



SOLAROMA



BOTANICAL SPECIES

60%
Arabica
40%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Guatemala, Antigua, Washed
Canephora:
India, Karnataka, Parchment
India, Hassan, Cherry



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

15 g coffee
ground (double)
30 g beverage
(double espresso)
23-26 sec
brewing time
90-92°C
water temperature



CUP PROFILE

Fragrance/Aroma:
cocoa, spicy
Flavor:
chocolate,
ripe fruit
Mouthfeel:
full, syrupy
Aftertaste:
dark chocolate,
nutmeg



PACKAGING

1000 g bean.
Modified
atmosphere
with valve

COD.
OCAB09A1

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