

OCRI OVERVIEW

OCRI BRANDS

Ozone Coffee Roasters International group of businesses.

We are experienced and professional hospitality operators with a strong and solid history. Originating in New Plymouth in 1998, we opened in Shoreditch, London in 2012, established West Coast Cocoa in 2014, acquired Has Bean Coffee in Stafford, UK in 2018, and most recently, opened our Auckland roastery and restaurant earlier this year. You'll find more information about each of these businesses in the respective links: ozonecoffee.co.nz and ozonecoffee.co.uk, hasbean.co.uk, and westcoastcocoa.com.

You'll also find us on Instagram ([@ozonecoffeez](https://www.instagram.com/ozonecoffeez), [@ozonecoffeeuk](https://www.instagram.com/ozonecoffeeuk), [@hasbean](https://www.instagram.com/hasbean), and [@westcoastcocoa](https://www.instagram.com/westcoastcocoa)).

Together we employ 175 people across six locations internationally, including a PR and marketing team, people and culture team, finance team, sales and customer relations team, as well as roasters, baristas, technicians, chefs, kitchen staff, and front of house staff.

Our intention is to extend our offering and client base in the South Island, providing a retail F&B offering, along with wholesale distribution, training and technical support. You'll find our Exec team, each with a vested interest in the business, takes great pride in all we do and is committed to the success of our people and the business.

We look forward to further exploring this opportunity with you, and hopefully soon launching a presence in the South Island.

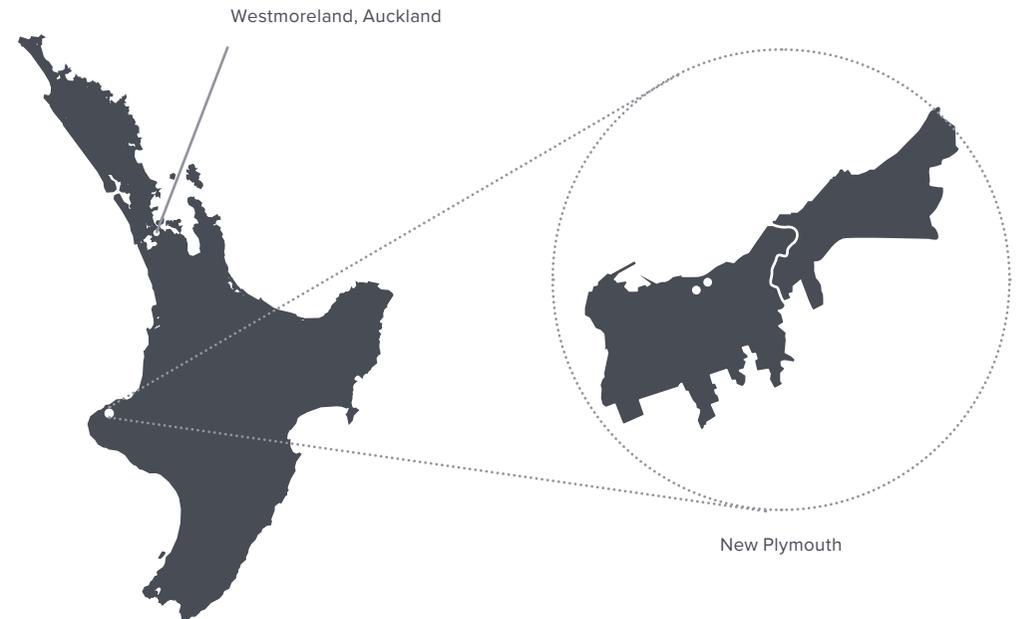
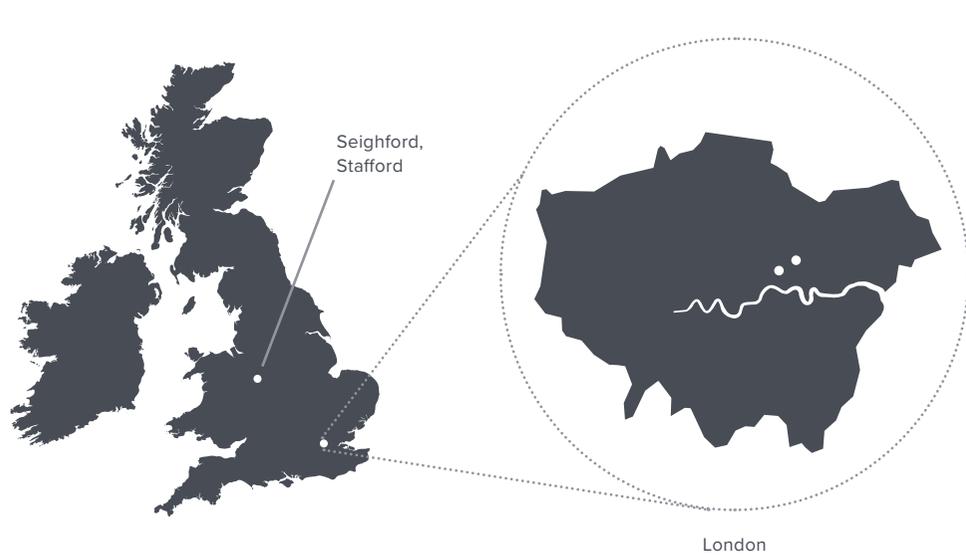
OZONE
COFFEE ROASTERS



HASBEAN

WEST COAST
COCOA
MERCHANTS

OCRI OPERATIONS



UK

- Leonard St, London *Ozone Coffee - Roastery / Coffee bar / Eatery*
- Pritchard's Rd, London *Ozone Coffee - Roastery / All day eatery*
- Seighford, Staffs *HASBEAN - Roastery*

NEW ZEALAND

- King St, New Plymouth *Ozone Coffee - Roastery / Cafe / Headquarters*
- Ariki St, New Plymouth *West Coast Cocoa - Headquarters*
- Westmoreland, Auckland *Ozone Coffee - Roastery / All day eatery*

OZONE

COFFEE ROASTERS

Ozone Coffee Roasters (OCR) was founded in New Plymouth, New Zealand (NZ) in 1998 and we've been roasting and supplying specialty coffee since. In 2012, we expanded to the United Kingdom (UK), opening a roastery and eatery in Shoreditch, London. More recently, we've opened a second roastery and eatery in Auckland, New Zealand and will be launching a second London roastery and eatery in Bethnal Green, late 2019.

We source specialty green bean coffee from a variety of origins around the world including Central and South America and Africa and roast in all four of our locations (on varying sized Probat roasters).

All of our roasteries supply to independent cafes, group clients and offices throughout their respective territories in New Zealand, United Kingdom and Europe.

Our flagship roastery in New Plymouth operates with a Bean Store café and our larger eateries in Auckland and London are open seven days a week and offer an 'All Day Every Day' menu in versatile spaces that cater for everyone.





HASBEAN

Hasbean was founded in Stafford, United Kingdom in 2002. We roast and supply specialty coffee exclusively to wholesale cafes and direct to online coffee subscriptions.

We source specialty green bean coffee from over 34 countries which is roasted (in one of our four roasters) and dispatched from our 10,000 sq. ft warehouse in Staffordshire. Our wholesale customers can be found throughout United Kingdom and Europe and we send coffee to our online customers and subscribers, worldwide.



WEST COAST
COCOA
MERCHANTS

West Coast Cocoa was founded with a vision – to craft a delicious hot chocolate and chai range that we'd feel good about serving to our families and friends; a range of flavours that would share our love and passion for rich, intense cocoa and the aromatic spiciness of chai.

The WCCM team of tasters has lovingly crafted a delicious range of velvety rich hot chocolates and spiced aromatic chai's to fill your mug.

Produced on the West Coast of New Zealand, each batch of hot chocolate and chai is blended with care in small batches to ensure consistency and premium quality. Our range is then lovingly packaged by hand and delivered to our stockists, cafes and fans throughout New Zealand.



SOURCING AND ORIGIN

PHILOSOPHY

We place a huge importance on regularly visiting every one of our farmers, producers and exporters at origin. We work very closely with our producers and have built strong and lasting relationships with each one of them. We trade through a relationship, sustainability and quality model - rather than relying on the certification and differential model.

In our experience, while certified coffee has its merits, we choose to carry out our own Environmental, Economic and Social assessments of the producers we work with. We choose to work with those who are producing and supplying the highest quality of product, who have excellent sustainable practices and are socially responsible to their workers. We talk with our producers about the real cost of production at origin. We want to be a company that helps businesses grow with us - and for the sustainability of their livelihood and their specialty coffee, we pay well over and above cost of production prices.

IMPACT REPORTS

Transparency is key. When we are visiting origin, we measure each of our farmers, suppliers and exporters against the three key pillars of sustainability - environmental, social and economic performance indicators. We observe their practices, undertake one on one interviews and review their business documentation.

From this we measure, review and record our findings to build a report which identifies where our producers are excelling in their practices, and where we can work with them to collaborate and support them towards betterment.

Our Head Roasters from London and New Zealand travel to origin to source and to build relationships with our producers, partners and farmers every year. This year, our team spent 80 days in origin countries, visiting producers that we've had relationships with for several years and sourcing the highest quality product.



OUR APPROACH TO ROASTING

Our approach (or style) to roasting is something we constantly critique and work on. We view this holistically from green coffee sourcing and selection, right through to the flavour in the cup.

We work strategically, and in relationship with coffee producers and exporters at origin for both our single origins and blend coffee offerings. We trade ethically, ask the hard questions and keep quality at the forefront.

The Ozone approach to roasting is one of clarity, sweetness and balance. We want to translate what we experience and select on the cupping table at origin into the final cup, and showcase our producer partner's hard work, attention to detail and the expression of each unique origin.

Our roasting is done manually so our success still remains the responsibility of the roaster - factoring in their experience, knowledge, skill and intuitiveness. It is a craft.



COFFEE OFFERING

Our coffee offering is a collection of single origin coffees and blends.

SINGLE ORIGIN

Our single origin coffee menu changes regularly and is seasonal (sometimes we may only have one sack of a particular coffee). These coffees are chosen specifically for their ability to communicate in the cup something about the country, the varietal, the processing method, and the producers who grow and harvest it.

The goal is to present as much of the coffees inherent quality and origin characteristics in the cup – fully developed acidity, sweetness and flavour without over development of roast.

ESPRESSO BLENDS

Blends are created to offer a complexity and consistent flavour signature throughout the year and fulfill certain roles in the market.

With our 3 blends we provide something that will appeal to fans and clients, either through flavour profile or roast degree, or both. We think of our espresso blend offering as something of a spectrum, with each blend sitting at a different point, offering a little something special that its neighbours don't, but all fitting within the scope of what we're trying to express about coffee. Brothers blend moves with the season and morphs constantly on a 4-6 monthly basis.



TRAINING

We are proud to offer professional barista training and coffee courses to our customers and wider community. We train over 1000 baristas a year in our onsite training rooms in New Plymouth, London and Auckland - as well as delivering regular public training including Home Espresso, Home Brew and Cupping courses.

Our Auckland training facilities have been built to the requirements for a SCA Premier Training Campus for both Barista & Brewing and Sensory & Green.

TECHNICAL

We offer regular servicing by our experienced in-house technicians for all of your espresso machinery. We believe preventative machine maintenance is fundamental and critical to your success, and ensuring the production of consistent, quality espresso.



RETAIL OPERATIONS

At our London and Auckland Eateries, we work hard to remain true to our Kiwi roots to create an environment where everyone is welcome to enjoy the space, and use it as their living room, office, studio, party venue and sometimes even as their local restaurant! Our menus are created in the endeavour of sustainable and whole-cycle cooking, and we aim to maximise healthiness without sacrificing flavour, minimise waste and to champion local suppliers and produce. Dedication to provenance is paramount and we work with some of the most sustainable producers in NZ.

Our success is your success. Our team of experienced hospitality experts, coffee roasters, support crew and our management team are here to share their knowledge, passion and time with you. All you need to do is ask.



