



# ESPRESSO MACINATO

A superb blend of coffee with a full body, great aroma and velvety crema in order to prepare an excellent espresso coffee at home. Especially for electric espresso machines, but also excellent in any coffee maker.

### Origins

A predominance of premium Arabica from Central/South America and selected Robusta coffees from Asia.

**Roasting**  
Medium

**Distinguish characteristic**  
Velvet and aromatic

**Aroma and Flavour**  
Aromatic, delicate, fragrant, mildly acidity, superbe aftertaste



## Flavour Profile

aroma overall	sweet	●●●●○	bitter
acidity	low	●●○○○	high
body	light	●●●●○	heavy
crema	thin / light	●●●●○	dense / rich

## Technical Information

### ITEM

Item code	Product	Packaging	Physical state	Shelf life	Ean code	Net Weight	Gross weight
9	espresso macinato	tin	ground	36 months	8005657000092	250 g (8.8 oz)	370 g (13.05 oz)

### TRADE UNIT

Code	Outer packaging	N° of tins	Size (lwh)	Ean code trade unit	Gross weight
9	Cardboard	6	28x18,5x15 cm (11.02x7.28x5.91 in)	8005657200096	2.490 g (5.48 lb)

### PALLET EU SIZE ( 80 x 120 cm)

Code	Box x layer	Layers n°	box x pallet	Pallet high
9	16	13	08	195 cm

### PALLET US SIZE (40 x 48 in)

Code	Box x layer	Layers n°	box x pallet	Pallet high
9	20	9	180	53.15 in