

MOKADOR

• 100% STRAORDINARIO •

100%
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100%
GARAN-
TITO



100%
SAPERE

BEANS

A woman with brown hair, smiling broadly, is shown in profile from the chest up. She is wearing a light blue button-down shirt. In the background, a white coffee cup is visible on a table. The scene is set in a cafe or office environment with a blurred background.

01

THE ORIGINAL TASTE

THE BEANS, THE ORIGINAL TASTE OF UNRIVALLED QUALITY.

Mokador selects only the best plantations in the world to create its own blends. Mokador blends are created with the guidance of experts in the green coffee sector in order to create the right formula and blends of the different coffee varieties.

The consistency of the performance in the cup and an optimal dispensing rate enable the maximum amount of coffee to be dispensed.



01. SENSORIAL QUALITIES IDENTICAL OVER TIME

02. CONSTANCY OF YIELD IN THE CUP

03. OPTIMAL EXTRACTION YIELD

EXTRA CARE

02

THE TECHNOLOGY

MOKKAD

THE PACKAGING TECHNOLOGY

In 2017 Mokador set up a new packaging plant dedicated to 500 gr. and 1000 gr. coffee beans products. Thanks to its special packaging technique that enables to preserve the freshness and the fragrance of the blends, this new plant has significantly improved the production performances.

This technique involves leaving a little empty space named **“soft vacuum”** in the packaging with a one-way valve, which guarantees an internal controlled atmosphere with an O₂ oxygen content < 10 %.

NEW PACKAGING TECHNOLOGY

FRESHNESS AND FRAGRANCE OF THE BLENDS

INTERNAL CONTROLLED ATMOSPHERE



100% ARABICA BIO



1 KG

Blend of 100% Arabica organic coffee certified **IT BIO 014** and winner of the **Gold Medal 2020** in the **“Espresso Blend”** category.



Recognised in the cup by this:

- Pleasantly delicate and aroma full of scented notes with hints of fresh fruits, dried fruits and cocoa.
- The perfect velvety texture, hazel-nut coloured.
- Nice body and a soft and pleasant acidity.

AROMA **5** BODY **3** TASTE **5** INTENSITY **5**

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