

CARRARO

1927

COFFEE ROASTERS IN SCHIO, ITALY



More than 92 years of coffee.

SINCE 1927, A MATTER OF **CHOICES** AND **TASTE.**

Our industry has an **artisan essence.**

What is the secret to the exceptional flavour of our coffee?

We seek out pristine lands and select plantations, use **slow roasting processes** and can count on more than 90 years of experience.

Since 1927, we have combined the taste of great master roasters with cutting-edge production technology, on a ceaseless **quest for excellence.**

We use slow cycles, because there is no better way to get the sugars to caramelize and the aroma to form. Roasting is followed by blending.

The mixtures of the finest Arabica and Robusta beans are fine-tuned by monitoring and tasting on a daily basis. The resulting coffee is an absolute delight to savour, with an aroma that gets more and more refined with every harvest, year after year. We closely oversee every single one of our working processes, from the production procedures to staff training, support for small plantations and certification of **organic products.**

The quality of the coffee in every cup has been certified under the most stringent **international certifications.**

● **1927 - Gaetano Carraro**

found the first production facility in Schio (near Vicenza), Italy

● **1962 - Mario Carraro**

expands and builds a second plant in Schio

● **1986 - Giuseppe Zanandrea**

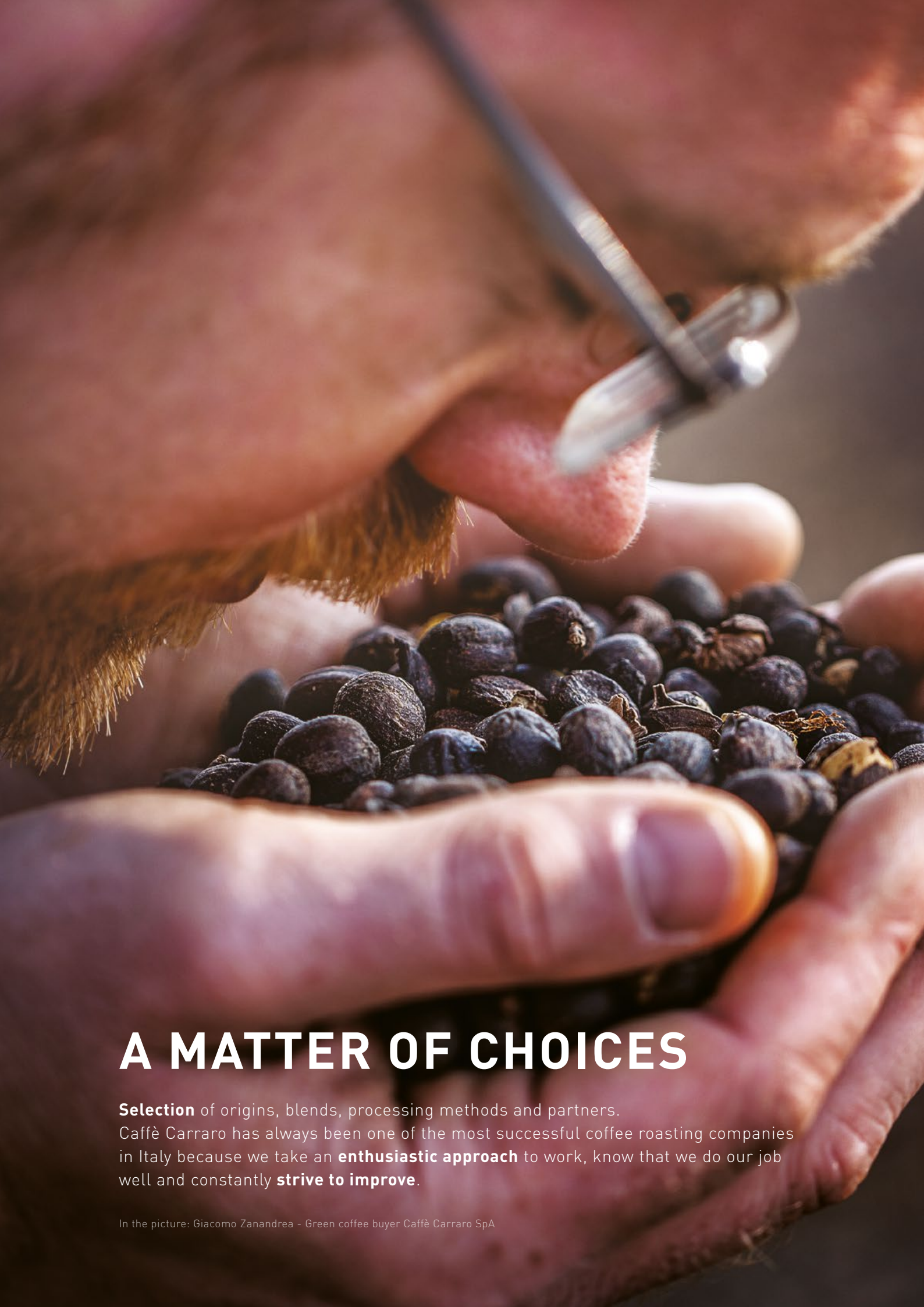
takes over from the Carraro family

● **1999 - New production plant**

in the Schio industrial area

● **2017 - New capsule production plant**

next to the main plant in Schio



A MATTER OF CHOICES

Selection of origins, blends, processing methods and partners. Caffè Carraro has always been one of the most successful coffee roasting companies in Italy because we take an **enthusiastic approach** to work, know that we do our job well and constantly **strive to improve**.

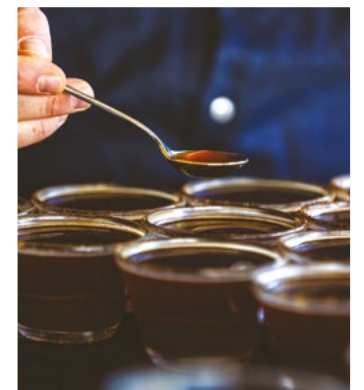
In the picture: Giacomo Zanandrea - Green coffee buyer Caffè Carraro SpA



We test the best **seasonal harvests** in the world in order to ensure that each cup of coffee is truly exceptional.



We select imports from more than **20 different countries** and blend more than **30 selected** types of coffee.

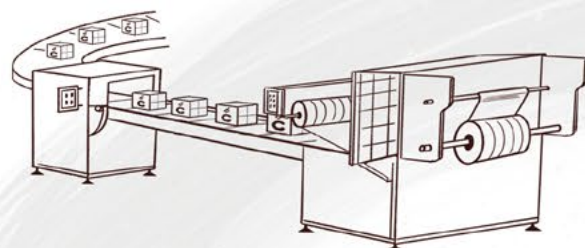




ORIGINS

More than **20** countries of origin
More than **30** varieties of raw coffee

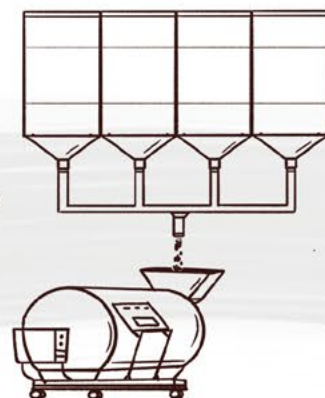
step 3 PACKAGING



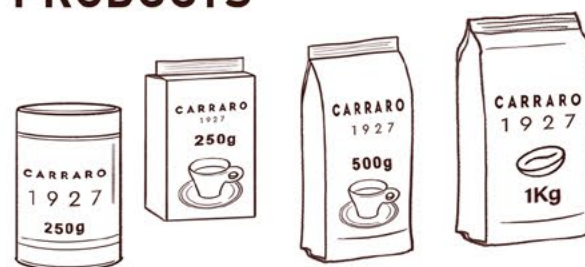
- 2** 1,000 g bean packaging machines with a capacity of 6,500 kg/hour
- 3** 62,5 - 100 - 250 - 500 g bean and ground packaging machines with a capacity of 4,200 packets/hour
- 3** 250 g vacuum packing machines with a capacity of 14,400 packets/hour
- 4** pod packaging machines with a capacity of 30,600 pods/hour
- 7** capsule packaging machines with a capacity of 115,200 capsules/hour
- 2** packaging machines for 250 g and 3000 g tins
- 1** cocoa powder packaging machine

step 2 BLENDING

- 71** silos of roasted coffee beans
- 50** silos of ground roasted coffee
- 5** blenders

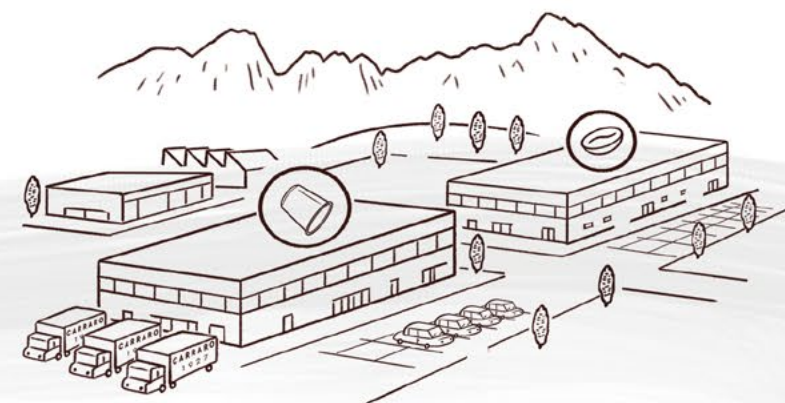


step 4 PRODUCTS



- 48,000** packs a day
- 3 kg** tins of beans
- 1 kg** bags of beans
- 500 g** bags of ground coffee and beans
- 250 g** bags and tins of ground coffee and beans
- 100 g** and **62.5 g** bags of ground coffee
- 7** and **10 g** pods
- 250** and **500 g** unsweetened and sweetened cocoa powder
- 25, 250** and **500 g** cocoa drink mixes

4 types of compatible capsules



PLANTS

- 2** adjacent plants
- 10,000 m²** roasting plant
- 5,000 m²** capsule and pod plant
- 1** external warehouse
- 7** external depots
- 18** green coffee storage silos
- 1** decaffeinated coffee silo
- 1** certified green coffee silo
- 150** employees and representatives

step 1 ROASTING

- 3** roasting machines:
- 2** 300 kg machines producing 2,500 kg/hour of roasted coffee
- 1** 600 kg machine producing 2,500 kg/hour of roasted coffee
- 12-18** minutes roasting time
- 200-228°C** roasting temperature, depending on the recipe
- 5** minutes of cooling time



step 5 DISTRIBUTION



7.250 tonnes / year
€ 45,5 million turnover in 2019



Ho.Re.Ca. Italy, more than **2.600** cafés and bars



Retail Italy



Export
More than **50** countries worldwide
More than **6.000** cafés



Web / Amazon Italy



Vending



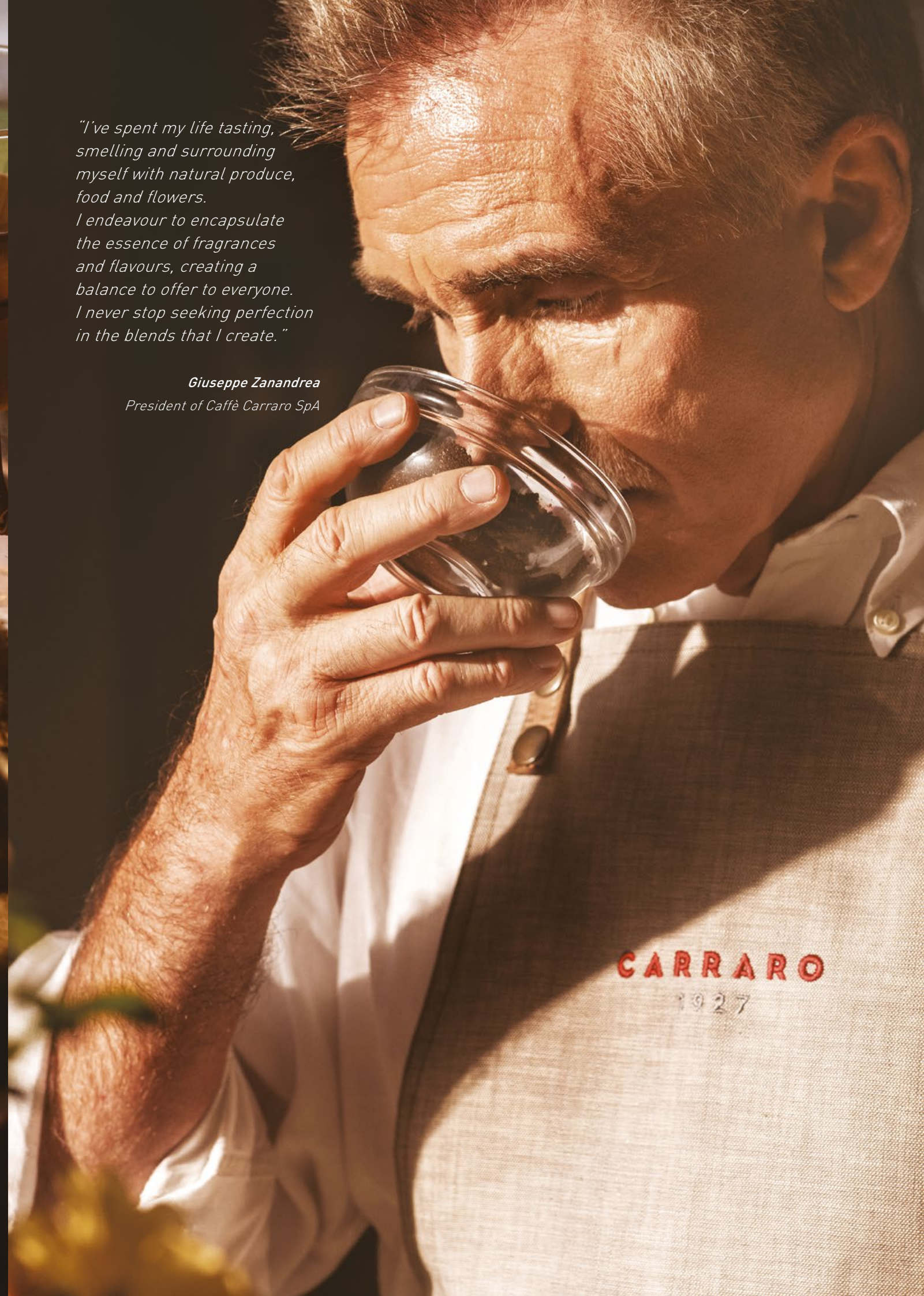


A MATTER OF TASTE

Everything revolves around the word "coffee".
It never fails to **astonish** us and its flavour changes from one season to the next.
So we **travel** across the globe, **searching** for it and **tasting** it.
It has been in our nature for more than 90 years.

*"I've spent my life tasting,
smelling and surrounding
myself with natural produce,
food and flowers.
I endeavour to encapsulate
the essence of fragrances
and flavours, creating a
balance to offer to everyone.
I never stop seeking perfection
in the blends that I create."*

*Giuseppe Zanandrea
President of Caffè Carraro SpA*



CARRARO

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We have given our brand a new flavour.
It features a meticulous blend of
experience and innovation, creativity and consistency.
We are ready to reveal the all-embracing
essence of Caffè Carraro.

Visit us on caffecarraro.it





Caffè Carraro S.p.A.

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