



# The Swedish Market

## Green coffee beans



**Open Trade  
Gate Sweden**  
National Board of Trade

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## Purposes of this market overview

This market overview will provide producers and exporters of green coffee beans interested in the Swedish market knowledge about the size and characteristics of the market. The interviews with Swedish buyers of coffee beans that have been conducted for this market overview will give a good insight into market trends and buyer requirements. The market overview also contains practical recommendations from different Swedish buyers (coffee roasteries of different sizes and coffee agents) on the ways a producer/exporter of green coffee beans should prepare themselves in order to enter the Swedish market.



## Get to know the Swedish market for green coffee beans

Sweden is one of the largest coffee consumers in the world. One reason is that Sweden has long, dark and cold winters, encouraging the consumption of hot and energy-boosting drinks. Another reason is the deeply rooted tradition for coffee breaks – “fika” – both at home and at work. Swedish companies encourage coffee breaks as it gives the employees not only the possibility to take a break but also to interact with each other. Many good ideas and solutions originate from a brainstorming over a cup of coffee and hence coffee breaks might be the reason why Sweden is one of the most innovative countries in the world?

Sweden places third among the countries in the world which consumes the most coffee per capita, only beaten by Luxembourg, Netherlands and Finland.



Source: [The World Coffee Index 2021](#)

The global coffee market is dominated by a few very large roasteries. The industry has the past years gone through a consolidation with mergers and acquisitions which has resulted in that about 89 per cent of the total European Union’s imports is roasted in only six countries. The largest roasting industries are Germany and Italy, followed by Spain, the Netherlands, France and Sweden.<sup>1</sup>

In 2020, over 1.9 million tons of coffee were roasted in the EU. The amount has increased by 10 per cent compared with 2010 (1.8 million tons). The EU’s coffee production was worth almost 11 billion EUR, and it was equivalent to around 4.2 kg per inhabitant in 2020.

Among the EU Member States, Italy produced the most roasted coffee in 2020 (616 000 tons, or 32 % of the total EU production), followed by Germany (571 000 – 30 %), which was ahead of France (149 000 – 8 %), the Netherlands (134 000 – 7 %), Spain (128 000 – 7 %) and Sweden (88 000 – 5 %).

Swedish coffee import	2021	2020	2019	2018
Total volume (1000 tons)	117	130	133	127
Green coffee beans	98	110	112	107
Roasted coffee	13	13	13	13
Essences, extracts from coffee, etc	6	7	8	7
Value (MSEK)	4582	4614	4467	4356
Value (MUSD) *	507	563	478	488
Value (MEUR) **	447	459	426	426

\*) USD currency rate as of 1 January 2022, 2021, 2020, 2019

\*\*) EUR currency rate as of 1 January 2022, 2021, 2020, 2019

Source: [Jordbruksverket](#)

On average, of the total Swedish coffee import 84 per cent consists of green coffee beans. Most of the import is Arabica beans as this is the preferred coffee bean on the market. Robusta is mainly imported to be used in different coffee blends.

## Understand the market structure

### Roasteries

The Swedish market is dominated by four big coffee roasteries (Arvid Nordqvist, Gevalia, Lofbergs and Zoegas), but in some regions other local roasteries are the leading brand in those specific areas. The trend of micro roasteries is also growing as Sweden so far has over 80 micro roasteries across the country and the number is growing.

Also, some Swedish roasteries have been targeted in the above-mentioned international consolidation and acquisition process. For example, Gevalia has been acquired by JDE while Zoegas nowadays is a part of Nestlé.

The four dominating roasteries Arvid Nordqvist, Gevalia, Lofbergs and Zoegas share about 84 per cent of the total Swedish coffee market. The remaining part is spread out among the other smaller roasteries. The most sold coffee in Sweden is ground coffee (77%) followed by instant coffee (12%), capsules (5%), whole beans (3%) and other (3%).<sup>2</sup>

As filtered coffee always has been the traditional coffee in Sweden it is the most sold coffee on the market. Except filtered coffee the four big roasteries are also producing other coffee products. Their assortment differs a little bit, see chart below.

Coffee assortment	Arvid Nordqvist	Gevalia	Löfbergs	Zoegas
Ground coffee	X	X	X	X
Espresso	X			X
Whole beans	X	X	X	X
Capsules	X	X		X
Press coffee	X		X	X
Boiled coffee	X	X	X	
Instant coffee		X	X	
Cold brew			X	

Source: Each roastery's webpage

The big Swedish roasteries are mainly buying their green coffee beans from coffee trading houses but also on direct basis from the supplier. As visible in the chart below – a big part of the Swedish import of green coffee beans is from Europe where the coffee is being reloaded on ships bound for Sweden.

Smaller roasteries are usually buying green coffee beans through coffee agents who has contacts with one or several trading houses in Europe. This channel gives the smaller roasteries and micro roasteries the opportunity to buy smaller quantities of green coffee beans whenever they might need them. Usually, the delivery time from order to delivery is around 1 week or maximum 2 weeks. This kind of deliveries are done by road and not by ship.

<sup>2</sup> Expressen 2018-10-15.

## The 10 biggest Swedish trading partners for Coffee 2020

Shipping country	Import		
	MSEK	MUSD 1*	MEUR 2*
Brazil	940,8	114,7	93,5
Switzerland	421,5	51,4	41,9
Peru	359,8	43,9	35,8
Germany	351,0	42,8	34,9
Honduras	347,0	42,3	34,5
Netherlands	283,2	34,6	28,5
Belgium	276,1	33,7	27,5
Kenya	198,5	24,2	19,7
Colombia	177,2	21,6	17,7
UK	176,9	21,5	17,6
<b>Total</b>	<b>3532,0</b>	<b>430,6</b>	<b>351,1</b>

Source: [Jordbruksverket](#)

\*1 USD currency rate 1 January 2021

\*2 EUR currency rate 1 January 2021

## Trading houses

The number of trading houses that source coffee globally is limited.

### The top five green coffee traders

- Neumann Kaffee Gruppe (NKG), Germany [nkg.net](http://nkg.net)
- ECOM Agroindustrial (ECOM), Switzerland [ecomtrading.com](http://ecomtrading.com)
- ED&F Man Volcafe, UK [edfman.com/coffee/](http://edfman.com/coffee/)
- Louis Dreyfus Company (LDC), Switzerland [ldc.com](http://ldc.com)
- Sucafina, Switzerland [sucafina.com](http://sucafina.com)

These companies mainly provide large international roasting companies with large volumes of green coffee beans. Smaller international coffee trading companies tends to operate in niche markets with smaller volumes and direct trade.<sup>3</sup>

### Some other trading houses active in Europe for special coffee

- Mare Terra, Spain [mareterracoffee.com](http://mareterracoffee.com)
- Falcon Coffee, UK [falconcoffees.com](http://falconcoffees.com)
- Nordic Approach, Norway [nordicapproach.no](http://nordicapproach.no), [www.tropiq.no](http://www.tropiq.no)
- DRWakefield, UK [drwakefield.com](http://drwakefield.com)
- El Café, Greece [elcafe.gr](http://elcafe.gr)
- Belco, France [belco.fr](http://belco.fr)
- Collaborative Coffee Source, Norway [collaborativecoffeesource.com](http://collaborativecoffeesource.com)
- Algrano, Switzerland [algrano.com](http://algrano.com)
- Rehm&Co, Germany [rehmcoffee.de](http://rehmcoffee.de)
- Touton, France [touton-specialties-coffee.com](http://touton-specialties-coffee.com)

## Swedish agents for green coffee beans

Small Swedish roasteries don't have the resources to confirm the origin of the green coffee beans or the certificates that are provided for them by the producers/exporters. Hence many small roasteries are turning to trading houses or coffee agents and buying the green coffee beans from them in order to get service and to use their knowledge.

The coffee agents in their turn have good contacts with both different trading houses in Europe and directly with producers of green coffee beans. Long personal relationships with the producers and trading houses make it possible for them to have good insights in what kind of green beans they are buying in terms of quality, taste, origin and how the beans were grown and harvested.

When the Swedish agents for coffee agents are taking in a new supplier, they are thinking a long-time business relation. Usually, a recommendation from an existing buyer is very much appreciated by the coffee agents so that consistent quality and deliveries can be verified before they are entering a new business relation. The green coffee beans offered should also be available for at least two seasons in order for the coffee agents to be able to build up a brand and story for these specific green beans.

Coffee agents can serve their customer with smaller quantities and short delivery times either directly from their own warehouses or from the warehouse of a trading house. The delivery time can vary from 1–7 days depending on if a delivery is done from their own warehouse or from their partner in Europe.

## Determine your logistics solution

The four big coffee roasteries import almost all the green coffee beans by ship to the nearest port to their production facility. Lofbergs uses the port of Gothenburg while Zoega uses the port of Helsingborg. Arvid Nordqvist, Gevalia uses the port of Gavle. From the ports the coffee beans are loaded on trains and/or trucks depending on the distance to the roaster facility or warehouse.

The recommendation from the Swedish buyers of green coffee beans is to investigate how you will ship your green coffee beans to the customer before you contact any potential customer. The customers always like to know – where are the green coffee beans located? Are they at your farm in your country? At an exporters warehouse or in a trading house in Europe? What is the estimated delivery time if the customer confirms an order?

From a new exporter/supplier a big roaster would like to buy minimum one container (21 tons) with the possibility to increase the volume during the coming year. As mentioned above - smaller roasteries and coffee agents like to see some consistency and that you can deliver the same quality and the same green coffee beans over at least two seasons in order for them to be able to build up a product around your specific beans.

For your new customers it is also important to know who else in Sweden or in the Nordics that are buying your green coffee beans. For a customer to be interested they also want to know who else is buying. For example – if you consider selling to a coffee agent in Sweden and you are already selling to another coffee agent – then the second coffee agent will not be interested as both these coffee agents then would be offering the same green coffee beans.

If you are already selling to a big Swedish roastery, a micro roastery could still be interested as the end product (the roasted coffee) will differentiate very much from each other. Understanding your customers and their different needs and businesses are also important factors for success.



## Live up to the requirements

### Customs duties and applicable rules

Green coffee beans can be imported without any custom duties to the European Union. This is because there is no coffee cultivation within the Union which needs to be protected from import competition. The coffee beans are not going through any checks at the border control. The quality of the coffee beans is verified and approved by the roasteries for every delivery, so the quality is matching with the approved sample that was sent before the main delivery was shipped.

Organic coffee is checked at the EU border. In order to import ecological coffee to the European Union the delivery needs to include a COI-certificate. The certificate should be set up in the TRACES.NT system and signed by a control authority in your country BEFORE the shipment leaves the country.<sup>4</sup>

The custom duties for import of roasted coffee to the European Union is 7,5 per cent from countries that have no free trade agreement or are covered by EU's tariff benefits for developing countries. As an example, for the *Generalized Scheme of Preferences* (GSP) the custom duties for import of roasted coffee from Brazil is 7,5 per cent while the custom duties for roasted coffee from Indonesia is 2,6 per cent.

In order to verify the applicable import duty for a delivery from your country to the European Union, enter the website [Access2Markets \(europa.eu\)](https://ec.europa.eu/access2markets/) fill in the applicable HS code for the item you would like to export and your country of origin.

Commonly used HS codes for coffee

HS code	Coffee product
090111	Coffee, not roasted, not decaffeinated
0901.12	Coffee, not roasted, decaffeinated
0901.21	Coffee, roasted, Not decaffeinated
090122	Coffee, roasted, decaffeinated
0901.90.10	Coffee husks and skins
0901.90.90	Coffee substitutes containing coffee

### Certification

All the big Swedish roasteries are demanding at least some type of certification from their coffee suppliers. Quality and taste are not the only requirements; certification plays a major role today in Sweden. Swedish authorities, companies and consumers are well aware of climate change and want to improve the working conditions for workers in developing countries. Rainforest Alliance, Fairtrade and EU Ecolabel are some of the most common certificates that the big Swedish roasteries require. Usually, they demand not only one but two different certificates.

*“This gives a very high minimum standard to ensure that the coffee has been farmed in an ecological and fair way. Furthermore, coffee that is certified is easier to trace and it brings a higher price for the suppliers, so it is a win-win situation for everyone”.*

A large Swedish roastery

<sup>4</sup> Source: [Livsmedelsverket](https://www.livsmedelsverket.se/)

For smaller/micro roasteries and coffee agents the certificates are not that important. Here the personal relationship with the producer or trading house matters more. Through a long-lasting relation not only the quality of the green coffee beans can be verified but also how the green coffee beans are grown, harvested and how the workers are being treated at the farms. (Confirmed by visits at the farms by the Swedish buyers). Analyses from the green coffee beans can also verify that no chemical substances have been used in the cultivation process. But if a producer should consider certification, the coffee agents recommend an ECO/Organic certificate.

*“Other certificates are of no use neither for us nor the producers as we can verify everything ourselves at the farms. Our customers can be ensured that we know the origin of the green coffee beans, that it is produced in a good way and that it has been analyzed.”*

Swedish Coffee agent

### Frequently requested certificates



**Rainforest alliance** was founded in 1987 and they want to achieve environmental, social and financial sustainability. They make demands on companies in agriculture, forestry and the tourism sector. Among other things, they want to preserve biological diversity and improve livelihoods and the living conditions of the people who work on the plantations. [rainforest-alliance.org](http://rainforest-alliance.org)



® **Fairtrade** wants to give people a better standard of living through a decent wage. This generates security and the opportunity for a positive change within the workers' families. “Fairtrade is the common platform of growers and consumers to achieve a trade on more equal and fair conditions” (Fairtrade Sweden). Fairtrade often goes hand in hand with other certifications, and about 90 per cent of Fairtrade products in Sweden also have the local Swedish Krav Certificate (see below). [fairtrade.net](http://fairtrade.net)



**4C** (The Common Code for the Coffee Community) is an independent, stakeholder-driven, internationally recognized sustainability standard for the entire coffee sector, aiming at anchoring sustainability in coffee supply chains. Independent third-party audits ensure compliance with sustainability criteria for coffee production and processing from the economic, social, and environmental dimensions to establish credible and traceable sustainable coffee supply chains. [4c-services.org](http://4c-services.org)



**The European Union organic logo** gives a coherent visual identity to organic products produced in the EU. This makes it easier for consumers to identify organic products and helps farmers to market them across the entire EU.

The organic logo can only be used on products that have been certified as organic by an authorized control agency or body. This means that they have fulfilled strict conditions on how they must be produced, processed, transported and stored. The logo can only be used on products when they contain at least 95 per cent organic ingredients

and additionally, respect further strict conditions for the remaining 5 per cent. The same ingredient cannot be present in organic and non-organic form.

Next to the EU organic logo, a code number of the control body must be displayed as well as the place where the agricultural raw materials composing the product have been farmed. [ec.europa.eu](http://ec.europa.eu)

Apart from the international certificates many roasteries are complementing their own production with local certificates which means that most of the organic coffees are double certified. The Swedish equality of the EU organic label is the KRAV label.



**KRAV**<sup>5</sup> is a local Swedish certificate and stands for food produced without artificial chemicals pesticides, good animal welfare, reduced climate impact, more biodiversity and better working conditions. This is a certificate that a Swedish importer/coffee roastery will apply for, for the domestic market.

## Recommendations

The recommendations from Swedish coffee roasteries/agents are that before you contact a potential customer (roastery, coffee agent or trading house) – consider if a certification of your green coffee beans and your cultivation process can add value for your business OR if you should focus your budget and activities on increasing the quality your green coffee beans. Some customers like big roasteries are for sure demanding that you will have certificates on hand:

*“Make sure that you have the necessary certificates. We only buy coffee beans that are certified by Rainforest Alliance, Fairtrade or Organic”.*

A large Swedish coffee roaster

On the other side we have smaller roasteries and coffee agents which do not require certificates as they consider them “unnecessary”.

*“A coffee farm can be ecological ‘by default’ meaning they are already doing everything right except paying for an expensive piece of paper. We can go to the farm ourselves, check the cultivation process, talk to the people, taste the coffee and analyze the coffee beans. It means that we can trace the coffee beans we are buying back to each specific farm and hence our customers can feel secure that they are getting a coffee which are good for both health and nature. Our customers trust us, and we trust our producers.”*

A Swedish coffee agent and micro roastery

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5 KRAV is the Swedish word for “requirement”

## Trends and buyer preferences

### Mujeres Cafeteras – Coffee by women

Except the certificates mentioned above another big trend that is growing among the Swedish consumers and roasteries is coffee grown by women. About 70 per cent of the world's coffee is grown on small family farms, often in poor countries. Women who work on coffee farms rarely have access to the resources they need to develop the farm. Grown by women helps to improve the life of these women and increase chances of getting an acceptable life.

The roasteries are developing different coffee blends with these specific green coffee beans grown by women and marketing it as “Coffee by women”.<sup>6</sup> The Swedish consumers accepts that the price is a bit higher than standard coffee (as for Fairtrade and ECO coffee) as they know that more money has been paid to the farmers that have produced these green coffee beans.

### Quality of the green coffee beans

Before you approach a potential buyer for your green coffee beans, the recommendations from Swedish coffee roaster and coffee agents are that you should make sure that the green coffee beans you are offering are of high quality and excellent taste. If you as a producer are unsure about the quality of the green beans you are producing – gain knowledge and learn from others what good coffee is. When you have done that, you can start investigating your own green coffee beans and compare with confirmed green coffee beans with high quality.

Make certain that your green coffee beans are pure/clean and sorted (i.e., remove bad and damaged green coffee beans before you deliver).

Know your product:

- Is it Arabica? Which sub art of Arabica?
- On which altitude is the coffee cultivated?
- When is it harvested, is it this year's harvest or last year harvest?
- Are the green coffee beans washed or natural processed?
- Are the green coffee beans sorted?

If you can grade your coffee according to the SCA scale it is good, but it is not a must.

[Protocols & Best Practices — Specialty Coffee Association \(sca.coffee\)](#)

Be open and transparent. If you don't know the quality of your coffee or if you know that the quality of your coffee is low or average – be open with it. There are buyers for this kind of coffee as well. The most important is that you are an honest and open partner that a potential buyer can build a long-lasting relationship with.

Make sure that the quality of your coffee is consistent and does not vary and that you will be able to deliver on time for the price agreed. The coffee industry is very transparent

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<sup>6</sup> Source: Women's Coffee Program, [sustainableharvest.com](http://sustainableharvest.com)

which means that it is very easy to get a bad reputation and after that it will be hard to sell to any other customers.

Be a transparent and open potential partner. Tell the European buyer what you are focusing on. Price or quality? There are customers for both. If your green coffee beans are of low quality – be transparent and open with it. Different micro roasteries might be interested in building up a product and history around your green coffee beans. What they need to know then is that you can deliver over at least two seasons. For only one season it is not worth to spend time on building up a new product.

## Build your story and make a brand around it

Build a story around your farm and your coffee beans and what is making your coffee special. Is it the climate or the way you grow & harvest your coffee beans that makes your coffee special? Tell your family/village story. Send pictures from the farm together with the story.

When you are sure about the quality of your coffee and have built up a good story – then you should try to sell this story to one of the trading houses/coffee agents for specialty coffee (for example in London, Geneva, Bordeaux, Belgium, the Netherlands or in Northern Europe) that are established on the EU market and are allowed to sell and deliver to Sweden and the EU. They are in general always very interested to buy specialty coffee in both bigger and smaller quantities. It is good to have a contact with a trading house that can sell your coffee beans to the roasteries.

## Find a business partner

### Trade fairs

**The World of Coffee** is a big European fair that most large Swedish roasteries will prioritize to visit. This fair is taking place in different locations in the world every year. In 2022 it was in Milan, Italy. The year before, in 2021, it took place in London. The next fair will take place in Athens, Greece June 22–24, 2023. [worldofcoffee.org](https://www.worldofcoffee.org)

**SCA Expo** (Specialty Coffee Expo) is North America's largest Trade Show for Specialty Coffee. In 2023 the trade show will take place in Portland, Oregon, USA, April 21–23. [coffeexpo.org](https://www.coffeexpo.org)

There are currently no coffee fairs in Sweden to recommend participating in according to all interviewed persons. If you are already in contact with a potential partner – ask the partner (trading house/coffee agent/roaster) if you may participate in their exhibition booth at an international coffee fair. According to Swedish roasteries it is not worth spending money on your own booth, as you risk not being visible among other companies with similar offers. BUT to visit a coffee/food fair might be a good first step in order to learn more about your competition, the various market players, and to start a first discussion with buyers.

## Conclusion and recommendations for new market entrants

The conclusion from this study is that there is a good market for green coffee beans in Sweden. Swedes drink a lot of coffee, and the coffee culture is deeply rooted in our traditions and everyday life. Sweden imports high quality green coffee beans, but also lower quality can be of interest depending on the purpose of the beans (to create different blends or a specific product with a story behind it). What makes the Swedish market even more interesting is the fact that it is only one of six countries within the EU with a big coffee roasting industry.

The recommendations from different players within the Swedish coffee roasting industry to producers/exporters that would like to enter the Swedish market are very clear – do your homework before you are trying to find a Swedish customer. The different steps for the preparation process can be concluded into the following steps:

1. Know everything about your green coffee beans and the quality of your green coffee beans and be transparent about the information.
2. Should you invest in certificates, or will you focus on the cultivation process and find customers that do not demand certificates?
3. Build a story around your farm, cultivation process and your green coffee beans.
4. Plan the logistics in advance to the potential customers. How will you ship the green coffee beans to the customer and from where?
5. How will you approach a customer? (Finding them at an international fair, direct contact, via other farms contact). Don't send any samples without knowing that the customer is interested in getting a sample. It is a waste of time and money. Send only samples once agreed upon.<sup>7</sup>
6. References: A big advantage would be if you have references who can confirm the quality of your coffee and how you are as a supplier (i.e., do you deliver the quality as promised and are the deliveries on time)?
7. After you have got a deal with a new buyer – be a reliable and open business partner. Focus on making this business relationship work (i.e., don't run after too many customers at once but make the customer(s) you have happy first).
8. Communicate frequently and transparent. If you know that you will be late with a delivery, tell the customers right away in order for them to be able to plan/adapt their activities for this.

### For this market overview the following companies have been interviewed:

- Arvid Nordqvist
- Lindvall's Kaffe
- Ostindia Rosteriet AB
- Milan Kafferosteri
- Inge Karlsson Handels AB
- Muttley & Jack's Coffee Roaster
- Kafferäven Per Nordby AB

<sup>7</sup> Source: Swedish roasteries/coffee agents.

## Different players on the Swedish market

### The four big Swedish roasteries

Arvid Nordqvist, Solna/Stockholm – [arvidnordquist.se](http://arvidnordquist.se)

Gevalia, Gävle – [gevalia.se](http://gevalia.se)

Löfbergs, Karlstad – [lofbergs.se](http://lofbergs.se)

Zoegas, Helsingborg – [zoegas.se](http://zoegas.se)

### Smaller Swedish roasteries

Bergstrands kafferosteri, Göteborg – [bergstrands.se](http://bergstrands.se)

Hälsinge kaffe, Söderhamn – [halsingekaffe.se](http://halsingekaffe.se)

Johan & Nyström, Skogås/STH – [johanochnystrom.se](http://johanochnystrom.se)

Kahls kaffe, Västra Frölunda – [kahls.se](http://kahls.se)

K.W. Karlberg kafferosteri, Saltsjö-boo – [karlbergskafferosteri.se](http://karlbergskafferosteri.se)

Lindvalls kaffe, Uppsala – [lindvallskaffe.se](http://lindvallskaffe.se)

### Swedish micro roasteries

Archipelago Coffee, Rindö – [archipelago.coffee](http://archipelago.coffee)

Balck Coffee, Kalmar – [balckcoffee.se](http://balckcoffee.se)

Big High 5, Älmhult – [bighigh5.se](http://bighigh5.se)

Big Lake Coffee Roasters, Östersund – [biglakecoffee.se](http://biglakecoffee.se)

Björklunds kafferosteri, Västerås – [bjorklundskaffe.se](http://bjorklundskaffe.se)

Black Honey Coffee Roasters, Nacka – [blackhoneycoffeeroasters.se](http://blackhoneycoffeeroasters.se)

Blakk kafferosteri, Stenungsund – [fmfresh.se](http://fmfresh.se)

Blekinge Coffee, Mörrum – [blekinge.coffee](http://blekinge.coffee)

Borås kafferosteri, Borås – [boraskafferosteri.se](http://boraskafferosteri.se)

Budhas kafferosteri, Lycksele – [budhaskafferosteri.se](http://budhaskafferosteri.se)

Cafego, Helsingborg – [cafego.se](http://cafego.se)

Costas of Sweden, Umeå – [costasofsweden.com](http://costasofsweden.com)

Cozo Coffee, Örebro – [cozocoffee.com](http://cozocoffee.com)

Da Matteo, Göteborg – [damatteo.se](http://damatteo.se)

Drop Coffee Roasters, Stockholm – [dropcoffee.com](http://dropcoffee.com)

Edmans bönhus, Laholm – [edmansbonhus.se](http://edmansbonhus.se)

Gamla Snickeriet kafferosteri, Säter – [gamlasnickeriet.se](http://gamlasnickeriet.se)

Gibsons Coffee, Jonsered – [gibsonscoffee.se](http://gibsonscoffee.se)

Gringo Nordic Coffee Roasters, Göteborg – [gringonordic.se](http://gringonordic.se)

Grästorps kafferosteri, Grästorp – [Grästorps kafferosteri | Facebook](http://Grästorps kafferosteri | Facebook)

Gute rosteri, Barlingbo – [guterosteri.se](http://guterosteri.se)

Gåshaga kafferosteri, Lidingö – [gashaga.com](http://gashaga.com)

Hjulsjö 103, Hjulsjö/Hällefors – [hjulsjo103.se](http://hjulsjo103.se)

Hälla kafferosteri, Västerås – [hallakafferosteri.com](http://hallakafferosteri.com)

Höga kusten kaffe rosteri, Nordingrå/Kramfors – [moahcoffee.shop.textalk.se/en/](http://moahcoffee.shop.textalk.se/en/)

I am Coffee, Halmstad – [imcoffee.se](http://imcoffee.se)

Ingarö rosteri, Ingarö – [ingarorosteri.se](http://ingarorosteri.se)

**Järna rosteri**, Järna – [jarnarosteri.se](http://jarnarosteri.se)  
**Kaffefamiljen**, Obbola/Umeå – [kaffefamiljen.se](http://kaffefamiljen.se)  
**Kafferosteriet Göteborg**, Jörlanda – [facebook.com/kafferosterietgotheborg/](https://facebook.com/kafferosterietgotheborg/)  
**Kafferosteriet Koppar**, Tyresö – [kafferosterietkoppar.se](http://kafferosterietkoppar.se)  
**Kafferosteriet i Tällberg**, Tällberg – [kakstugan.se/kafferosteriet-i-tallberg/](http://kakstugan.se/kafferosteriet-i-tallberg/)  
**Kafferosteriet i Limhamn**, Limhamn/Malmö – [kafferosteri.se](http://kafferosteri.se)  
**Kafferäven Per Norby**, Göteborg – [kafferaven.se](http://kafferaven.se)  
**Kaffesmak rosteri**, Sollefteå – [kaffesmak.se](http://kaffesmak.se)  
**Kaprifolet**, Väröbacka – [kaprifolet.se](http://kaprifolet.se)  
**Karma Coffee**, Stockholm – [karmacoffee.se](http://karmacoffee.se)  
**Kersh kafferosteri**, Gustavsberg – [kershkaffe.se](http://kershkaffe.se)  
**Koppi**, Helsingborg – [koppi.se](http://koppi.se)  
**Kungsholmens kafferosteri**, Stockholm – [kungsholmenskafferosteri.se](http://kungsholmenskafferosteri.se)  
**Kvarnrosteriet**, Bua/Väröhalvön – [kvarnrosteriet.se](http://kvarnrosteriet.se)  
  
**Lidingö rosteri**, Stockholm – [lidingorosteri.se](http://lidingorosteri.se)  
**Lilla kafferosteriet**, Malmö – [lillakafferosteriet.se](http://lillakafferosteriet.se)  
**Love Coffee Roasters**, Lund – [lovecoffee.se](http://lovecoffee.se)  
**Lykke kaffegårdar**, Farsta/Södermalm – [lykkegardar.se](http://lykkegardar.se)  
  
**Meltzers kafferosteri Warberg**, Varberg – [meltzerskaffe.se](http://meltzerskaffe.se)  
**Milan kafferosteri**, Åkersberga – [milankafferosteri.se](http://milankafferosteri.se)  
**Morgon Coffee Roasters**, Göteborg – [morgoncoffeeroasters.com](http://morgoncoffeeroasters.com)  
**Muttley & Jack's Coffee Roasters**, Vaxholm – [muttleyandjacks.se](http://muttleyandjacks.se)  
  
**Nattuggla kafferosteri**, Piteå – [nattugglakaffe.se](http://nattugglakaffe.se)  
  
**Oaxen kafferosteri**, Mörkö/Södertälje – [facebook.com/Oaxenkafferosteri/](https://facebook.com/Oaxenkafferosteri/)  
**Ostindia rosteriet**, Vallentuna – [ostindia.se](http://ostindia.se)  
  
**Palmita Coffee**, Linköping – [palmitacoffee.se](http://palmitacoffee.se)  
**Pascal**, Stockholm – [cafepascal.se](http://cafepascal.se)  
**Pennybridge Roasters**, Örebro – [pennybridgeroasters.com](http://pennybridgeroasters.com)  
**Peters kafferosteri**, Torslanda – [peterskafferosteri.se](http://peterskafferosteri.se)  
  
**Qvarsebo kaffe**, Qvarsebo/Kolmården – [qvarsebokaffe.se](http://qvarsebokaffe.se)  
  
**Ritu Coffee Roasters**, Göteborg – [thecoffeeconnections.se](http://thecoffeeconnections.se)  
**Rosteriet Vadstena**, Vadstena – [rosterietvadstena.se](http://rosterietvadstena.se)  
**Rävgrytets kafferosteri**, Järvsö – [ravgrytet.se](http://ravgrytet.se)  
  
**Sandby kafferosteri**, Södra Sandby/Lund – [sandbykafferosteri.se](http://sandbykafferosteri.se)  
**Simons rosteri & bageri**, Linköping – [simonsrosteribageri.se](http://simonsrosteribageri.se)  
**Slöinge kafferosteri**, Slöinge – [sloingekafferosteri.se](http://sloingekafferosteri.se)  
**Smålands kafferosteri**, Åseda – [rosteriet.com](http://rosteriet.com)  
**Smögens kafferosteri**, Smögen – [smogenskafferosteri.se](http://smogenskafferosteri.se)  
**Solkant kafferosteri**, Mariefred – [solkantkafferosteri.se](http://solkantkafferosteri.se)  
**Solde kaffe**, Malmö – [solde.se](http://solde.se)  
**Splash Coffee Company** – [splashcoffeeco.com](http://splashcoffeeco.com)  
**Stadens kafferosteri**, Ulricehamn – [stadenskaffe.se](http://stadenskaffe.se)  
**Stockholm Roast**, Stockholm – [stockholmroast.se](http://stockholmroast.se)  
**Swerl kafferosteri**, Falkenberg – [swerl.se](http://swerl.se)  
**Sälens kafferosteri**, Sälen – [salensrosteri.se](http://salensrosteri.se)

**Tadah kafferosteri**, Lenhovda/Glasriket – [tadah.se](http://tadah.se)

**Tiveds kafferosteri**, Tiveden – [tivedskafferosteri.se](http://tivedskafferosteri.se)

**The Broker Coffee Roastery**, Uppsala – [thebrokercoffee.com](http://thebrokercoffee.com)

**Törnlands kafferosteri**, Sala – [tornlindskafferosteri.com](http://tornlindskafferosteri.com)

**Uppsala kafferosteri**, Uppsala – [uppsalakafferosteri.se](http://uppsalakafferosteri.se)

**Vista gårdsrosteri**, Vista kulle/Huskvarna – [gardsrosteriet.se](http://gardsrosteriet.se)

**Werme kafferosteri**, Ystad – [werme.se](http://werme.se)

**Åre kafferosteri**, Järpen – [arekafferosteri.se](http://arekafferosteri.se)

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