



ESPRESSO



ITALIANO

ITALCAFFÈ S.P.A. - Via Galileo Galilei 18 - 19020 Ceparana (LaSpezia) - ITALIA

Tel. +39 0187 933711 - Fax +39 0187 933740 - Skype: **italcaffe**

Email **info@italcaffe.it** - Web **http://www.italcaffe.it**

OUR COMPANY

Italcaffè S.p.A. is an Italian coffee-roasting company whose factory and head office are located near La Spezia in Italy.

Italcaffè S.p.A, established in 1969 draw on almost 40 years of traditional Italian expertise in the roasting and blending of fine coffees.



Its activity consists in importing green coffee directly from the markets of origin of the raw material.

Coffee is then roasted according to the best Italian tradition and packed very carefully.

OUR COFFEES

A good quality coffee is recognizable by its aroma.

That's why Italcaffè only uses coffees coming from the best Tropical plantations.

Its high-quality blends are obtained by mixing the best coffee varieties , both of the Arabica and Robusta species.



These coffees are then manufactured at a highly professional level using special techniques in order to obtain an excellent Italian coffee.

OUR TECHNOLOGY

Thanks to our advanced equipments, we vacuum manufacture our roasted coffee beans in special flexible package with the addition of a unidirectional valve for the gas emission (Aroma).

The roasting of the harmonious combinations of differing coffee varieties unites the old artisan-care with advanced technology.

Then in a few hours after production the roasted coffee bean starts an emission of carbon dioxide which becomes its protective atmosphere.

As a result our professional customers will have many advantages, among which are an improved conservation of the aroma and fragrance of coffee beans and a real protection against environmental factors, such as humidity, pollution and ...others.

Although such packets of coffee in beans are soft, they do not contain oxygen inside but only the carbon dioxide produced by the coffee beans over the days after the roasting process.

The reason why we made such choice is to provide the customers wishing a top-quality product for their own espresso coffee maker with packets completely insulated from environmental factors.



CERTIFIED QUALITY

The reliability of Italcaffè's entire work process is guaranteed by the **UNI EN ISO 9001:2008** quality assurance.

These certifications made it necessary for our company to adopt severe control standards for its production process which are determined at a European level.

In short our choice is a quality choice.

Espresso Line

Espresso coffee beans



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**Caffè
Aroma Espresso**
1.000 grams / Beans



**Caffè
Aroma Bar**
1.000 grams / Beans



**Caffè Espresso
100% Arabica**
1.000 grams / Beans



**Caffè
Gran Gusto**
1.000 grams / Beans



**Caffè
Dolce Crema**
1.000 grams / Beans



**Caffè
Gusto & Aroma**
1.000 grams / Beans



**Caffè
Gran Crema**
1.000 grams / Beans



**Caffè
Prestige Bar**
1.000 grams / Beans



**Caffè
Royal Bar**
1.000 grams / Beans



**Caffè
Excelso Bar**
1.000 grams / Beans



**Caffè Elite Bar
100% Arabica**
1.000 grams / Beans

www.italcaffè.it

For professionals

Retail & Gift Line

Coffee ground and in beans



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**Caffè
Classic Bar**
250 grams / beans



**Caffè
Oro Bar**
250 grams / beans



**Caffè
Espresso Casa**
500 grams / beans



**Caffè
100% Arabica - Selezione**
2 x 250 grams / Ground



**Caffè
Qualità Classica**
250 grams / ground



**Caffè
Crema Oro**
250 grams / ground



**Caffè
Espresso Casa**
250 grams / ground



**Caffè
100% Arabica - Top Line**
250 grams / ground



**Caffè
100% Arabica - Selezione**
250 grams / ground

www.italcaffè.it

For moka, filter and espresso machines

Speciality Line

To complete your assortment



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Espresso Decaf
in doses of
6,20 grams / Ground



Barley Espresso
in Pods of
6,00 grams / Ground



Sweetener
in bags of
0,8 Grams / Granulated

Pods & Capsules

Single serving espressos



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Espresso Bar
Coffee Pods in box of
18 x 7,00 grams/ground



Espresso Gold Coffee
capsules in box of
10 x 5,00 grams/ground



Espresso Decaf Coffee
capsules in box of
10 x 5,00 grams/ground



Espresso 100% Arabica
Coffee capsules in box of
10 x 5,00 grams/ground



Espresso Bar Coffee
Pods in cartons of
150 x 7,00 grams/ground



Espresso Bar Coffee
Capsules in cartons of
100 x 7,00 grams/ground



Espresso Decaf Coffee
capsules in cartons of
100 x 7,00 grams/ground



Espresso 100% Arabica
Coffee capsules in cartons of
100 x 7,00 grams/Ground

Acessories

A trademark of guarantee



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Napkins Dispenser



Porcelain cappuccino cups



Glass cappuccino cups



Sugar Bowl Cup



Wall Clock



Porcelain Creamer



Porcelain coffee cups



Glass coffee cups



Internal sign 60x60



Coin-Tray



Cotton apron short



Cotton apron long