



®



EQUO ORGANIC



BOTANICAL SPECIES

100%

Arabica

Certifications

Bio Organic
and
Fairtrade



ORIGIN REGION PROCESSING

Honduras, Copán, Washed
Colombia, Tolima, Washed



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

16.5 g coffee
ground (double)

33 g beverage
(double espresso)

23-26 sec
brewing time

92-94°C
water temperature



CUP PROFILE

Fragrance/Aroma:
dried fruit, floral

Flavor:
orange, hazelnut

Mouthfeel:
light, silky

Aftertaste:
caramel,
pink grapefruit



PACKAGING

250 g bean and
moka ground.
Modified
atmosphere

bean
COD. **OCAH19H1**
moka ground
COD. **OCAH19H2**

QUANTITY PER CTN

24 jars of 250 g
(tot. 6 kg)

CTN PER EURO
PALLET

48 ctn (tot.1152 brt)

SHELF LIFE
24 months