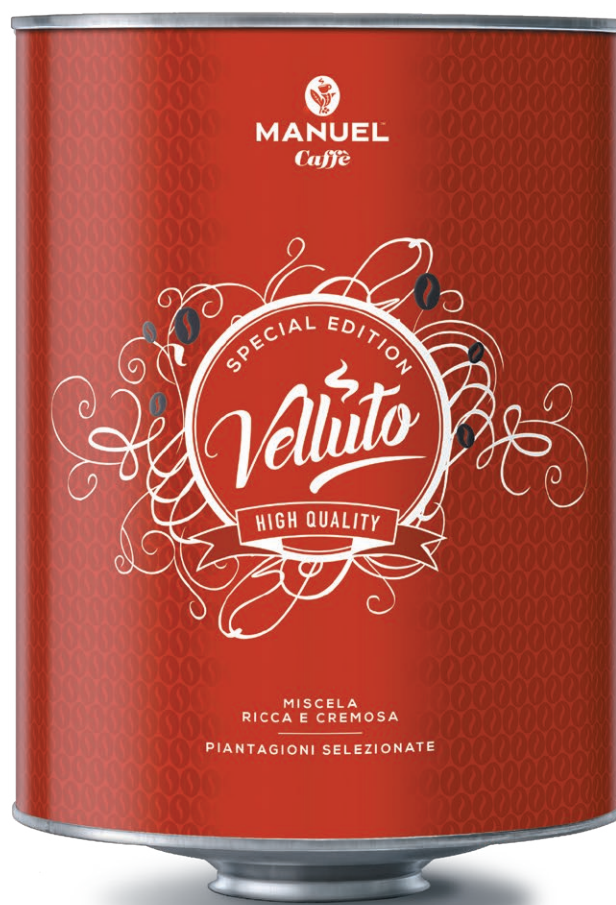




VELLUTO



BOTANICAL SPECIES

80%
Arabica
20%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Alta Mogiana, Natural
Guatemala, Antigua, Washed
Colombia, Huila, Washed
Canephora:
Guatemala, San Marcos,
Washed



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:
walnut, cocoa
Flavor:
chocolate, caramel
Mouthfeel:
medium, velvety
Aftertaste:
toasted hazelnut,
dark chocolate



PACKAGING

2000 g bean.
Modified
atmosphere
with valve

COD. **OCAB32A1**

QUANTITY PER CTN
3 tins of 2 kg
(tot. 6 kg)

CTN PER EURO
PALLET
56 ctn (tot. 336 kg)

SHELF LIFE
24 months