your team if you are a business that partners with The Coffee & Tea Exchange. Training starts with an initial conversation with you. We'll listen closely and then configure a training program for you based on your needs and challenges. Training can take place at our roasterie, your location, or a combination of both.

Equipment

Every great coffee needs great equipment to bring out all the unique characteristics. Using a trusted commercial brewer or espresso machine ensures that you'll brew a quality cup every time. We offer well known and trusted brands, like; Fetco, Bunn, Astoria, Rattleware, and Ditting, among many others.

We Offer

- **Commercial Brewers**
- **Air Pots**
- **Cold Brew Gear**
- **Espresso Equipment**
- **Café Essentials**
 - Timers
 - Cleaning Tools
 - Knock Boxes
 - Shot Glasses
 - Tamping Mats
 - Scales
- **Hot Water Dispensers**
- **Water Filtration**



There is no one-size-fits-all equipment solution for all businesses. We'll take a look at your vision, menu, peak volume, space constraints, available utilities, and budget in order to present you with an integrated equipment proposal and plan. We'll be there for you during installation and opening, and with ongoing training, support and maintenance.

Support

We've got your back! We are committed to helping our customers succeed and make great coffee too! We offer on-call support and repair if and when things go haywire.

With The Coffee & Tea Exchange you can rest easy knowing we've seen it all over 40 years of servicing coffee equipment for restaurants and cafés throughout the Chicagoland area.

Support Offerings

- Extended repair hours
- Installation
- Equipment modifications
- Calibrations



Storage & Brewing Tips

Coffee

Use approximately 2 tablespoons or 10 grams of coffee per 6-ounces of water.

*Amount may be adjusted based on your taste preferences.

Brew with 195°F - 205°F water.

Grind coffee on the correct setting for your brew method.

Keep brewing equipment clean.

Whenever possible, buy whole bean coffee and grind right before brewing.

Store in an opaque, airtight container.

For optimal taste, brew whole bean coffee within two weeks and ground coffee within one week.

Limit temperature fluctuations, exposure to light, and especially moisture.

Only freeze coffee if you plan on keeping it for more than a month. If freezing, make sure the coffee is in a fully sealed container and do not re-freeze once thawed. Never store your coffee in the refrigerator.

Tea

Use approximately 1 teaspoon of tea per 6-ounces of water while adjusting for tea density.

However, measurements for tea can vary widely depending on the tea.

Brew Temperatures and Times

Black & Pu'er 212°F for 3-5 minutes

Oolong 180°F - 200°F for 3-5 minutes

Green 160°F - 185°F for 2-3 minutes

White 180°F for 3-5 minutes

Herbal/ Tisane 212°F for 5-10 minutes

Rooibos 212°F for 5 minutes

Store in an opaque, airtight container.

Limit temperature fluctuations, exposure to light, strong odors, and especially moisture.

Never store your tea in the refrigerator.

Less oxidized teas (greens, yellows, and whites) degrade more quickly than more oxidized teas (oolongs and blacks).

Get in Touch
we can't wait to hear from you!

The Coffee & Tea Exchange
Since 1975

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