



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



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 oneway valve, which guarantees an internal controlled atmosphere with an O_2 oxygen content < 10 %.

NEW PACKAGING TECHNOLOGY

FRESHNESS AND FRAGRANCE OF THE BLENDS

INTERNAL CONTROLLED ATMOSPHERE



FLORITA



Florita is a blend that guarantees a superior quality Italian Espresso and it's ideal for who loves coffee with classic personality. This blend is obtained by precious coffe varieties selected after strict controls. Composed by the most prized varieties of Arabica and Robusta, chosen in order to guarantee an high quality Italian Espresso.

Recognised in the cup by this:

- Regular texture.
- Compact hazel-nut coloured cream.
- Rounded, sweet and aromatic taste.
- Intensely structured body.
- The aroma that emanates a rich perfume of floral notes and cocoa.

AROMA 4 BODY 3 TASTE 4 INTENSITY 4

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