

MOKADOR

• 100 % STRAORDINARIO •

100%
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100%
GARAN-
TITO



100%
SAPERE

BEANS



01

THE ORIGINAL TASTE

THE BEANS, THE ORIGINAL TASTE OF UNRIVALLED QUALITY.

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.



01. SENSORIAL QUALITIES IDENTICAL OVER TIME

02. CONSTANCY OF YIELD IN THE CUP

03. OPTIMAL EXTRACTION YIELD

02

THE TECHNOLOGY

MOKAD

THE PACKAGING TECHNOLOGY

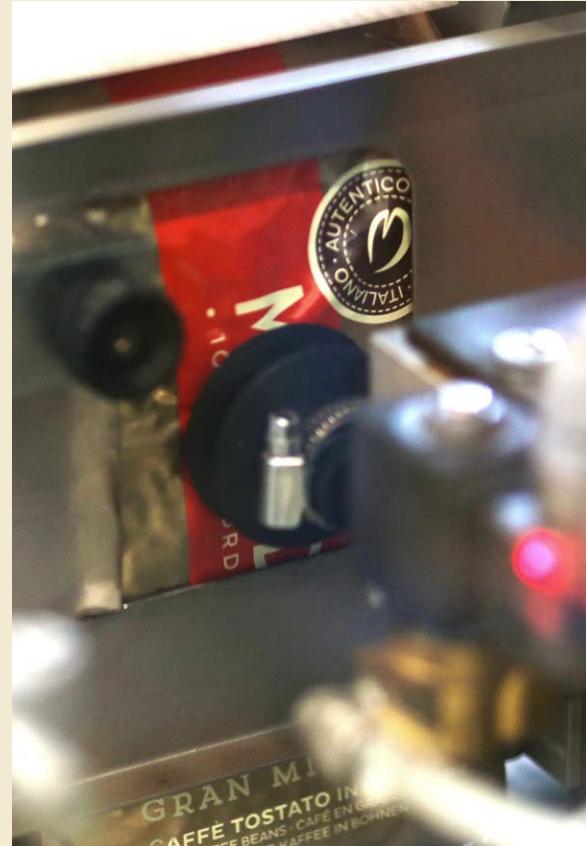
In 2017 Mokador set up a new packaging plant dedicated to 500 gr. and 1000 gr. coffee beans products. Thanks to its special packaging technique that enables to preserve the freshness and the fragrance of the blends, this new plant has significantly improved the production performances.

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 O₂ oxygen content < 10 %.

NEW PACKAGING TECHNOLOGY

FRESHNESS AND FRAGRANCE OF THE BLENDS

INTERNAL CONTROLLED ATMOSPHERE



100% ARABICA



1 KG

A coffee blend with a sweet, aromatic flavour. Made from a selection of the finest varieties of Coffea Arabica, coming from the best cultivations in Central and South America.

In the cup it has a silky texture and a golden coloured cream. It has a notable level of acidity, typical of the best varieties of Arabica coffee.

The body is delicate and the aroma ranges from floral to fruity notes, characterized by an apricot note, with an aftertaste of citrus, cocoa and biscuit. Sensory notes of apricots and cookies.

AROMA **5**

BODY **3**

TASTE **5**

INTENSITY **5**

MOKADOR SRL
