



ARMONIA



BOTANICAL SPECIES

40%
Arabica
60%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Canephora:
India, Hassan, Cherry
Vietnam, Central Highlands,
Naturale - Wet Polished



ROASTING

Drum type
for single
origin



MOKA RECIPE (3 CUPS SIZE)

coffee to water ratio
1:10
15 g coffee
150 g water



CUP PROFILE

Fragrance/Aroma:
toasted bread,
toasted hazelnut

Flavor:
spicy, liquorice

Mouthfeel:
full, buttery

Aftertaste:
bitter cocoa,
caramel



PACKAGING

Doypack
with valve
250 g bean
and ground:
• moka
• espresso
• french press
• ibrik
• filter

bean COD. **OCAF03A1**

ground
COD. **OCAF03A2**

QUANTITY PER CTN
20 doypack da 250 g
(tot 5 Kg)

CTN PER EURO
PALLET
54 ctn (tot 270 kg)

SHELF LIFE
24 months