

MOKADOR

• 100% STRAORDINARIO •

100%
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100%
GARAN-
TITO



100%
SAPERE

BEANS

A photograph of a woman with brown hair, smiling and looking upwards and to the right. She is wearing a light blue shirt. In the background, there is a blurred coffee cup on a table. The overall scene is bright and cheerful, suggesting a cafe or a pleasant indoor setting.

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

The background is a dark blue t-shirt. On the left, there is vertical white text that reads "100% NY STR". In the center, the number "02" is printed in a large, white, sans-serif font. To the right of the number is a circular logo with a dashed white border. Inside the logo, the text "SO. ITALIANO" is written in white, with a small portion of the Italian flag (green, white, and red) visible at the top.

02

THE TECHNOLOGY

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



BRIO/BRIO 100



CSQA
PRODOTTO CERTIFICATO
DTP n° 114 – CERT. n° 58776

A blend of sought-after Arabica and Robusta coffee varieties, selected according to very strict controls, that always ensures a high quality Italian espresso. Perfect for those who love an espresso with a lively personality.

Recognised in the cup by this:

- Thick taste.
- “Monk’s robe” brown froth.
- Full, decisive and rounded taste.
- Intensely structured body.
- Intense toasted aroma.

BRIO

Traditional “Italian” Roasting

BRIO 100

Medium Roasting

AROMA **4** BODY **5** TASTE **4** INTENSITY **4**

500 G

BRIO

1 KG

1 KG

BRIO 100

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