



AROMA BAR



BOTANICAL SPECIES

80%
Arabica
20%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Guatemala, Antigua, Washed
Colombia, Huila, Washed
Canephora:
India, Karnataka, Parchment



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

16 g coffee
ground (double)
32 g beverage
(double espresso)
23-26 sec
brewing time
92-94°C
water temperature



CUP PROFILE

Fragrance/Aroma:
dried fruit, malt
Flavor:
licorice, cocoa
Mouthfeel:
medium, soft
Aftertaste:
dark chocolate,
citrusy



PACKAGING

1000 g bean.
Modified
atmosphere
with valve

COD.
OCAB05A1

QUANTITY PER CTN
6 packs of 1000 g
(tot. 6 kg)
CTN PER
EURO PALLET
96 ctn (tot. 576 kg)

SHELF LIFE
24 months