

Capsules compatible with
Nespresso[®]



TORREFAZIONE DAL 1973



Capsules compatible with *Nespresso*[®]



Nera

Coffee blend with a strong taste, with persistent notes of chocolate and remarkable body.

Cream *intense hazelnut color tending to mahogany, with evident creaminess*

Sweetness 🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯🍯

Marrone

coffee blend composed of the best types of Arabica with a delicate, sweet and persistent taste.

Cream *hazel, with fine texture*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

Decaffeinated

Decaffeinated coffee mixture with prevalence of Central American arabica coffee and caffeine less than 0.10% in accordance with D.M 20/05/1976.

Cream: *hazelnut color, with good creaminess*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

*The brand is not owned by Pe-Fè s.r.l., nor by companies associated with it

*Our blends comply with Reg.UE 2017/2158 of 20/11/17 (Acrylamide)



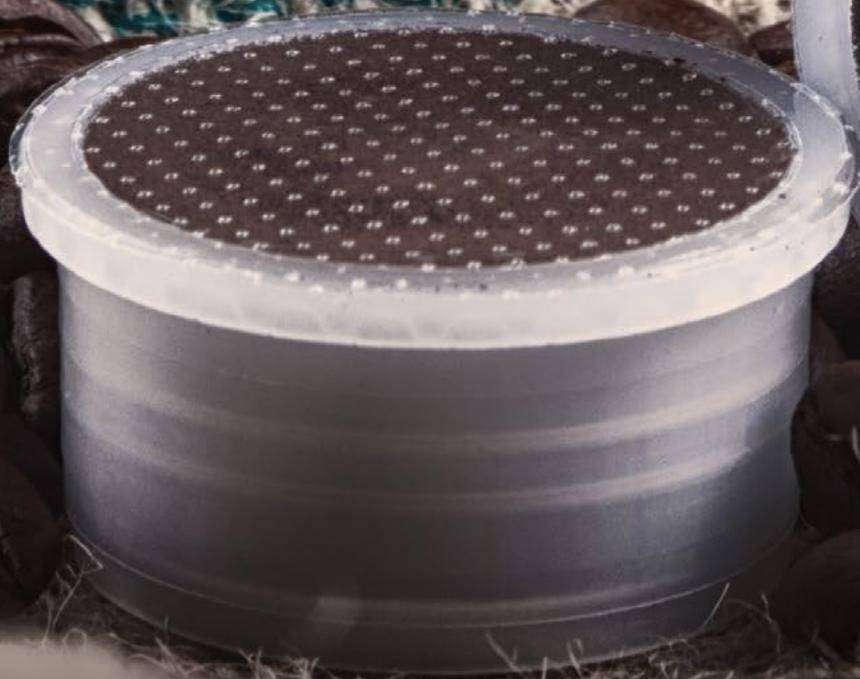
Company Name:	Pe-Fè S.r.l.
Product Designation:	Capsule compatible Nespresso
Net Weight:	5 Gr
Date Of Minimum Durability:	2 Years
Storage Conditions:	Store in a dry place
Ingredients:	Coffee
Temperature:	Ambient temperature
Place Of Production:	Zona Artigianale 01028 Orte (Vt)
Trasformation:	San Giovanni Teatino (Ch) Via della Billona (Lu)
Producer:	Pe-Fè S.r.l.
Mode Of Transportation Of Raw Coffee:	Ship
Presence Additives, Aroma And Allergens:	No
Ogm:	Absent
External Packaging:	Triple Coupled
Product Code:	100 pieces N 196 - M 195 - DEC 197 50 pieces N 255 - M 256 - DEC 257

TORREFAZIONE DAL 1973





Capsules compatible with
Fap[®]



TORREFAZIONE DAL 1973



Capsules compatible with *Fap*[®]



Nera

Coffee blend with a strong taste, with persistent notes of chocolate and remarkable body.

Cream *intense hazelnut color tending to mahogany, with evident creaminess*

Sweetness 🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯🍯

Marrone

coffee blend composed of the best types of Arabica with a delicate, sweet and persistent taste.

Cream *hazel, with fine texture*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

Decaffeinated

Decaffeinated coffee mixture with prevalence of Central American arabica coffee and caffeine less than 0.10% in accordance with D.M 20/05/1976.

Cream: *hazelnut color, with good creaminess*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

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Company name:	Pe-Fè S.r.l.
Product designation:	Capsule fap
Net weight:	7 gr
Date of minimum durability:	2 Years
Storage conditions:	Store in a dry place
Ingredients:	Coffee
Temperature:	Ambient temperature
Place of production:	Zona Artigianale 01028 Orte (Vt)
Trasformation:	San Giovanni Teatino (Ch) Via della Billona (Lu)
Producer:	Pe-Fè S.r.l.
Mode of transportation of raw coffee:	Ship
Presence additives, aroma and allergens:	No
Ogm:	Absent
External packaging:	Triple coupled
Product code:	100 pieces N 010 - M 011 50 pieces N 252 - M 253 - DEC 254

TORREFAZIONE DAL 1973





Capsules compatible with
A Modo Mio®



TORREFAZIONE DAL 1973

Capsules compatible with *A Modo Mio*[®]



Nera

Coffee blend with a strong taste, with persistent notes of chocolate and remarkable body.

Cream *intense hazelnut color tending to mahogany, with evident creaminess*

Sweetness 🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯🍯

Marrone

coffee blend composed of the best types of Arabica with a delicate, sweet and persistent taste.

Cream *hazel, with fine texture*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

Decaffeinated

Decaffeinated coffee mixture with prevalence of Central American arabica coffee and caffeine less than 0.10% in accordance with D.M 20/05/1976.

Cream: *hazelnut color, with good creaminess*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

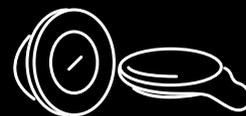
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Company name:	Pe-Fè S.r.l.
Product designation:	Capsule compatibile A Modo Mio
Net weight:	7 gr
Date of minimum durability:	2 years
Storage conditions:	Store in a dry place
Ingredients:	Coffee
Temperature:	Ambient temperature
Place of production:	Zona Artigianale 01028 Orte (Vt)
Trasformation:	San Giovanni Teatino (Ch) Via della Billona (Lu)
Producer:	Pe-Fè S.r.l.
Mode of transportation of raw coffee:	Ship
Presence additives, aroma and allergens:	No
Ogm:	Absent
External packaging:	Triple coupled
Product code:	100 pieces N 231 - M 234 - DEC 235 50 pieces N 258 - M 259 - DEC 260

TORREFAZIONE DAL 1973





Coffe pods
ESE 44



TORREFAZIONE DAL 1973



Coffe pods

Ese 44



Nera

Coffee blend with a strong taste, with persistent notes of chocolate and remarkable body.

Cream *intense hazelnut color tending to mahogany, with evident creaminess*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯🍯

Marrone

coffee blend composed of the best types of Arabica with a delicate, sweet and persistent taste.

Cream *hazel, with fine texture*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

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Decaffeinated coffee mixture with prevalence of Central American arabica coffee and caffeine less than 0.10% in accordance with D.M 20/05/1976.

Cream: *hazelnut color, with good creaminess*

Sweetness 🍯🍯🍯
Aroma 🍯🍯🍯
Body 🍯🍯

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Company name:	Pe-Fè S.r.l.
Product designation:	Pod Ese44
Net weight:	7 gr
Date of minimum durability:	2 Years
Storage conditions:	Store in a dry place
Ingredients:	Coffee
Temperature:	Ambient temperature
Place of production:	Zona artigianale 01028 Orte (Vt)
Trasformation:	San Giovanni Teatino (Ch) Via della Billona (Lu)
Producer:	Pe-Fè S.r.l.
Mode of transportation of raw coffee:	Ship
Presence additives, aroma and allergens:	No
Ogm:	Absent
External packaging:	Triple coupled
Product code:	150 pieces N 027 - M 029 - DEC 033 50 pieces N 249 - M 250 - DEC 251

TORREFAZIONE DAL 1973





Coffee beans

1 kg



TORREFAZIONE DAL 1973



Coffee beans

1 kg

Lusso

100% Arabica coffee blend with a delicate taste, not extremely acidic and pleasantly persistent. The **medium roasting** allows to balance the peculiar aroma (fruity notes) of arabica coffee, as well as its acidity.

<i>Cream</i>	hazel coloured, shiny, with fine texture
<i>Sweetness</i>	🔥🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥🔥
<i>Body</i>	🔥🔥

Bar

Blend of 90% Arabica that makes the coffee pleasantly delicate and persistent. The **medium roasting** allows to balance the peculiar aroma (fruity notes) of arabica coffee, as well as its acidity.

In addition, 10% of high quality Robusta helps to increase the creaminess in the cup.

<i>Cream</i>	deep hazel color, shiny, with fine texture
<i>Sweetness</i>	🔥🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥🔥
<i>Body</i>	🔥🔥

Gustosa bar

Pleasantly delicate and creamy coffee blend. **Medium roasting** enhances the sweetness of Central American coffees, as well as a pleasant and strong roundness on the palate.

<i>Cream</i>	deep hazel color, shiny, with fine texture
<i>Sweetness</i>	🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥
<i>Body</i>	🔥🔥

Export

Blend of coffee balanced between arabica and robusta with an intense taste. **Medium roasting** gives the mixture an intense aroma and enhances the notes of chocolate.

<i>Cream</i>	intense hazelnut tending to mahogany, with evident creaminess
<i>Sweetness</i>	🔥🔥
<i>Aroma</i>	🔥🔥🔥
<i>Body</i>	🔥🔥🔥

Sprint

Coffee blend with a strong taste and pleasantly creamy. **Medium roasting** gives the mixture a strong character, distinguished by the roundness highlighted by the notes of chocolate particularly intense.

<i>Cream</i>	intense hazelnut tending to mahogany, with distinct creaminess
<i>Sweetness</i>	🔥🔥
<i>Aroma</i>	🔥🔥
<i>Body</i>	🔥🔥🔥

Decaffeinated

Decaffeinated coffee blend with prevalence of Central American arabica coffee and caffeine less than 0.10% in accordance with D.M 20/05/1976.

<i>Cream</i>	hazelnut color, with good creaminess
<i>Sweetness</i>	🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥
<i>Body</i>	🔥🔥



Company name:	Pe-Fè S.r.l.
Product designation:	Coffe beans Lusso - Bar - Gustosa bar - Export- Sprint Decaffeinated
Date of minimum durability:	1 year
Packaging method:	Triple bag coupled with degassing valve
Ogm:	Absent
Temperature:	Ambient
Place of production:	Zona artigianale 01028 Orte (Vt)
Trasformation:	Pe-Fè S.r.l. Zona artigianale
Producer:	Pe-Fè S.r.l.
Made of transport raw coffee:	Ship
Storage condition:	Store in a dry place
Quantity of caffeine:	Caffeine not more than 0.10% (D.M. 20.5.1976)
Parameters of law:	Blend with lower values comply with Reg.Ue 2017/2158 Of 20/11/17 (acrylamide)
Product code:	L 001 B 002 GB 003 EX 004 SP 005 DEC 006

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*Our blends comply with Reg.UE 2017/2158 of 20/11/17 (Acrylamide)





Ground coffee

250 gr



TORREFAZIONE DAL 1973



Ground coffee

250 gr



Gustosa bar

Pleasantly delicate and creamy coffee blend. **Medium roasting** enhances the sweetness of Central American coffees, as well as a pleasant and strong roundness on the palate.

<i>Cream</i>	deep hazel color, shiny, with fine texture
<i>Sweetness</i>	🔥🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥🔥
<i>Body</i>	🔥🔥🔥🔥

Sprint

Coffee blend with a strong taste and pleasantly creamy. **Medium roasting** gives the mixture a strong character, distinguished by the roundness highlighted by the notes of chocolate particularly intense.

<i>Cream</i>	intense hazelnut tending to mahogany, with distinct creaminess
<i>Sweetness</i>	🔥🔥🔥
<i>Aroma</i>	🔥🔥🔥
<i>Body</i>	🔥🔥🔥🔥

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Company name:	Pe-Fè S.r.l.
Product designation:	Ground coffee Gustosa bar - Sprint
Date of minimum durability:	1 year
Packaging method:	Triple bag coupled with degassing valve
Ogm:	Absent
Temperature:	Ambient
Place of production:	Zona artigianale 01028 Orte (Vt)
Transformation:	Pe-Fè S.r.l. Zona artigianale
Producer:	Pe-Fè S.r.l.
Made of transport raw coffee:	Ship
Storage condition:	Store in a dry place
Quantity of caffeine:	Caffeine not more than 0.10% (D.M. 20.5.1976)
Parameters of law:	Blend with lower values comply with Reg.Ue 2017/2158 Of 20/11/17 (acrylamide)
Product code:	GB 0008 SP 0009

TORREFAZIONE DAL 1973





Coffee beans covered by chocolate



TORREFAZIONE DAL 1973



Coffee beans covered by chocolate



Coffee beans covered with dark chocolate and white chocolate

Even in the processing of a product as simple as a coffee bean covered by chocolate, Caffè Pe-Fè shows its philosophy of high quality.

To ensure the maximum in fact, the freshness of the bean and the roasting preparation of bean which is covered with chocolate, are played in the same day; in this way roasted coffee bean is less exposed to weather, while remaining pure and ensuring long-lasting product.

The coffee beans are available in various sizes (single, in short bags, packed individually) and in two flavors: dark or white chocolate.

Company name:	Pe-Fè S.r.l.		
Product designation:	Coffee beans		
Methods of conservation:	Store in a dry place at a recommended temperature 15/25 ° C		
Ingredients	Coffee		
Temperature:	Ambient		
Place of production:	Zona artigianale 01028 ORTE(VT)		
Transformation:	Pe-Fè s.r.l.		
Producer:	Pe-Fè s.r.l.		
Mode of Transportation coffee:	Ship		
Presence additives, aroma and allergens:	Absent		
OGM:	Absent		
Product code:	Packaged individually	cod. 084	(1,5kg)
	Packages of juta	cod. 079	(200 gr)
	Coffee beans (white)	cod. 023	(3 kg)
	Coffee beans (dark)	cod. 027	(3 kg)
	Packages	cod. 284	(50 gr)

