



TORREFAZIONE HAITI COFFEE CORPORATION SRL 0000

WWW.HAITICAFFE.IT

Bilateral Meetings

- Tuesday (09:00 am - 01:30 pm)
- Tuesday (14:00 pm - 17:00 pm)

Description

Haiti Coffee Corporation was founded in 1947 in the Navigli neighbourhood of Milan. The company both produces and provides assistance to clients throughout the making of the quintessential Italian product: the espresso. Haiti Coffee Corporation has played a prominent role in the coffee market for years, providing blends suited to each taste. After starting off with a handcrafted production, we have developed over the years by acquiring new sophisticated systems and cutting-edge equipment: both the original aroma and the taste of our coffee have remained unchanged, as we managed to maintain an artisan roasting quality standard. In 1999 Haiti Coffee Roasters decided to start a cooperation with the firm "Moka Brasil", who are also coffee roasters based in Milan. From this twinning initiative new products and services to our clients have been generated, at lower costs. The choice of which sort of green coffee to purchase is probably the most important stage during the coffee production, as this will have an impact on the whole process. Haiti Coffee Milan Roasting is fully aware of this. When selecting a certain quality of coffee, we first analyse a cross section of it, then we proceed with sample tasting at our premises in Milan where we use our laboratories to carry out specific analyses. Finally and most importantly, we listen to our clients' comments. Coffee is an agricultural produce and as such it may vary depending on meteorological conditions. Thanks to our longstanding experience we are aware of the importance of being constantly updated on the current situation in the coffee-producing countries, and it also allows us to choose the raw product from among those coffee plantations that have produced the best harvest. 70 years ago at Haiti Milano Coffee Corporation there was a person in charge of controlling manually a wood coffee roaster. Coffee used to be a product of craftsmanship. Today we are equipped with a completely automated coffee roasting plant, which can also be used manually. The human component, with all its experience, is still a fundamental element of the production process. This truly constitutes a real added value to Haiti Coffee Roasters - Milan. Within 15-20 minutes we are able to roast around 120 kg of green coffee, out of which we obtain about 98 kg of roasted coffee. To carry out the roasting process we first put in hot air, starting from 500°C, and then we decrease the temperature, until reaching 350°C. The air that has already been used doesn't get wasted, but it is rather used again so not to lose the aroma unleashed by the coffee during this process. Once roasted, the coffee has to be cooled down quickly. At Haiti Milano Coffee Corporation we use only cold air to do so and we guarantee not to use water, which would alter the aroma and unfairly increase the weight. In the past we used to roast together different varieties of raw coffee in order to get blended aromas. Today we roast it separately, following the proper roasting recipe for each and every variety. The blending is done after the roasting. The aroma of the Haiti coffee and its final cup quality are determined by such specific choices. The art of coffee-making lies in the blend. In Haiti Milano Coffee Corporation we believe we have been gifted with the talent of the expert coffee roaster, the one who knows how to create the best coffee blend by using the right proportions of «Arabica» and «Robusta», so to amalgamate them harmoniously. The true coffee roaster, though, has to know how to preserve the blend, besides knowing how to create it. Each coffee harvest presents specific variations that have to be

assessed. All Haiti Milano Roasting' blends are composed by no less than 7 types of coffee of different origin: Central and Southern American «Arabica», and African and Asian «Robusta». It is advisable not to taste the coffee immediately after roasting. Indeed, coffee needs a certain period of time, which may vary, for both the aging (maturation) and the degassing (gas venting) process. During the aging, coffee goes through microbiological mutations that keep modifying its taste. We at Haiti Coffee Corporation store the coffee into silos divided according to quality, for approximately 8 days, before packaging or grinding it. Our clients always receive their deliveries within no more than three/four weeks from the date of roasting. That's why at Haiti Coffee Roasters we can guarantee ideal freshness, aging and aromatic quality of our coffee. Haiti Milano Coffee Roasting Company is an agro-industrial company and for this reason it is subject to the strict H.a.c.c.p. self-regulation system. Incoming and outgoing goods, as well as all processing procedures at the roasting plants are controlled with the utmost accuracy. The experience acquired in the field allows Haiti Coffee Corporation to provide our customers with professional advice on how to fulfil the requirements of this regulation. The majority of Haiti Coffee Corporation's customers operate within the Ho.Re.Ca. sector. Coffee bars, restaurants and hotels use our products within Milan's district and all over Italy. In Northern Italy we supply coffee on a weekly basis with no intermediaries, so that we can deal directly with the final client. For the rest of the country deliveries still take place on a weekly basis, but this happens through trustworthy agencies. Haiti Coffee Roasting Company guarantees assistance for leased equipment, professional advice on the refurbishment of premises, how to buy and sell a coffee bar and the regulation in the field. Our goal is not that of being mere coffee suppliers, but to spread our passion and make our clients become real Just as Haiti Coffee Roasting Company purchases green coffee from all over the world, likewise our end product is purchased and imported by many companies abroad. We export to most of the world both directly, through our import/export office, or through our intermediaries. Did you know that today, coffee is the fourth most traded product worldwide and, until not long ago, it was the second one, just behind oil? www.haiticaffe.it

Organization Type

Organization Size

Founding Year

Country

City

MILANO, ALZAIA NAVIGLIO GRANDE 154 [Google map](#)

Agro-food manufacturing

We have been producing roasted coffee since 1947.

Our company can offer you, the Italian coffee you need.

The company has been producing coffee for, ho.re.ca market (professional) and retail market.

Coffee blends beans, coffee blends grinded, coffee pods, coffee caps and so on.

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Keywords: roasted coffee distributor ho.re.ca. coffee caps blend market sugar

Cooperation Offered

1. Technical co-operation
2. Manufacturing agreement
3. Sales / Distribution

Business Request

Our mission is to find a distributor and to cooperate and help him to sell our products.

We are looking for a distributor for a high quality and personalized of coffee blends in Ho.Re.Ca market, for Restaurant, Bar, Pub.

We are searching a distributor for our coffee caps "Nespresso Compatible" or our pods of coffee to retail.

Keywords: Coffee agrifood roasting milan caps pod distributor nespresso

Cooperation Requested

1. Outsourcing co-operation
2. Sales / Distribution
3. Other