

THE COFFEE CART

At the University, we prioritise sustainability and using suppliers that are inline with our policies. We look for suppliers who have positive impacts on the environment and their communities. Our selection criteria had focus on sustainable initiatives, credentials, and social benefits, in addition to price and quality. That's why we are happy to collaborate with We Love Coffee, Papercup and Dear Green on our campus. They are local, sustainable and delicious!

Choose from either of these suppliers and you can get fresh, barista coffee wherever you need it.

Contact catering@glasgow.ac.uk for enquiries



Papercup are located just 600 metres away from the University of Glasgow campus, which minimises our carbon footprint of deliveries.

They use fully biodegradable bags in their packaging and offer discounts to customers who bring their own containers for purchasing coffee.

Additionally, the roastery reinvests 10% of its profits into training and development and is actively working toward B Corp certification.

We have developed a bespoke UofG blend with Papercup, from Brazilian and Colombian beans, which is also available to buy soon from The Western Café and the UofG Shop.



WE LOVE COFFEE

COFFEE ROASTERS

We Love Coffee, located in East Kilbride, are massive supporters of the community and are conscious of their environmental impact.

They use a low-emissions convection roaster and 70% of their suppliers are based within a 50 mile radius.

All coffee sacks and chaff are fully recycled.

Bulldog ORIGINAL BLEND 100% Arabica south and central America blend. Smooth, chocolate body & mandarin finish.

DEAR GREEN®

Dear Green are B Corp certified and committed to measuring, monitoring, and reporting their environmental impact to achieve net-zero emissions by 2030.

Additionally, the business donates 1% of its revenue to environmental initiatives, such as projects in Scotland and support for coffee farms.

It also contributes another 1% to programs that benefit local communities and empower women.

We have chosen Fazendo Pantano blend which is a single origin Brazilian coffee.



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