



NOBILE



BOTANICAL SPECIES

30%
Arabica
70%
Canephora



ORIGIN REGION PROCESSING

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



ROASTING

Drum type
for single
origin



BREWING RECIPE

Recommended blend
for superautomatic
machines



ESPRESSO RECIPE

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



CUP PROFILE (ESPRESSO METHOD)

Fragrance/Aroma:
cocoa,
toasted bread

Flavor:
dark chocolate,
dried fruit

Mouthfeel:
full, dense

Aftertaste:
spicy,
bitter cocoa



PACKAGING

1000 g bean
500 g bean and
moka ground.
Modified
atmosphere
with valve

1000 g bean
COD. **OCAB40A1**
QUANTITY PER CTN
6 packs of 1000 g
(tot. 6 kg)

CTN PER EURO
PALLET
96 ctn (tot. 576 kg)

500 g bean
COD. **OCAB40A1**
500 g moka ground
COD. **OCAA17B2**

QUANTITY PER CTN
20 packs of 500 g
(tot. 10 kg)

CTN PER EURO
PALLET
48 ctn (tot. 480 kg)

SHELF LIFE
24 months