



PURO



BOTANICAL SPECIES

20%
Arabica
80%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Canephora:
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:
toasted bread,
spices

Flavor:
dark chocolate,
dried fruit

Mouthfeel:
full, enveloping

Aftertaste:
bitter cocoa, spicy



PACKAGING

1000 g and
500 g bean.
Modified
atmosphere
with valve

1000 g bean
COD. **OCAB41A1**

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

500 g bean
COD. **OCAA14B1**

QUANTITY PER CTN
20 packs of 500 g
(tot. 10 kg)
CTN PER EURO
PALLET
48 ctn (tot. 480 kg)

SHELF LIFE
24 months