MOKADOR

• 100% STRAORDINARIO •

100% TRADIZIONE

100% ITALIANO

100% GUSTO

100% CERTIFICATO

AUTENTICO ESPRESSO ITALIANO

100% Qualità

100% GARANTITO

100% SAPERE

BEANS

01
THE ORGINAL 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 EXCTRACTION YIELD

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 0_2 oxygen content < 10 %.

NEW PACKAGING TECHNOLOGY

FRESHNESS AND FRAGRANCE OF THE BLENDS

INTERNAL CONTROLLED ATMOSPHERE

EXTRA CREAM / EXTRA CREAM N / EXTRA CREAM S

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 pleasingly bitter and full-bodied taste.

Recognised in the cup by this:

- Thick taste and texture.
- Very persistent and thick dark-coloured froth.
- Decisive, full and rounded taste.
- Intensely structured body.
- Intense toasted Aroma.

EXTRA CREAM	EXTRA CREAM N	EXTRA CREAM S
Traditional "Italian" Roasting	Medium Roasting	Dark Roasting

AROMA	BODY	TASTE	INTENSITY
3	5	4	3

1 KG

CSQA
PRODOTTO CERTIFICATO
DTP nº 114 – CERT. nº 58776

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