

# MOKADOR

• 100 % STRAORDINARIO •

100%  
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100% GARANTITO

100% SAPERE

BEANS

A woman with short brown hair is smiling broadly, showing her teeth. She is holding a sandwich in her hands and appears to be in the middle of taking a bite. The background is slightly blurred, suggesting an indoor setting like a cafe or restaurant.

01

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THE ORIGINAL TASTE

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## THE BEANS, THE ORIGINAL TASTE OF UNRIVALLED QUALITY.

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Mokador selects only the best plantations in the world to create its own blends. Mokador blends are created with the guidance of experts in the green coffee sector in order to create the right formula and blends of the different coffee varieties.

The consistency of the performance in the cup and an optimal dispensing rate enable the maximum amount of coffee to be dispensed.



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**01. SENSORIAL QUALITIES IDENTICAL OVER TIME**

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**02. CONSTANCY OF YIELD IN THE CUP**

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**03. OPTIMAL EXTRACTION YIELD**

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02

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## THE TECHNOLOGY

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# THE PACKAGING TECHNOLOGY

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In 2017 Mokador set up a new packaging plant dedicated to 500 gr. and 1000 gr. coffee beans products. Thanks to its special packaging technique that enables to preserve the freshness and the fragrance of the blends, this new plant has significantly improved the production performances.

This technique involves leaving a little empty space named **“soft vacuum”** in the packaging with a one-way valve, which guarantees an internal controlled atmosphere with an O<sub>2</sub> oxygen content < 10 %.

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**NEW PACKAGING TECHNOLOGY**

**FRESHNESS AND FRAGRANCE OF THE BLENDS**

**INTERNAL CONTROLLED ATMOSPHERE**

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# EXTRA CREAM / EXTRA CREAM N / EXTRA CREAM S



1 KG

**CSQA**  
PRODOTTO CERTIFICATO  
DTP n° 114 – CERT. n° 58776

A blend of sought-after Arabica and Robusta coffee varieties, selected according to very strict controls, that always ensures a high quality Italian espresso. Perfect for those who love an espresso with a pleasingly bitter and full-bodied taste.

*Recognised in the cup by this:*

- Thick taste and texture.
- Very persistent and thick dark-coloured froth.
- Decisive, full and rounded taste.
- Intensely structured body.
- Intense toasted Aroma.

## EXTRA CREAM

Traditional “Italian”  
Roasting

## EXTRA CREAM N

Medium  
Roasting

## EXTRA CREAM S

Dark  
Roasting

AROMA **3**

BODY **5**

TASTE **4**

INTENSITY **3**

**MOKADOR SRL**

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