



OMKAFÈ

FILTRO ITALIANO

A selection of premium single-origin coffees, roasted in the typical Espresso style and mixed according to the finest tradition of handcrafted coffee, for a brew with a sweet and enveloping aroma that will delight the palates of true connoisseurs.

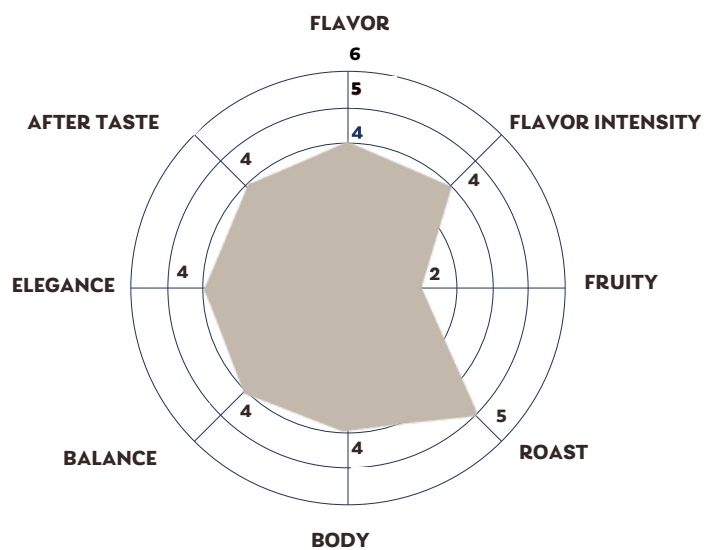


AVAILABLE AS:
500 g bags ground for
filter machine

COMPOSITION ORIGINS

60% Arabica coffee - 40% Robusta coffee

Brasil natural Cerrado, Uganda washed Rwenzori,
India natural Cherry



AROMATIC HINTS

Dark chocolate, almond, butter shortbread biscuits

CAFFEINA

1,70%

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.