

Stop saying “Good-Bye” to good customers who ask for COLD BREWED Iced Coffee.

Now, you can offer a Cold Brew coffee that is better tasting than any cold brew they can find. Our careful selection of beans creates the smoothest, richest flavored cold brew. And you will be amazed how simple it is to prepare!

Your Cold Brew Kit contains:

10-Toddy filters-

1-Reusable nylon strainer-

10- 18 oz Marshall Coffee Cold Brew Blend

Each pack makes 3 gallons of cold brewed coffee.

Coffee and filters kit: \$102.85

(If you decide the nylon strainer is unnecessary, return any unused ones for a \$3.50 credit)

Case yield: 30 gallons Cold Brew finished product.

Cost: \$3.43 per gallon or 2.7 cents per ounce.

Each gallon can produce a minimum of 12- 20 oz. servings when poured over ice.

20 ounce Cold Brew Coffees normally retail for around \$3.00 returning \$36.00 on each gallon of cold brew. Maybe we should call it “Gold Brew”!. (A well known Seattle chain charges \$3.75 for a 20 ounce serving!)

To prepare, simply place filters in large container, add one package of Marshall Coffee Cold Brew Grind. Pour 3 gallons of water over the grinds and let them soak overnight in a cool place.

Carefully remove wet filter, let it drain into the container, and then dispose of. You are now ready to serve your own Cold Brewed Iced Coffee!