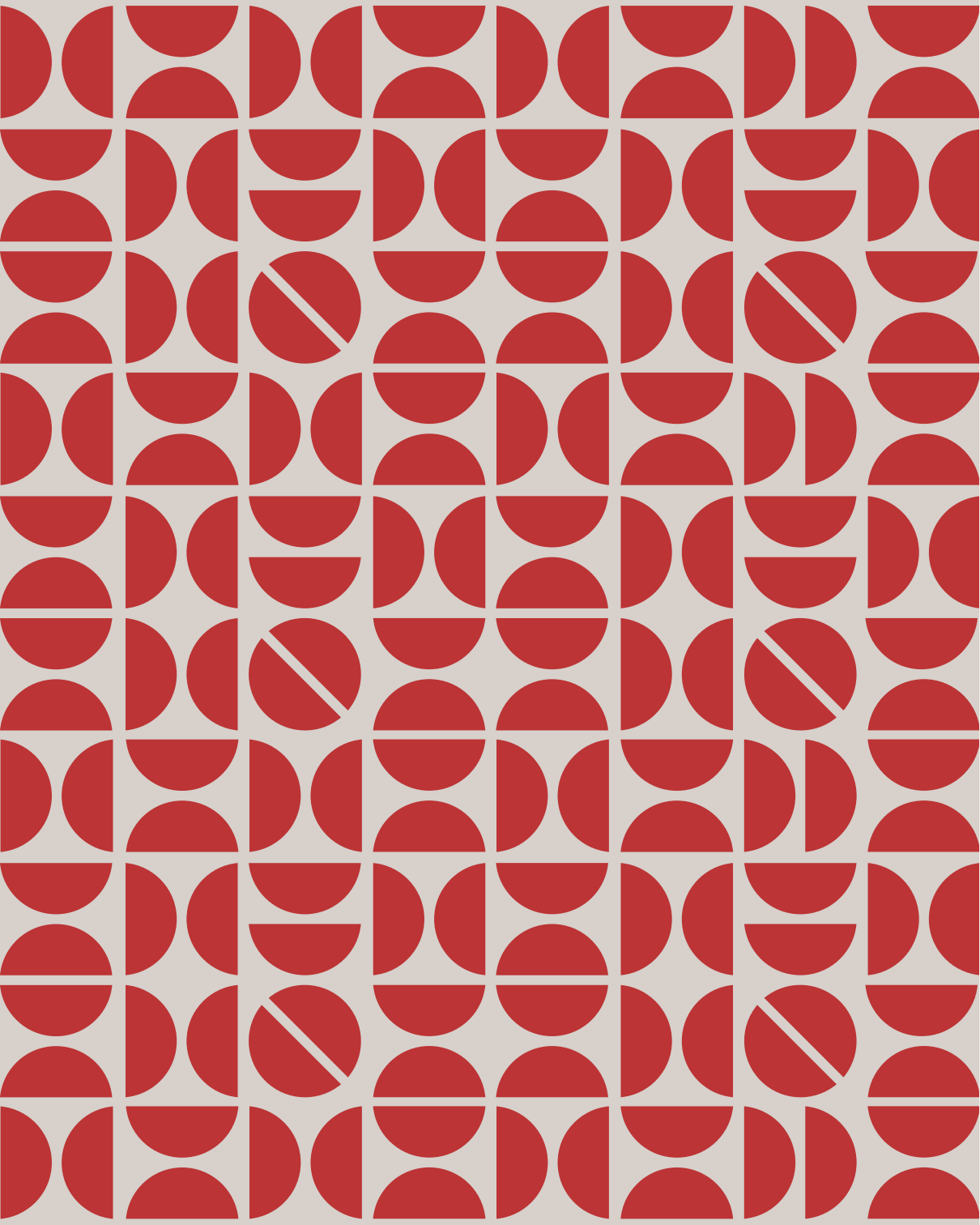




CAFFÈ DAL 1870

*Torrefattori in Sicilia
dal milleottocentosettanta*

PRODUCT
CATALOGUE



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COMPANY HISTORY

A FAMILY STORY, A PASSION
FOR COFFEE HANDED DOWN FROM
GENERATION TO GENERATION FOR
OVER 150 YEARS.



1ST GENERATION

In 1870, in Messina, Domenico Barbera started a small business of coffee roasting. His skill at roasting coffee at dawn with a small, manual, coal-burning machine earned him the title 'The Coffee Wizard'.

2ND GENERATION

Following the death of Domenico Barbera (1903) and the catastrophic earthquake of Messina (1908), Antonio Barbera, son of the founder, rebuilt the company from practically nothing, becoming a point of reference for the supply of coffee for Sicily and Calabria.

3RD GENERATION

In the historic inter-war period, Antonio's passion, handed down also to his son Domenico, overcame the hardship of the war: the entrepreneurial growth of Barbera showed no signs of stopping.

4TH GENERATION

The years of the economic boom saw the construction of a new building thanks to Domenico, who, in 1970, left the reins of the business in the hands of his son, Vittorio. With great entrepreneurial skill, he transformed the family business into one of the leading coffee roasters in Italy, notably increasing production capacity. The exportation of Caffè Barbera overseas was started.

5TH GENERATION

With the beginning of the new millennium, the leadership of the company passed to Vittorio's sons, Antonio and Francesco. Under the management of the two brothers, coffee roasting witnessed further growth: focus on excellent production standards and an environmental policy allowed the company to obtain important international certifications. Attention to customer service and signing prestigious partnerships has led to the consolidation of the Barbera brand, both in Italy and abroad.

6TH GENERATION

In 2014, Federica, Vittorio and Alessandra, Antonio and Francesco's children joined the company. These new actors in the history of Caffè Barbera, with great experience acquired abroad, have brought a wave of dynamism aimed at consolidating the brand all over the world, even more.



*V and VI Generation:
Antonio and Francesco Barbera with their sons
Vittorio, Federica and Alessandra*



Since 1870, the Barbera family has been roasting and selling coffee: it is a 150-year-old tradition which today means *we produce a unique product ready to satisfy our customers' needs*, a fundamental value on which the company from Messina has founded its philosophy.

The oldest family coffee roasters in Italy, is synonymous with excellence due to its selection of *the best coffee beans*, an elevated attention to *social and environmental issues*, particular care in every phase of the *production process*, and continual *research and innovation*.

COFFEE ROASTERS IN SICILY SINCE 1870

ETHICS AND ENVIRONMENT

CAFFÈ BARBERA HAS BUILT
ITS STRATEGY AROUND
A SUSTAINABLE BUSINESS MODEL

WE INVEST AND COMMIT HUMAN
AND TECHNOLOGICAL RESOURCES TO
REDUCE ENVIRONMENTAL IMPACT BY:



Studying biodegradability
and the use of biodegradable
and recyclable packaging



Checking and
controlling emissions



Implementing a system of environmental management
control, conforming to ISO 14001 standard



Obtaining certifications
of conformity to organic
production processes



Minimizing energy
consumption thanks
to a solar power system

WE OPERATE FULLY RESPECTING
THE PRINCIPLES OF ETHICS AND
SOCIAL RESPONSIBILITY:



We promote professional training in collaboration with
the Italian Association for Social Reintegration (CIRS)
and the Ministry of Education.



We sustain countries of origin by realizing
several social projects.



The company holds to the principles of Fair Trade.



THE COFFEE WIZARD

IN EVERY CUP OF COFFEE THERE IS SOME HIDDEN MAGIC AND FOR ANY MAGIC WORTHY OF THIS NAME THERE IS A MAGICAL FORMULA WHICH MUST BE CARRIED OUT TO PERFECTION.



THE MAGICAL FORMULA IS CREATED HERE, IN THE PLANTATIONS OF THE COUNTRIES OF ORIGIN

We pay regular visits to the plantations to select the beans used to make up our blends. It is a complicated process. Single lots of coffee are analysed and tasted many times to test the stability and physicochemical properties of every bean. In the company Research and Development laboratory we study and analyse all our coffees.

ROASTING

The beans lose weight, increase in volume, release aromatic notes and change colour. This enchantment is realized following a process which has been refined over decades, where even the smallest detail can make the difference: the slow roasting method. Each batch is monitored during the roasting curve following specific parameters which, after years of experience, have become our faithfully respected standards.

BLENDING... THE MOMENT OF THE ART

The blending process foresees the mixing of coffees of different origins which give life to unique blends. Experience, passion, attention to detail and dedication come together in old and new recipes, making our blends unique and inimitable.



CERTIFICATIONS

WE FIRMLY BELIEVE THAT QUALITY
DERIVES FROM KNOWLEDGE



CSC
CERTIFIED
SPECIALTY COFFEE



EU ORGANIC



SCA
SPECIALTY COFFEE
ASSOCIATION



OK COMPOST TUV



QUALITY SYSTEM
CERTIFICATION



FOOD SAFETY
SYSTEM



ENVIRONMENTAL
SYSTEM
CERTIFICATION

PRODUCTS

HORECA FOOD SERVICE

LINEA PREMIUM

LINEA CLASSICA

MISCELA ANTICA

SINGLE ORIGIN

HORECA / FOOD SERVICE

LINEA CLASSICA

● Arabica ● Aurora ● Aroma ● Sencaf ● Bio ● Filtro

A product line of blends studied to satisfy the most demanding palates, for a high quality espresso

Una linea composta da miscele studiate, per soddisfare i palati più esigenti, per un espresso di qualità superiore.



ESPRESSO ARABICA

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 1000g 2.2lb

24 months
ARAB
8003569201262
Case – 8 bags
8.60 kg
56 cases



ESPRESSO AROMA

Composition:
Arabica 50% – Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 1000g 2.2lb

24 months
AROB
8003569217027
Case – 8 bags
8.60 kg
56 cases



ESPRESSO AURORA

Composition:
Arabica 60% – Robusta 40%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 1000g 2.2lb

24 months
AURB
8003569327023
Case – 8 bags
8.60 kg
56 cases

Beans / Ground Net Weight Shelf life Item code

Cod. Ean Case – N. Bags Gross weight N. pallet Epal (80x120)



**ESPRESSO SENCAF
DECAFFEINATED**

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma	● ● ● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ● ● ● ●
Body	● ● ● ● ● ● ● ● ● ●
Aftertaste	● ● ● ● ● ● ● ● ● ●

Beans

 500g
1.1lb



 24 months

 SENB

 8003569200777

 Case - 12 bags

 6.50 kg

 56 cases



ESPRESSO BIO ORGANIC

Composition:
Arabica 60% - Robusta 40%

Espresso cup profile:

Aroma	● ● ● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ● ● ● ●
Body	● ● ● ● ● ● ● ● ● ●
Aftertaste	● ● ● ● ● ● ● ● ● ●

Beans

 500g
1.1lb



 24 months

 BIOB

 8003569200876

 Case - 12 bags

 6.40 kg

 56 cases



Inspection body authorized by MIPAAFT IT.BIO 008
Checked operator n.530W Non EU agriculture



Beans / Ground



Net Weight



Shelf life



Item code



Cod. EAN



Case - N. Bags



Gross weight



N. pallet
Epal (80x120)



FILTER COFFEE

Composition:
Arabica 100%

Cup profile:

Aroma	● ● ● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ● ● ● ●
Body	● ● ● ● ● ● ● ● ● ●
Aftertaste	● ● ● ● ● ● ● ● ● ●

Ground

 500g
1.1lb



 24 months

 FILB

 8003569201682

 Case - 12 bags

 6.50 kg

 56 cases

HORECA / FOOD SERVICE

MISCELA ANTICA

 Miscela del fondatore

A blend carrying the signature of the founder, Domenico Barbera. For the 150th anniversary of the company this old recipe, carefully kept over the centuries and handed down from generation to generation, has been brought to light again.

Una miscela che porta la firma del fondatore Domenico Barbera. Per il 150° anniversario, è stata rispolverata l'antica ricetta, custodita nei secoli tramandata di generazione in generazione.



MISCELA DEL FONDATORE

Composition:
Arabica 70% – Robusta 30%

Espresso cup profile:

Aroma	● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ○ ○
Body	● ● ● ● ● ● ○ ○
Aftertaste	● ● ● ● ● ● ○ ○

 Beans  1000g 2.2lb 

 24 months
 FONB
 8003569201552
 Case – 8 bags
 8.60 kg
 56 cases



MISCELA DEL FONDATORE
SMALL TIN

Composition:
Arabica 70% – Robusta 30%

Espresso cup profile:

Aroma	● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ○ ○
Body	● ● ● ● ● ● ○ ○
Aftertaste	● ● ● ● ● ● ○ ○

 Beans  250g 8.8oz 

 24 months
 LTFONB
 8003569201569
 Case – 12 tins
 5.00kg
 56 cases

  Beans / Ground  Net Weight  Shelf life  Item code

 Cod. EAN  Case – N° Bags / Tins  Gross weight  N. pallet
Epai (80x120)

HORECA / FOOD SERVICE

SINGLE ORIGIN

India Honduras Colombia

A high quality coffee, with certified origin of the certified specialty coffee CSC®

Un caffè di qualità superiore,
con origine certificata dalla CSC®



INDIA PLANTATION A

Composition:
Arabica 100%

Cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
INDB
8003569201507
-

Beans / Ground

Net Weight

Shelf life



HONDURAS SHG

Composition:
Arabica 100%

Cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
HONB
8003569201491
-



COLOMBIA EXCELSO

Composition:
Arabica 100%

Cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
COLB
8003569201484
-

Item code

Cod. EAN

Case - N. Bags

RETAIL AND MORE

LINEA CLASSICA

LINEA PREMIUM

RETAIL AND MORE

LINEA CLASSICA

BEANS

 I Generazione  IV Generazione  VI Generazione



MISCELA I GENERAZIONE

Composition:
Arabica 40% - Robusta 60%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

 Beans  1000g
2.2lb  

 24 months

 1GENB

 8003569201620

 Case - 8 bags

 8.60 kg

 56 cases

 Beans / Ground

 Net Weight

 Shelf life

 Item code



MISCELA IV GENERAZIONE

Composition:
Arabica 60% - Robusta 40%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

 Beans  1000g
2.2lb  

 24 months

 4GENB

 8003569201644

 Case - 8 bags

 8.60 kg

 56 cases



MISCELA VI GENERAZIONE

Composition:
Arabica 80% - Robusta 20%

Cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

 Beans  1000g
2.2lb  

 24 months

 6GENB

 8003569201637

 Case - 8 bags

 8.60 kg

 56 cases

 Cod. EAN

 Case - N. Bags

 Gross weight

 N. pallet
Epal (80x120)

RETAIL AND MORE / LINEA CLASSICA

GROUND



MISCELA I GENERAZIONE
ESPRESSO

Composition:
Arabica 40% - Robusta 60%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Ground  250g
8.8oz 

 36 months

 M1GENB

 8003569201651

 Shrink wrap -
20 Bags

 5.20 kg

 120 cases



MISCELA IV GENERAZIONE
MOKA

Composition:
Arabica 60% - Robusta 40%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Ground  250g
8.8oz 

 36 months

 M4GENB

 8003569201668

 Shrink wrap -
20 Bags

 5.20 kg

 120 cases



MISCELA VI GENERAZIONE
FILTRO

Composition:
Arabica 80% - Robusta 20%

Cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Ground  250g
8.8oz 

 36 months

 M6GENB

 8003569201675

 Shrink wrap -
20 Bags

 5.20 kg

 120 cases

  Beans / Ground

 Net Weight

 Shelf life

 Item code

 Cod. EAN

 Shrink wrap - N. Bags

 Gross weight

 N. pallet
Epil (80x120)

RETAIL AND MORE

LINEA PREMIUM BEANS

Arabica Sencaf Bio



MISCELA ARABICA
ESPRESSO 100% ARABICA

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
LTARAB
8003569201767
Case - 12 tins
5,00 kg
56 cases



MISCELA SENCAF
ESPRESSO DECAFFEINATED

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
LTSENB
8003569201750
Case - 12 tins
5,00 kg
56 cases



MISCELA BIO
ORGANIC ESPRESSO

Composition:
Arabica 60% - Robusta 40%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

Beans 250g 8.8oz

24 months
LTBIOB
8003569200838
Case - 12 tins
5,00 kg
56 cases



Inspection body authorized by MIPAAFT IT.BIO 008
Checked operator n.530W Non EU agriculture

Beans / Ground Net Weight Shelf life Item code

Cod. EAN Case - N. Tins Gross weight N. pallet Epal (80x120)

O.C.S SINGLE SERVICE

CAPSULES NESPRESSO COMPATIBLE

LINEA CLASSICA

LINEA PREMIUM

MISCELA ANTICA

SINGLE ORIGIN

CAPSULES DOLCEGUSTO COMPATIBLE

LINEA CLASSICA

ESPRESSO PODS

LINEA CLASSICA

O.C.S SINGLE SERVICE
CAPSULES NESPRESSO COMPATIBLE

LINEA CLASSICA

 I Generazione  IV Generazione  VI Generazione



MISCELA I GENERAZIONE
ESPRESSO RISTRETTO

Composition:
Arabica 30% - Robusta 70%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months

 NES1G

 8003569201729

 1,23 Kg

 Case - 10 box

 100 (10x10)

 350 cases



MISCELA VI GENERAZIONE
ESPRESSO LUNGO

Composition:
Arabica 70% - Robusta 30%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months

 NES6G

 8003569201736

 1,23 Kg

 Case - 10 box

 100 (10x10)

 350 cases



MISCELA IV GENERAZIONE
ESPRESSO CLASSICO

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months

 NES4G

 8003569201743

 1,23 Kg

 Case - 10 box

 100 (10x10)

 350 cases

  Beans / Ground  Net Weight  Shelf life  Item code  Cod. EAN

 Case - N° Box  Gross weight  N. pallet
Epal (80x120)  N. Capsules

O.C.S SINGLE SERVICE
CAPSULES NESPRESSO COMPATIBLE
LINEA PREMIUM

 Arabica  Sencaf  Bio



**MISCELA ARABICA
ESPRESSO 100% ARABICA
COMPOSTABLE**

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months
 NESARA
 8003569201163
 1,23 Kg
 Case - 10 box
 100 (10x10)
 350 cases

  Beans / Ground  Net Weight  Shelf life  Item code  Cod. EAN



**MISCELA SENCAF
DECAFFEINATED ESPRESSO**

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months
 NESSEN
 8003569200968
 1,23 Kg
 Case - 10 box
 100 (10x10)
 350 cases



**MISCELA BIO
ORGANIC ESPRESSO
COMPOSTABLE**

Composition:
Arabica 60% - Robusta 40%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

 18 months
 NESBIO
 8003569201101
 1,23 Kg
 Case - 10 box
 100 (10x10)
 350 cases



Inspection body authorized by MIPAAFT IT.BIO 008
Checked operator n.530W Non EU agriculture

 Case - N° Box  Gross weight  N. pallet
Epai (80x120)  N. Capsules

O.C.S SINGLE SERVICE
CAPSULES NESPRESSO COMPATIBLE
MISCELA ANTICA

 Miscela del fondatore



MISCELA DEL FONDATORE

Composition:
Arabica 70% - Robusta 30%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

 Ground  5,3g
0,19oz

-  18 months
-  NESFON
-  8003569201590
-  1,23
-  Case – 10 box
-  100 (10x10)
-  350 cases

  Beans / Ground	 Net Weight	 Shelf life	 Item code
 Cod. EAN	 Case – N. Box	 Gross weight	 N. pallet Epal (80x120)
			 N. Capsules



O.C.S SINGLE SERVICE
CAPSULES NESPRESSO COMPATIBLE

SINGLE ORIGIN

India Honduras Colombia



HONDURAS SHG

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

Ground 5,3g
0,19oz

18 months
NESHON
8003569201897
1,23 Kg
Case - 10 box
100 (10x10)
350 cases



INDIA PLANTATION A

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

Ground 5,3g
0,19oz

18 months
NESIND
8003569201903
1,23 Kg
Case - 10 box
100 (10x10)
350 cases



COLOMBIA EXCELSO

Composition:
Arabica 100%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE NESPRESSO MACHINE

Ground 5,3g
0,19oz

18 months
NESCOL
8003569201880
1,23 Kg
Case - 10 box
100 (10x10)
350 cases

Beans / Ground Net Weight Shelf life Item code Cod. EAN

Case - N° Box Gross weight N. pallet Epal (80x120) N. Capsules

O.C.S SINGLE SERVICE
CAPSULES DOLCEGUSTO COMPATIBLE
LINEA CLASSICA

 I Generazione  IV Generazione  VI Generazione  Sencaf



**MISCELA I GENERAZIONE
ESPRESSO RISTRETTO**

Composition:
Arabica 30% - Robusta 70%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE DOLCEGUSTO MACHINE

 Ground  7,5g
0,26oz

 24 months

 DG1G

 8003569201088

 1,5 Kg

 Case - 6 box

 96 (16x6)

 108 cases

  Beans / Ground  Net Weight  Shelf life  Item code  Cod. EAN



**MISCELA IV GENERAZIONE
ESPRESSO CLASSICO**

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE DOLCEGUSTO MACHINE

 Ground  7,5g
0,26oz

 24 months

 DG4G

 8003569201095

 1,5 Kg

 Case - 6 box

 96 (16x6)

 108 cases



**MISCELA VI GENERAZIONE
ESPRESSO LUNGO**

Composition:
Arabica 70% - Robusta 30%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE DOLCEGUSTO MACHINE

 Ground  7,5g
0,26oz

 24 months

 DG6G

 8003569202016

 1,5 Kg

 Case - 6 box

 96 (16x6)

 108 cases

 Case - N° Box  Gross weight  N. pallet
Epai (80x120)  N. Capsules



**MISCELA SENCAF
DECAFFEINATED ESPRESSO**

Composition:
Arabica 50% – Robusta 50%

Espresso cup profile:

Aroma	● ● ● ● ● ● ● ● ● ●
Acidity	● ● ● ● ● ● ● ● ● ●
Body	● ● ● ● ● ● ● ● ● ●
Aftertaste	● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR:
COMPATIBLE DOLCEGUSTO MACHINE



Ground



7,5g
0,26oz



24 months



DGSEN



8003569202023



1,5 Kg



Case – 6 box



96 (16x6)



108 cases



Beans / Ground



Net Weight



Shelf life



Item code



Cod. EAN



Case –
N. Box



Gross weight



N. pallet
Epal (80x120)



N. Capsules



O.C.S SINGLE SERVICE
ESPRESSO PODS ESE (44mm)
LINEA CLASSICA

 I Generazione  IV Generazione  Sencaf

**SUPERIOR MISCELA
I GENERAZIONE ESPRESSO
COMPOSTABLE**

Composition:
Arabica 30% - Robusta 70%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR: PODS MACHINE

 Ground  7g
0,25oz

 24 months

 PD1G

 8003569201811

 1,20 Kg

 100



**SUPERIOR MISCELA
IV GENERAZIONE ESPRESSO
COMPOSTABLE**

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR: PODS MACHINE

 Ground  7g
0,25oz

 24 months

 PD4G

 8003569202047

 1,20 Kg

 100



**SUPERIOR MISCELA SENCAF
ESPRESSO DECAFFEINATED
COMPOSTABLE**

Composition:
Arabica 50% - Robusta 50%

Espresso cup profile:

Aroma ● ● ● ● ● ● ● ● ● ●
Acidity ● ● ● ● ● ● ● ● ● ●
Body ● ● ● ● ● ● ● ● ● ●
Aftertaste ● ● ● ● ● ● ● ● ● ●

RECOMMENDED FOR: PODS MACHINE

 Ground  7g
0,25oz

 24 months

 PDSEN

 8003569201828

 1,20 Kg

 100



  Beans / Ground

 Net Weight

 Shelf life

 Item code

 Cod. EAN

 N. Pods

OTHER PRODUCTS



WHITE SUGAR
5g



BROWN SUGAR
5g

MERCHANDISING

TO GIVE CHARACTER
TO COFFEE...



SMALL COFFEE CUP
59cc



COFFEE CUP
204cc



GLASS COFFEE CUP
225cc



SMALL PAPER COFFEE CUP



LARGE PAPER COFFEE CUP



TRAY



CAPPUCCINO JUG
50cl



PAPER NAPKIN HOLDER



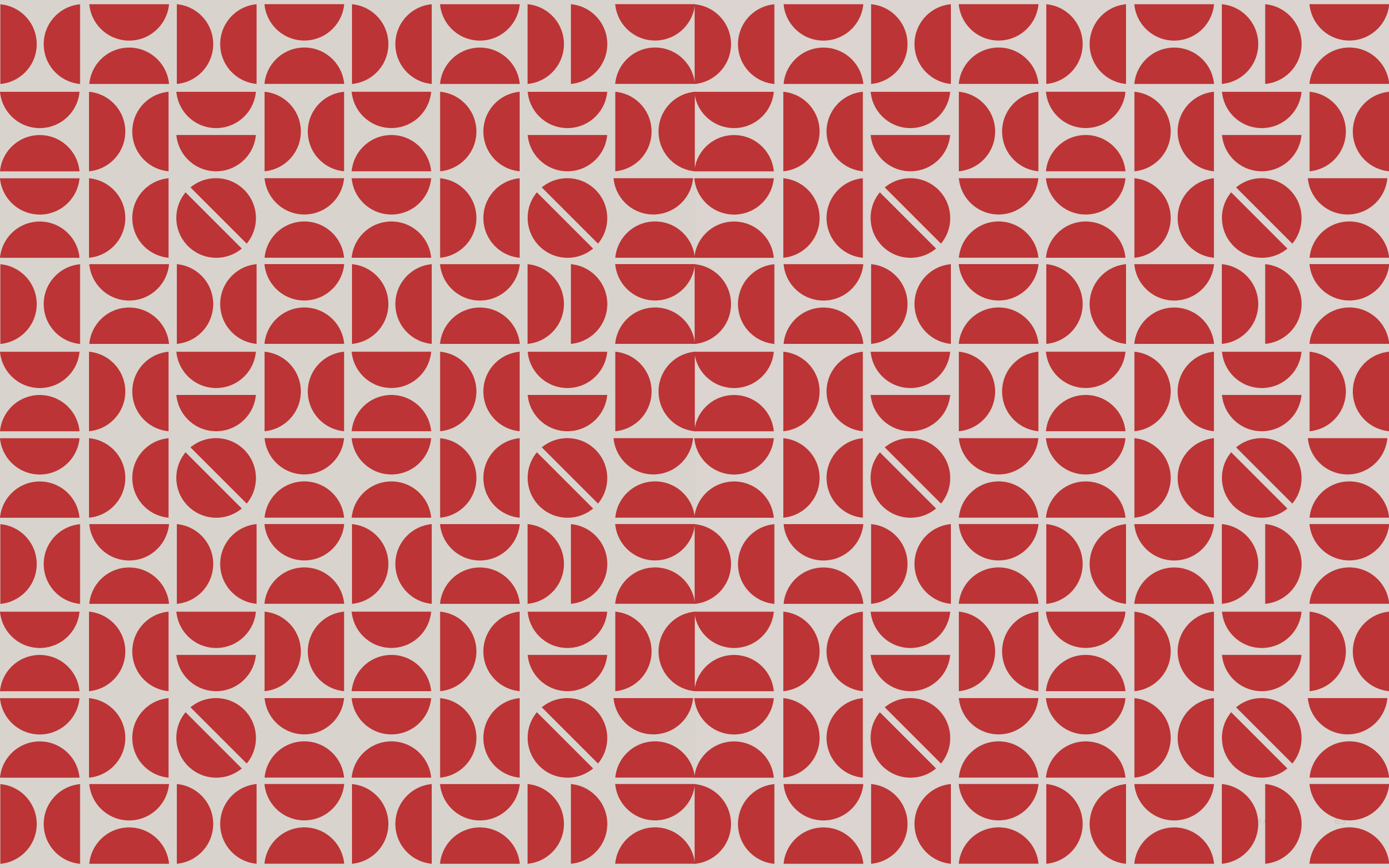
SMALL SACHET HOLDER



APRON



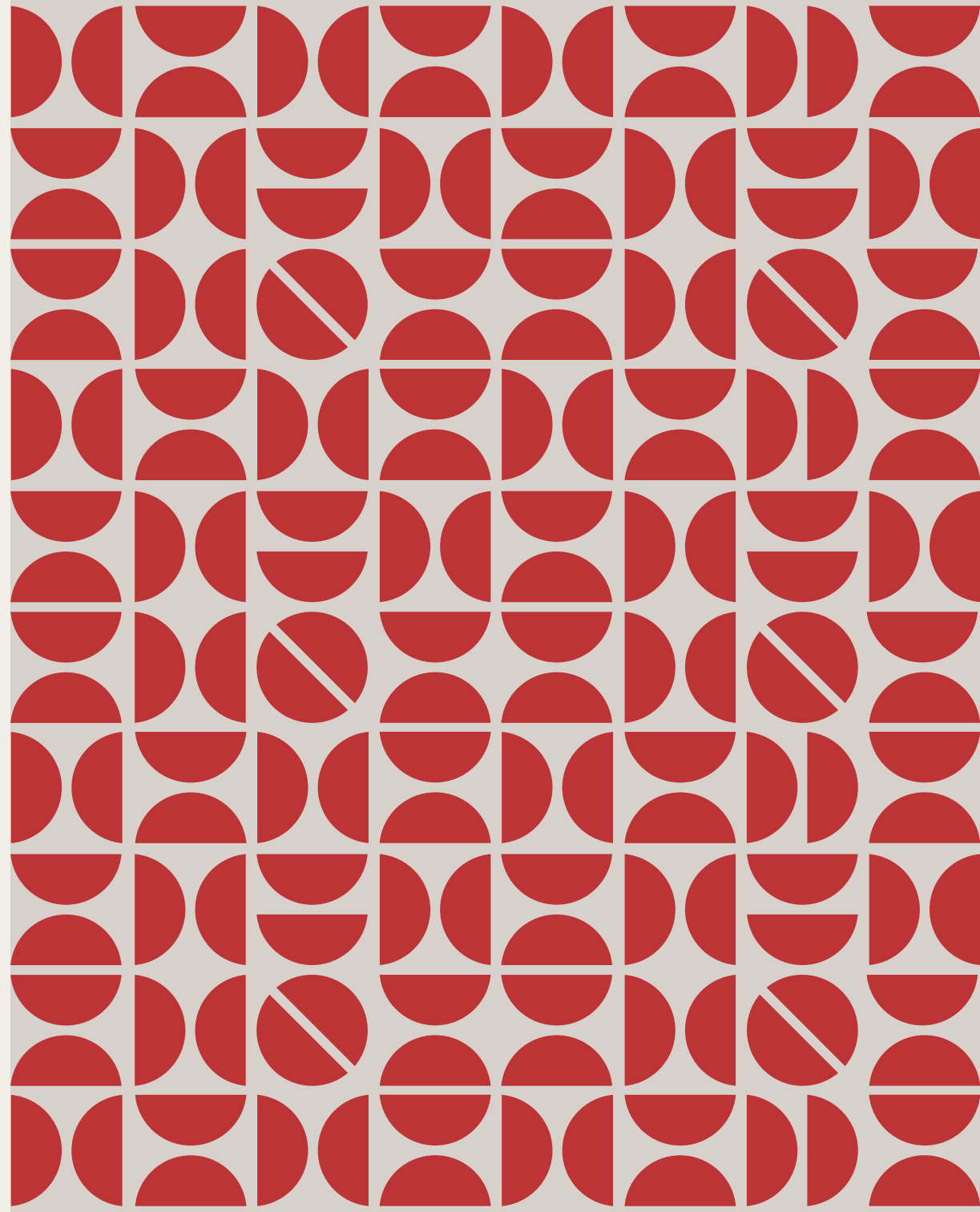
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1870

LA FAMIGLIA DI TORREFATTORI PIÙ ANTICA D'ITALIA

