



PASSIONE



BOTANICAL SPECIES

60%
Arabica
40%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Guatemala, Antigua, Washed
Canephora:
India, Hassan, Cherry
India, Karnataka, Parchment



ROASTING

Drum type
for single
origin



MOKA RECIPE (3 CUPS SIZE)

coffee to water ratio
1:10
15 g coffee
150 g water



CUP PROFILE

Fragrance/Aroma:
dried fruit, spicy

Flavor:
dark chocolate,
ripe fruit

Mouthfeel:
medium, syrupy

Aftertaste:
cocoa, nutmeg



PACKAGING

Doypack
with valve
250 g bean
and ground:
• moka
• espresso
• french press
• ibrik
• filter

bean COD. **OCAF02A1**

ground
COD. **OCAF02A2**

QUANTITY PER CTN
20 doypack da 250 g
(tot 5 Kg)

CTN PER EURO
PALLET
54 ctn (tot 270 kg)

SHELF LIFE
24 months