



WHOLESALE CATALOGUE · 2026

Penta Coffee

Eight coffees for cafés, offices, hotels and shops. Origin, process and tasting notes on the front of every bag.



Eight coffees, eight colours

All wholesale coffees come in 1 kg bags. Full details and a suggested brew recipe for each coffee follow.

COFFEE	TYPE	TASTING NOTES	ORIGIN	PROCESS
 Filter Blend No.1	Filter coffee	Lemon • Bergamot • Chocolate • Red Fruits	Honduras - Ethiopia	Washed
 Filter Blend No.2	Filter coffee	Red Fruits • Chocolate • Caramel	Colombia	Washed
 Filter Blend No.3	Filter coffee	Blackberry • Bitter Chocolate • Red Currant	Colombia	Anaerobic
 Filter Blend No.4	Filter coffee	Jasmine • Citrus • Bergamot	Ethiopia	Washed
 Filter Blend No.5	Filter coffee	Bitter Chocolate • Citrus • Strawberry • Vanilla	Colombia - Honduras	Anaerobic
 Espresso No.1	Espresso	Hazelnut • Chocolate	Ethiopia - Uganda	Washed
 Espresso No.2	Espresso	Bitter Chocolate • Caramel	Brazil	Washed
 Turkish Coffee	Turkish coffee	Hazelnut • Chocolate	Brazil	Washed

HOW IT WORKS

- 1**
Pick your coffees
From this catalogue or penta.coffee/en/wholesale.
- 2**
Send the request
Tell us your business type and monthly volume.
- 3**
Get the quote
Usually within 1 - 2 business days by email.
- 4**
Standing order
A regular rhythm that matches your consumption.



FILTER COFFEE

Filter Blend No.1

Lemon • Bergamot • Chocolate • Red Fruits



PRODUCT DETAILS

Type	Filter coffee
Origin	Honduras - Ethiopia
Process	Washed
Tasting notes	Lemon • Bergamot • Chocolate • Red Fruits
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	V60, Kalita, Chemex or batch brewer
Ratio	15 g coffee / 250 ml water (about 1:16)
Water temperature	92 - 94 °C
Grind	Medium-fine (sea salt)
Bloom	30 - 40 s with twice the coffee weight in water
Total time	2:45 - 3:30 min
Batch brew	60 - 65 g per litre

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 - 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

For a wholesale quote visit penta.coffee/en/wholesale or write to info@penta.coffee.



FILTER COFFEE

Filter Blend No.2

Red Fruits • Chocolate • Caramel



PRODUCT DETAILS

Type	Filter coffee
Origin	Colombia
Process	Washed
Tasting notes	Red Fruits • Chocolate • Caramel
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	V60, Kalita, Chemex or batch brewer
Ratio	15 g coffee / 250 ml water (about 1:16)
Water temperature	92 – 94 °C
Grind	Medium-fine (sea salt)
Bloom	30 – 40 s with twice the coffee weight in water
Total time	2:45 – 3:30 min
Batch brew	60 – 65 g per litre

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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FILTER COFFEE

Filter Blend No.3

Blackberry • Bitter Chocolate • Red Currant



PRODUCT DETAILS

Type	Filter coffee
Origin	Colombia
Process	Anaerobic
Tasting notes	Blackberry • Bitter Chocolate • Red Currant
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	V60, Kalita, Chemex or batch brewer
Ratio	15 g coffee / 250 ml water (about 1:16)
Water temperature	92 – 94 °C
Grind	Medium-fine (sea salt)
Bloom	30 – 40 s with twice the coffee weight in water
Total time	2:45 – 3:30 min
Batch brew	60 – 65 g per litre

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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FILTER COFFEE

Filter Blend No.4

Jasmine • Citrus • Bergamot



PRODUCT DETAILS

Type	Filter coffee
Origin	Ethiopia
Process	Washed
Tasting notes	Jasmine • Citrus • Bergamot
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	V60, Kalita, Chemex or batch brewer
Ratio	15 g coffee / 250 ml water (about 1:16)
Water temperature	92 – 94 °C
Grind	Medium-fine (sea salt)
Bloom	30 – 40 s with twice the coffee weight in water
Total time	2:45 – 3:30 min
Batch brew	60 – 65 g per litre

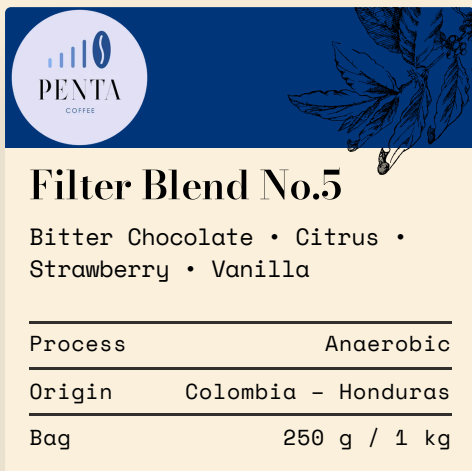
A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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FILTER COFFEE

Filter Blend No.5

Bitter Chocolate • Citrus • Strawberry • Vanilla



PRODUCT DETAILS

Type	Filter coffee
Origin	Colombia - Honduras
Process	Anaerobic
Tasting notes	Bitter Chocolate • Citrus • Strawberry • Vanilla
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	V60, Kalita, Chemex or batch brewer
Ratio	15 g coffee / 250 ml water (about 1:16)
Water temperature	92 - 94 °C
Grind	Medium-fine (sea salt)
Bloom	30 - 40 s with twice the coffee weight in water
Total time	2:45 - 3:30 min
Batch brew	60 - 65 g per litre

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 - 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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ESPRESSO

Espresso No.1

Hazelnut • Chocolate



PRODUCT DETAILS

Type	Espresso
Origin	Ethiopia - Uganda
Process	Washed
Tasting notes	Hazelnut • Chocolate
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Dose	18 g (double shot)
Yield	36 - 40 g (1:2 - 1:2.2)
Time	25 - 32 s
Water temperature	92 - 94 °C
Pressure	9 bar
Use	Espresso and milk-based espresso drinks

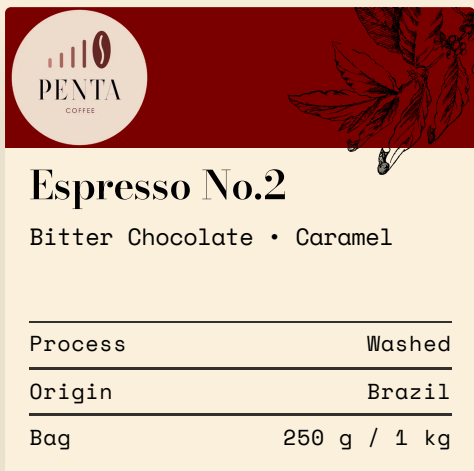
A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 - 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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ESPRESSO

Espresso No.2

Bitter Chocolate • Caramel



PRODUCT DETAILS

Type	Espresso
Origin	Brazil
Process	Washed
Tasting notes	Bitter Chocolate • Caramel
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Dose	18 g (double shot)
Yield	36 – 40 g (1:2 – 1:2.2)
Time	25 – 32 s
Water temperature	92 – 94 °C
Pressure	9 bar
Use	Espresso and milk-based espresso drinks

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

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TURKISH COFFEE

Turkish Coffee

Hazelnut • Chocolate



PRODUCT DETAILS

Type	Turkish coffee
Origin	Brazil
Process	Washed
Tasting notes	Hazelnut • Chocolate
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	Cezve (ibrik)
Ratio	6 – 7 g coffee and 65 – 70 ml cold water per cup
Heat	Low heat, stay with it
Brewing	Take it off the heat as the foam rises; do not boil
Serving	Share the foam between cups first, then pour

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
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