

# MOKADOR

• 100 % STRAORDINARIO •

100%  
TRADIZIONE



100% ITALIANO

100 % GUSTO



100% CERTIFICATO



100% Qualità

100%  
GARAN-  
TITO



100%  
SAPERE

BEANS

A woman with brown hair, smiling and looking upwards, is seated at a table in a cafe. A white cup is visible on the table to her right. The background is a blurred interior of a cafe with green and white walls.

01

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

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**FRESHNESS AND FRAGRANCE OF THE BLENDS**  
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**INTERNAL CONTROLLED ATMOSPHERE**  
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# GRAN MISCELA MOKADOR



1 KG

Blend Bureau Veritas Italia spa certified for:

- Separate roasting.
- Air chilled.
- Controlled maturation.
- Distinct sensorial profile.



Blend IEI certified from the Italian Espresso Institute.



*Recognised in the cup by this:*

- Rich and fruity taste.
- Excellent aftertaste ranges from floral to notes of cocoa.
- It displays a dense, persistent hazel-nut coloured froth.
- Structured body.

AROMA **5**

BODY **4**

TASTE **5**

INTENSITY **5**

**MOKADOR SRL**

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