

MOKADOR

• 100% STRAORDINARIO •

100%
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100%
GARAN-
TITO



100%
SAPERE

RETAIL

A close-up photograph of a person's hands, cupped together, holding a large quantity of dark brown, roasted coffee beans. The beans are piled high, filling most of the frame. The lighting is warm and focused on the hands and the beans, creating a sense of care and quality. In the center of the image, the text "100% STRAORDINARIO" is written in a bold, white, sans-serif font. The text is framed by two horizontal white lines, one above and one below the words.

100% STRAORDINARIO

WE RESPECT

coffee so much that we select it, roast it and package it

WE RESPECT

the taste so much that we have skilfully worked for 50 years to achieve a coffee that can meet the high

WE RESPECT

our customers so much that we have created a transparent quality system. Not only have we nothing



OF ALL OF THE VALUES,
FOR US RESPECT IS THE MOST
straordinario.
JUST LIKE OUR
≡≡≡ *coffee.* ≡≡≡



WHY OUR COFFEE IS SPECIAL

MOKADOR WAS FOUNDED OVER 50 YEARS AGO IN FAENZA

by a family passion that starts with the espresso coffee and then open up to the portioned coffee concept to ensure the preparation of an excellent espresso in any way and wherever it is prepared. Mokador chooses only the best plantations in the world with frequent trips in the places of origin. All single origins are tested in Mokador prior to boarding and the certificated transformation process guarantees a meticulous control of the quality.

The Master Roaster sets the specific level of roasting for each variety and constantly monitors the roasting process. The blends are created by the Master Roaster and the Mokador Tasting Panel thanks to a continuous market research. This team of expert has the task of ensuring the Mokador quality standard, always high and constant over time.

MOKADOR
• 100% STRAORDINARIO •

50

ANNI
1967-2017



PRODUCTS



ESE PODS

Available in 25 pods dispenser



Pods are the cherry on Mokador's cake and can boast product certification issued by Bureau Veritas in 2002, certificate N° 46/002, for:

- Air cooling.
 - Control of residual oxygen in the pod on packing and 2 weeks after packing.
 - Controlled degree of pressing on packing.
-

Mokador's pods have received the **international DIN CERTCO Certification**, a recognition that attests the compostability of Mokador coffee pods in all the formats.

A wide and rich range of sought-after blends of espresso coffee in 6 different blends, barley, tea and tisanes. A full range perfect for satisfying different tastes at any time of the day.



compostable
7P0843

A FULL RANGE FOR EVERY TASTE



GROUND COFFEE

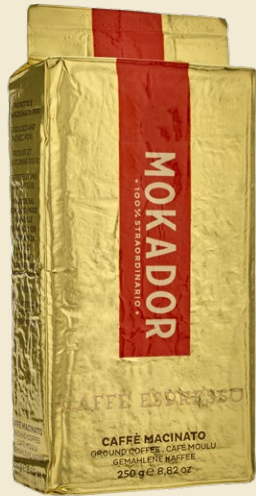
100 % ARABICA

pack of 250 g

This can of 100% Arabica Mokador coffee is a special vacuum pack of 250 g which maintain product freshness for a long time.

And when the coffee is finished, the fine cans may be used as useful containers.

CAFÉ STYLE IN YOUR HOME



GROUND COFFEE

MISCELA ORO
pack of 250 g

Café style coffee in your home in the most classic packs: the vacuum packed 250 g (ground coffee). A blend of coffee consisting of an harmonious balance of Arabica and Robusta, selected by Mokador from the most prized species.

CAFÉ STYLE IN YOUR HOME



DECAFFEINATED
GROUND COFFEE

MISCELA DECA
pack of 250 g

Café style coffee in your home in the most classic packs: the vacuum packed 250 g (ground coffee). Blend of top-notch Arabica and Robusta varieties, decaffeinated with a cutting-edge method, which leaves coffee aromas unaltered. Caffeine content of less than 0,10%.

CAFÉ STYLE IN YOUR HOME



AMAKOR COFFEE LIQUEUR

Bottle of 0.5 l

The Amakor coffee liqueur is an exclusive recipe created with the Gran Miscela Mokador coffee blend.

Thanks to its decisive and velvety taste it is perfect both after a meal or on any other occasion.

EXCELLENT DRUNK COLD

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100%
GARAN-
TITO



100%
SAPERE

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