Espresso Crema e Aroma

A blend with a consistent crema and a strong and decisive character, with a pleasant after taste of dry fruits, bitter cocoa and precious woods that remind you of a fine barrelaged wine.

Taste area: Well balanced.

Origins: Natural Arabica from the San Paulo area of Brazil, washed Arabica from Honduras, African Robusta with spicy notes from Uganda.

Composition: 60% Robusta – 40% Arabica

Prevalent notes: Dried fruit and precious woods.

Body: • • • •

Roasting: Medium.





Professional espresso products

Espresso Crema e Aroma



• Product unit

Packaging	Physical state	Shelf life	Product code	EAN code	Nominal quantity	
Bag	Whole bean	24 MONTHS	2490	8000070024908	1000 g	1025 g

• Trade unit

Outer packing N° of b		N° of bags	Size (length/width/height)		EAN code			Gross weight		
Cardboard	:	6	•	31 x 31 x 24 cm		8000070124905		6,55 kg		

Pallet

Туре	Composition	Size (length/width/height)		Gross weight
EPAL (80 X 120)	66 TRADE UNIT (6x11)	80 x 120 x 200 cm		460 kg