



# DIAMANTE



## AVAILABLE AS:

1 kg beans  
500 g beans  
250 g beans  
250 g ground for espresso  
250 g ground for moka

**COMPOSITION** 92% Arabica - 8% Robusta

**ORIGINS**  
Brazil natural Cerrado  
Brazil natural Mogiana  
Guatemala washed Antigua  
India washed Kapee Royale

**AROMATIC HINTS** Dark chocolate, caramel, almond

**CREAM** ☐ ☐ ☐ ☐ ☐

**BODY** ☐ ☐ ☐ ☐ ☐

**FRUITY** ☐ ☐ ☐ ☐ ☐

**ROAST** ☐ ☐ ☐ ☐ ☐

**CAFFEINE** 1,48%

## PRODUCTION

Omkafé is a small, family-run manufacturing business, now in its third generation, dedicated to producing premium and specialty coffee for cafés and pastry shops since 1947.

We have adopted a strict production protocol that involves purchasing only selected lots, carefully evaluated in our in-house laboratory directly by the owner and a panel of tasters. Each blend is slow-roasted according to a dedicated roasting curve to fully enhance the aromas of every single blend. The final product, of superior quality, is verified through analysis using a laser colorimeter.

We package our blends only once they have reached the proper maturation, adding nitrogen—an inert gas that we produce ourselves—which stops the aging process by trapping the aromas and preserving them over time. This gas makes up nearly 80% of the air we breathe and dissolves immediately once the package is opened.

## SUSTAINABILITY

At Omkafé, we have always been committed to environmental and social sustainability.

We are not perfect, but we constantly strive to ensure that our production has an ever-lower environmental impact while also improving our social impact.

To learn more, click [HERE](#) or scan the QR code.

