



CENTOPERCENTO

 BOTANICAL SPECIES 100% Arabica	 ORIGIN REGION PROCESSING Brazil, Alta Mogiana, Natural Guatemala, Antigua, Washed Colombia, Huila, Washed Etiopia, Sidamo, Washed	 ROASTING Drum type for single origin	 BREWING RECIPE grams of coffee per liter (963 g) water: 50-65 g/L coffee to water ratio: 1:20 - 1:15 90-93°C water temperature	 CUP PROFILE (FILTER COFFEE MACHINE) Fragrance/Aroma: milk chocolate, almond Flavor: dried fruit, caramel Mouthfeel: light, soft Aftertaste: cocoa, brown sugar	 PACKAGING 500 g bean and filter ground. Modified atmosphere with valve COD. bean OCAA24B1 filter ground OCAA19B2 QUANTITY PER CTN 20 packs of 500 g (tot. 10 kg) CTN PER EURO PALLETT 48 ctn (tot. 480 kg) SHELF LIFE 24 months
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ICONIC

 BOTANICAL SPECIES 60% Arabica 40% Canephora	 ORIGIN REGION PROCESSING Arabica: Brazil, Cerrado, Natural Canephora: India, Hassan, Cherry	 ROASTING Drum type for single origin	 BREWING RECIPE grams of coffee per liter (963 g) water: 50-65 g/L coffee to water ratio: 1:20 - 1:15 90-93°C water temperature	 CUP PROFILE (FILTER COFFEE MACHINE) Fragrance/Aroma: chocolate, dried fruit Flavor: roasted peanuts, spices Mouthfeel: light, velvety Aftertaste: bitter cocoa, milk	 PACKAGING 500 g filter ground. Modified atmosphere with valve COD. OCAA20B2 QUANTITY PER CTN 20 packs of 500 g (tot. 10 kg) CTN PER EURO PALLETT 48 ctn (tot. 480 kg) SHELF LIFE 24 months
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INTENSE

 BOTANICAL SPECIES 40% Arabica 60% Canephora	 ORIGIN REGION PROCESSING Arabica: Brazil, Cerrado, Natural Guatemala, Antigua, Washed Canephora: India, Hassan, Cherry India, Karnataka, Parchment	 ROASTING Drum type for single origin	 BREWING RECIPE grams of coffee per liter (963 g) water: 50-65 g/L coffee to water ratio: 1:20 - 1:15 90-93°C water temperature	 CUP PROFILE (FILTER COFFEE MACHINE) Fragrance/Aroma: cocoa, peanut butter Flavor: ripe fruit, licorice Mouthfeel: light, silky Aftertaste: bitter cocoa, caramel	 PACKAGING 500 g filter ground. Modified atmosphere with valve COD. OCAA21B2 QUANTITY PER CTN 20 packs of 500 g (tot. 10 kg) CTN PER EURO PALLETT 48 ctn (tot. 480 kg) SHELF LIFE 24 months
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