



OMKAFÈ

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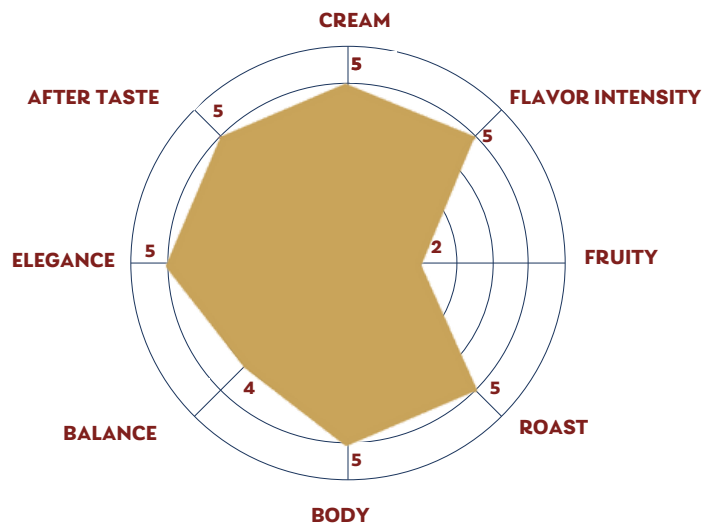
A pleasant, elegant blend with notes of cocoa.
Excellent coffees from India, Uganda and Brasil, in a
balanced mixture of Arabica and Robusta, for an aroma that is a
unique combination of taste and mellowness.



AVAILABE AS:
1 kg and 500 g bags in beans

COMPOSITION ORIGINS

70% Arabica coffee - 30% Robusta coffee
Brasil natural Cerrado, Brasil natural Mogiana,
Uganda washed Rwenzori, India natural Cherry



AROMATIC HINTS

Cocoa powder, arachid, sandalwood

CAFFEINA

1,45%

SELECTION AND QUALITY CONTROL

The Omkafé panel of professional tasters selects and painstakingly checks all coffee batches, from purchase to sale.

ROASTING

Italia style slow roasting with traditional drum roaster. Laser analysis to check roasting inside the bean. Each product has its own specific recipe and roasting profile, to best deliver its aromas.

PACKAGING

We pack our coffee blends only when they reach the correct degree of roasting. To best preserve their flavour and freshness we add in our packs an inert gas, nitrogen, which blocks the ageing process, sealing the aromas and preserving them in time. Nitrogen is not an additive, it makes up nearly 80% of the air we breathe and, when the pack is opened, it immediately dissolves into the air.

ENVIRONMENTAL PROTOCOL

- We use 100% renewable energy for the production of all coffee and intelligent energy management system;
- catalytic converter to reduce atmospheric emissions;
- we use wrappings and bags with a low environmental impact;
- we are committed to fully differentiated waste disposal in every company department.