

A detailed line-art illustration of a coffee plant, showing leaves, a flowering branch, and a branch with coffee cherries. The illustration is rendered in a dark brown color against a lighter brown background.

A HISTORY
of taste

MOKADOR

• 100 % STRAORDINARIO •



RESPECT

Since 50 years we select, roast, pack the coffee respecting
the highest's levels of market quality.
Because, for us, respect among all the values,
is the most extraordinary.

Like our coffee.





BECAUSE OUR COFFEE IS SPECIAL



Mokador roasting company was created 50 years ago in Faenza: everything started from a family passion with an espresso at bar and then, opened itself to the project of single packed coffee as to always guarantee an excellent espresso anyway and everywhere it is prepared. Mokador chooses only the best plantations in the world by frequent journeys to the producing Countries. All the single origins are checked and tested before the shipments and, even more, the certified transformation process guarantees a meticulous quality check.

The roaster master, then, sets properly the roasting level specific per each single origin and checks constantly the relative process. Blends are created by the roaster master and by the Mokador panel team thanks to a continuous development and market trend research. The mission of this professional team is to always guarantee the Mokador high quality standards of its products.

TASTING SESSION



the sight

The first step is to “look at the coffee”, appreciate the texture, the color shades, the cream and its soft and velvety aspect. In the Mokador Arabica you notice the perfect texture and the soft golden cream color, in the Cremoso the monk’s frock color and its thick consistency, in the Aromatico the hazelnut color of the cream and its velvety consistency.

the smell

The second step is approach coffee and appreciate its smell, its inebriating chocolaty notes, its delicate suggestions of flowers and fruits.

Only the best qualities of coffee allow to fully appreciate perfumes and suggestions connected with their origins.





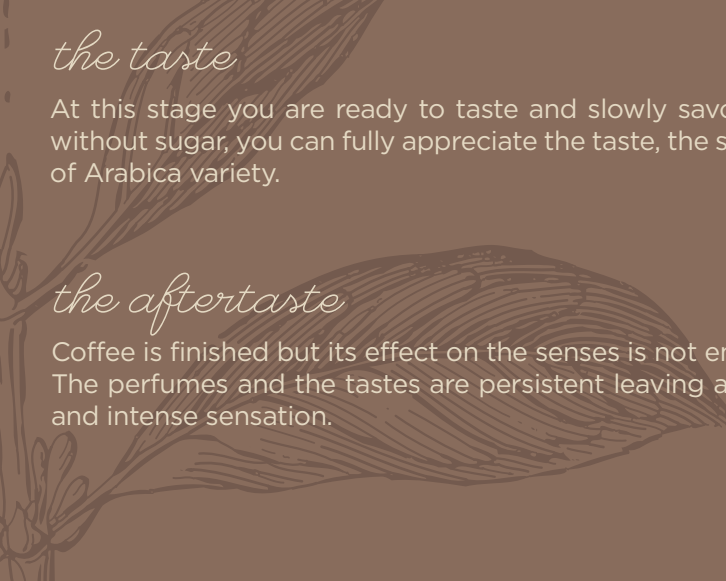
IN ALL THE SENSES

the taste

At this stage you are ready to taste and slowly savor all Mokador blends. Enjoyed without sugar, you can fully appreciate the taste, the softness and the sparkling notes of Arabica variety.

the aftertaste

Coffee is finished but its effect on the senses is not ended yet. The perfumes and the tastes are persistent leaving a pleasant souvenir with a deep and intense sensation.



COFFEE IN CAPSULES BENEFITS

A stylized, line-art illustration of coffee leaves and a branch, rendered in a light brown color against a darker brown background. The leaves are detailed with veins, and the branch shows a small coffee cherry. The illustration is positioned in the upper right and lower right areas of the page.

The Mokador self-protected capsule, sealed hermetically with a certified process, isolates the coffee from air, light and humidity, keeping the freshness and the aroma until the tasting time. The coffee blend is carefully prepared as to obtain the best result from such packaging. The Mokador capsule obtained the certified food eligibility according to the most severe EU food requirements and also the raw capsule material guarantees the safety of the espresso machine.



THE RANGE OF COMPATIBLE CAPSULES

NESPRESSO®*



A MODO MIO®*



aromatico
FLORAL AND COCOA AROMA



aromatico
FLORAL AND COCOA AROMA



cremoso
BAKED BREAD AROMA



cremoso
BAKED BREAD AROMA



arabica
FRUITY AND COCOA AROMA



arabica
FRUITY AND COCOA AROMA



decaffeinato
AROMATIC AND FLORAL AROMA



decaffeinato
AROMATIC AND FLORAL AROMA



DOLCEGUSTO® Coffees

DOLCEGUSTO® Hot drinks



aromatico
FLORAL AND COCOA AROMA



cremoso
BAKED BREAD AROMA



decaffeinato
AROMATIC AND FLORAL AROMA



ginseng
TASTY AND AROMATIC



chocko
TASTY AND PERFUMED



orzo
LIGHT AND NATURAL



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