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# MOKAFLOR

## About us

**Our coffee roasting tradition goes back to 1950, when Vasco Bernini founded Mokaflor close to Piazza della Signoria, in the heart of Florence.**

*The company is today in the third generation of the family and exports in over 40 countries around the world.*

We believe that the quality of our products begins with the accurate choice of raw material. This is why we source and import coffee lots which have gone through an accurate tasting and quality control by our experts.

We then roast all origins separately in order to achieve the best profile for each variety, before letting the coffee degas from at least 48 to 62 hours and finally blending the beans together into our espresso blends, or leaving them as a single origin.

Our four product lines have all been developed in order to meet the needs of every client. From the classic espresso blends of the Mokaflor line, to the single origins of Chiaroscuro and the specialty line Caffèlab, we are able to cover all requests going from the HO.RE.CA. to retail and private labels.

We also believe that it takes training to make a good coffee. This is why in 2009 we founded the Espresso Academy, a school for coffee lovers and experts. From roasting to tasting, barista skills, bar management and latte art, this school is not only a support for our clients but for all those who want to know more about coffee!



# MOKAFIOR

**The Mokaflor line is dedicated to the italian classic espresso tradition.**

The Mokaflor blends are obtained thanks to the contribution of experts and specialists dedicated to the research and combination of the best coffees from all over the world. This line is characterized by an elegant packaging, ideal for the small and big distribution, as well as for the domestic use.



MOKAFIOR





## Bernini Black Blend

### 100% Arabica

This 100% arabica blend is perfectly balanced between body and aromas, creamy and sweet with a low acidity and light hints of chocolate. We believe it is the right combination of natural arabica from South America and washed arabica from Central America.

*The Bernini signature blend takes the name of our family because it best identifies the long research and attention to quality that we give to all our products.*

**Bag: 250g / 1000g**



- ☉ BODY: 6/10  
★★★★★☆☆☆☆☆
- ☼ SWEETNESS: 10/10  
★★★★★★★★★★
- ☽ AROMA: 8/10  
★★★★★★☆☆☆☆

## Black Blend

### 100% Arabica

A delicate and high-profile blend that harmonizes the fine aromatic quality of high altitude central American washed arabica, with the full body of the natural Brazilian arabica.

**Bag: 250g / 1000g**



- ☉ BODY: 6/10  
★★★★★☆☆☆☆☆
- ☼ SWEETNESS: 9/10  
★★★★★★★☆☆☆
- ☽ AROMA: 8/10  
★★★★★★☆☆☆☆



## Golden Blend

**80% Arabica / 20% Robusta**

A blend that combines the extraordinary harmony of the South American washed arabica with the full body of Brazilian arabica from Minas Gerais and the characteristic velvety cream typical of a selected production of Indian robusta.

**Bag: 250g / 500g / 1000g**

- 
**BODY: 8/10**  
 ★★★★★★☆☆
- 
**SWEETNESS: 8/10**  
 ★★★★★★☆☆
- 
**AROMA: 7/10**  
 ★★★★★☆☆☆



## Red Blend

**60% Arabica / 40% Robusta**

A vigorous blend with a distinct character that combines the body of Brazilian and Caribbean arabica to the sweetness of Central American arabica together with the intensity and creaminess of Indian and Indonesian robusta.

**Bag: 250g / 500g / 1000g**



- 
**BODY: 9/10**  
 ★★★★★★★★☆☆
- 
**SWEETNESS: 6/10**  
 ★★★★★☆☆☆
- 
**AROMA: 7/10**  
 ★★★★★☆☆☆

## Blue Blend

### 50% Arabica / 50% Robusta

A blend of vigorous body and strong taste with a dense and persistent creaminess that combines the sweetness of the Brazilian arabica with the intensity and structure of the Far Eastern robusta; ideal also for all drinks with milk.

Bag: 250g / 1000g



-  BODY: 10/10  
★★★★★★★★★★
-  SWEETNESS: 6/10  
★★★★★☆☆☆☆☆
-  AROMA: 6/10  
★★★★★☆☆☆☆☆



## Dolce Forte

### 100% Robusta

An excellent 100% robusta blend that binds a full and round body to the typical creaminess of this variety. A strong blend, also perfect for all milk preparations.

Bag: 250g / 1000g



-  BODY: 10/10  
★★★★★★★★★★
-  SWEETNESS: 6/10  
★★★★★☆☆☆☆☆
-  AROMA: 6/10  
★★★★★☆☆☆☆☆



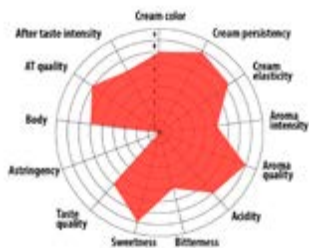
## Gran Crema

### Filter Blend

Delicate and light roasted blend for a pleasant cup of long filter coffee, with a beautiful crema. Excellent for all automatic machines.

**Bag: 250g / 500g / 1000g**

- 
**BODY: 6/10**  
 ★★★★★☆☆☆☆
- 
**SWEETNESS: 8/10**  
 ★★★★★★★☆☆
- 
**AROMA: 8/10**  
 ★★★★★★★☆☆



## Decaf Coffee

### 60% Arabica dec / 40% Robusta dec

Our decaffeinated coffee presents the classic aromas of the Mokaflor blends, but without caffeine nor any chemical residue in the cup. Furthermore, this coffee is dewaxed, therefore good for our sleep and for our stomach.

**Bag: 250g**

- 
**BODY: 8/10**  
 ★★★★★★★☆☆
- 
**SWEETNESS: 6/10**  
 ★★★★★☆☆☆☆
- 
**AROMA: 8/10**  
 ★★★★★★★☆☆



# Our Organic Espresso Blends

**This line of espresso blends is entirely made of certified organic coffees.**

For the first time, a line of espresso blends with both Arabica and Robusta varieties in three different versions (Green 100%, Green Gold 80/20 and Green Red 60/40) for an experience of fully certified organic coffees with a strong character (60/40) pleasant aromatic notes (80/20) and a delicate taste (100%).





# Organic Espresso Blends

## Organic

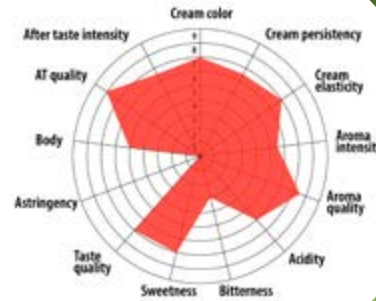
### 100% Arabica

This delicate 100% arabica certified organic blend, harmonizes the finesse and aromaticity of the Central American washed arabica, with the body of the natural Santos arabica. The aftertaste reveals fresh notes of chocolate.

Bag: 250g / 1000g



Organic Label



-  BODY: 6 / 10  
 ★★★★★☆☆☆
-  SWEETNESS: 8 / 10  
 ★★★★★★★★☆☆
-  AROMA: 8 / 10  
 ★★★★★★★★☆☆





*Organic*

**80% Arabica / 20% Robusta**

This certified organic blend combines the extraordinary aromas of the South American washed arabica, the body of Brazilian varieties and the characteristic velvety cream typical of the Indian robusta of selected production. The aftertaste is spicy and intense.



**Bag: 250g / 1000g**

- ☉ BODY: 8/10  
★★★★★★☆☆☆☆
- ☼ SWEETNESS: 8/10  
★★★★★★☆☆☆☆
- ☽ AROMA: 6/10  
★★★★☆☆☆☆☆☆



*Organic*

**60% Arabica / 40% Robusta**

This entirely organic blend has a distinct character, that combines the body of the Brazilian to the sweetness of Central American arabica, and the intensity and creaminess of the Indian robusta, which is spicy and intense.

**Bag: 250g / 1000g**

- ☉ BODY: 10/10  
★★★★★★★★★★
- ☼ SWEETNESS: 6/10  
★★★★☆☆☆☆☆☆
- ☽ AROMA: 8/10  
★★★★★★☆☆☆☆



## Just Coffee

### Fairtrade & Organic

This certified fairtrade and organic coffee from Central America has an unparalleled sweetness, excellent finesse and balanced body. The aftertaste is of vanilla and roasted hazelnut. The design was created by the famous cartoonist, Joshua Held!

**Bag: 250g / 1000g**

- 
**BODY: 8/10**  
 ★★★★★★☆☆
- 
**SWEETNESS: 8/10**  
 ★★★★★★☆☆
- 
**AROMA: 8/10**  
 ★★★★★★☆☆



**Organic label**



**FairTrade label**





# MOKAFLO FARM

*Coffee that unites!*

**Mokaflor Farm's goal is bringing together those who grow coffee in distant tropical countries with coffee lovers who will recognize and appreciate all the flavors of these unique coffees.**

Since the coffee world is often divided between mass-market blends and Specialty Coffees, we decided to unite the two by creating **Mokaflor Farm**. Providing high-quality coffees and blends for the barista who wants to offer a great coffee with a story behind it. Enjoyable even for those who are just approaching the world of Specialty coffees.





## Brasile

Discover Fazenda IP, owned by Luiz Paulo Pereira, son of Isidro Pereira. His farm dedicates over 80 hectares to rainforest and natural reserves. This Acaia variety coffee is grown at altitudes of 950-1200 meters above sea level and has a creamy body, subtle acidity, and high sweetness with tasting notes of milk chocolate, almond, and raisin.

---

**Bag: 250g / 1000g**



## Tanzania

Try our 100% naturally grown coffee by the Karagwe District Cooperative Union farmers. This Robusta coffee from Tanzania features chocolate and spice notes and is grown between 1200 and 1800 meters above sea level using natural processing methods.

---

**Bag: 250g / 1000g**



## Colombia

We selected this coffee from ASORCAFE, a group of 52 small coffee producers in Colombia's Tolima and Huila regions. This specialty certified coffee went through the washed process and received 86-points. It's composed of Cattura and Colombia Arabica varieties which bring a velvety body and pleasant citrus flavors.

---

**Bag: 250g / 1000g**



## Guatemala

The new coffee from the Mokaflor Farm collection: an exclusive batch of Fine Robusta, grown with dedication on the historic Finca Onà, located in the heart of the lush San Marcos region, Guatemala.

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**Bag: 250g / 1000g**





### *100% Arabica Blend*

This traceable blend is composed of the Brazilian and Colombian single origins of the Farm line. It's perfect for baristas who want to offer their customers a high-quality 100% Arabica coffee with a story behind it.

---

**Bag: 250g / 1000g**



### *90-10 Blend*

This traceable blend is composed of the 3 single origins of the Farm line and is perfect for baristas who want to offer their customers a high-quality coffee without the unusual aromatic profiles of some Specialty Coffee blends.

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**Bag: 250g / 1000g**



### *100% Robusta Blend*

This new 100% Robusta blend has been meticulously crafted to offer a deep and memorable taste experience, with notes of chocolate, spices or honey, while staying true to the principles of traceability and quality that distinguish the Farm line

---

**Bag: 250g / 1000g**





# Super Tuscan Traceable Blends

## Super Tuscan

**100% Arabica**

This blend is made only of traceable coffees from plantations with which we have direct relationships. This allows us to bring to your cup a well-rounded and perfectly balanced espresso with aromatic notes of vanilla, light caramel, mango, and pineapple.

**Bag: 250g**



## Super Tuscan

**90% Arabica / 10% Robusta**

This traceable blend, composed of 90% Arabica and 10% Robusta coffees from plantations with which we have direct relationships, gives the espresso an excellent creaminess, body, and a pleasant sweetness.

In the aftertaste, there are subtle hints of freshness. You can taste notes of malt, gianduia, and caramel.

**Bag: 250g**



# Caffè d'Autore

Some of our best espresso blends, in a packaging that recalls the most important characters in the history of Florence. Suitable for retail and large distribution.

**250g box with 2 bags of 125g**

## Organic & Fairtrade

A sweet and fragrant coffee, grown without the use of pesticides or chemicals. Harvested and processed without labor exploitation.

## Corposa

A full bodied coffee with a persistent taste and great creaminess.



## Intenso

A strong coffee with a penetrating taste and intense aroma.

## Magnifico

100% Arabica. Sweet, soft, pleasantly scented coffee.



# Special Editions

Elegant limited edition packaging that recall the traditions and history of Mokaflor and Italian coffee shops, from the 1950s until today.

## *Limited edition Espresso Italiano tin*

Bag in a tin: 250g



## *Il caffè di Firenze*

Bag: 250g



## *Mokaflor Special 70s*

Bag: 500g

85% Arabica /  
15% Robusta



## *Ricordi*

Box: 250g

60% Arabica /  
40% Robusta

80% Arabica /  
20% Robusta

100% Arabica



## *Organic Specialty Cold Brew*

Can: 250ml  
24 pc/carton



## *Moretto 100% Arabica*

Bag: 1000g  
Bag in a tin: 250g



# Nespresso compatible and compostable capsules

Our blends are arranged in a series of elegant packaging, perfect both for bars, retail and domestic use. This range of capsules, selected from the best blends and single origins of our line is also now 100% compostable.

*The capsules are compatible with: all Nespresso® machines and similar.*







*The trade-mark does not belong to Torrefazione Moka srl nor to any of its participated companies.*



## *Dolce Arabica*

This 100% Arabica blend is well balanced between body and aromas, creamy, sweet, with low acidity and chocolate scents.

### **box with 10 Capsules**





-  Body: 6, Sweetness: 8, Aroma: 8
-  Intensity: ★★★★★☆☆☆
-  100% Arabica
-  Package with 10 Capsules



## *Gran Crema*

Gran Crema has a strong body and taste with a dense and persistent creaminess that combines the sweetness of the Brazilian Arabicas with the intensity and texture of the Far Eastern Robustas.

### **box with 10 Capsules**

-  Body: 10, Sweetness: 7, Aroma: 6
-  Intensity: ★★★★★★★☆☆☆
-  50% Arabica / 50% Robusta
-  Package with 10 Capsules







## India

Feel the breeze of the Monsoon with this intense and decisive single origin coffee from India.

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### box with 10 Capsules

-  Body: 10, Sweetness: 8, Aroma: 6
-  Intensity: ★★★★★★☆☆
-  100% Indian Monsooned
-  Package with 10 Capsules







## Decaffeinato

Taste the classic aroma of an Italian blend made of the best coffees from all around the world, without caffeine.

---

### box with 10 Capsules

-  Body: 8, Sweetness: 6, Aroma: 8
-  Intensity: ★★☆☆☆☆☆☆
-  70% Arabica Dec. / 30% Robusta Dec.
-  Package with 10 Capsules







## Brazil

Dive into the home country of coffee with this sweet and intense bodied origin coffee from Brazil.

---

### box with 10 Capsules

-  Body: 8, Sweetness: 8, Aroma: 6
-  Intensity: ★★★★★☆☆☆
-  100% Brazil Alta Mogiana Franca
-  Package with 10 Capsules







# ESE Paper Pods

Coffee paper pods are an ideal product for small hotels, restaurants, bars and for the domestic use.



## Gran Crema

Gran Crema has a strong body and taste with a dense and persistent creaminess that combines the sweetness of the Brazilian arabicas with the intensity and structure of the Far Eastern robustas.

-  Body: 10, Sweetness: 7, Aroma: 6
-  Intensity: ★★★★★★☆☆☆☆
-  50% Arabica / 50% Robusta
-  Dispenser: 18/150 Pods

## Dolce Arabica





This 100% Arabica blend is well balanced between body and aromas, creamy, sweet, with low acidity and chocolate scents.

-  Body: 6, Sweetness: 8, Aroma: 8
-  Intensity: ★★★★★★☆☆☆☆
-  100% Arabica
-  Dispenser: 18/150 Pods







## Decaffeinato

Taste the classic aroma of an Italian blend made of the best coffees from all around the world, without caffeine.

-  Body: 8, Sweetness: 6, Aroma: 8
-  Intensity: ★★★★★☆☆☆☆☆
-  70% Arabica Dec. / 30% Robusta Dec.
-  Dispenser: 18 pods

## Organic

Taste our organic paper pods certified by "Q Certificazioni" for the lack of chemicals and harmful substances in coffee plantations.

-  Body: 7, Sweetness: 8, Aroma: 6
-  Intensity: ★★★★★☆☆☆☆
-  50% Org. Arabica / 50% Org. Robusta
-  Dispenser: 18 pods







# FAP Capsules

The FAP capsule (36mm) is the most used system for hard plastic capsules. Born for the Lavazza Espresso Point system, it is now used as a standard format by many other machines.







## Gran Crema

Gran Crema has a strong body and taste with a dense and persistent creaminess that combines the sweetness of the Brazilian Arabicas with the intensity and structure of the Far Eastern Robustas.

-  Body: 10, Sweetness: 7, Aroma: 6
-  Intensity: ★★★★★★★☆☆
-  50% Arabica / 50% Robusta
-  Dispenser: 12 capsules / 50 capsules





## Dolce Arabica

The 100% Arabica blend is well balanced between body and aromas, with low acidity, creamy, sweet, with chocolate scents.

-  Body: 6, Sweetness: 8, Aroma: 8
-  Intensity: ★★★★★☆☆☆☆
-  100% Arabica
-  Dispenser: 12 capsules / 50 capsules

## Decaffeinato

Taste the classic aroma of an Italian blend made of the best coffees from all around the world, without caffeine.

-  Body: 8, Sweetness: 6, Aroma: 8
-  Intensity: ★★★★★☆☆☆☆
-  70% Arabica Dec. / 30% Robusta Dec.
-  Dispenser: 12 capsules / 50 capsules



# Gift Box

Our Gift Box is made with two of our best sellers, the Golden and Blue blends accompanied with a traditional Italian moka pot.



# Not only Coffee

*Cioccocup*

Chocolate powder for hot chocolate.

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**1000g unit**



*Ciokikko*

Chocolate covered coffee bean.

---

**900g Bag (approx 800 single wrapped units)**



# Merchandising

A real barista always needs the best equipment to work with and convey the quality of his coffee and **Mokaflor products**. For this reason our merchandising section is distinguished by a more **classic line** with a characteristic packaging of the 50s and a more **modern one** with the new logo and design.

The exclusive Mokaflor communication line can also be customized for any furniture and menu needs. A wide range of products such as t-shirts in two different versions, aprons and displays for the perfect brand communication. Here you can also find wall clocks and mugs of all kinds, from the high quality porcelain to the practical take away paper.

The **Mokaflor merchandising line** was created to help bars sell and communicate the high quality of the coffee to their clients. Choose between the most classic line that recalls the first logo of the 1950s or the modern look in black.

## *Take Away*

## *Napkin holder*



## *Cup Line*





Mokaflor Clock

Mokaflor Display



Mokaflor Apron + T-shirt



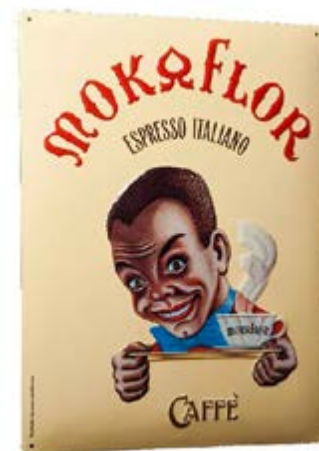
Signs Range



Sticker / 30 x 30 cm



Mokaflor sign / 50,6 x 38,2 cm



Moretto tin sign / 30 x 40 cm

# *Chiar* *scuro*

The most prestigious coffees in the world, pure and unblended. A tour inside the true soul of the world of coffee.







## Kopi Luwak

One of the most extraordinary, discussed and expensive coffees in the world. The grains are ingested and evacuated by the certified wild Luwak, a small rodent of the Indonesian forests, whose gastric enzymes are able to give the coffee an extraordinary chocolate aroma and a body without equals.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



☉ BODY: 6/10  
 ★★★★★☆☆☆  
 ☼ SWEETNESS: 8/10  
 ★★★★★☆☆☆  
 ☽ AROMA: 8/10  
 ★★★★★☆☆☆



## Jamaica Blue Mountain

The Jamaica Blue Mountain grows at an altitude ranging from 500 to 1,500 meters within a radius of 20 km from Blue Mountain Peak. This coffee has a perfect balance between the intense aroma and full body, with a right acidity and sweetness.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



☉ BODY: 6/10  
 ★★★★★☆☆☆  
 ☼ SWEETNESS: 8/10  
 ★★★★★☆☆☆  
 ☽ AROMA: 10/10  
 ★★★★★★★★★★





## Mexico Altura

Mexico is the fourth coffee producing country in the world and the best region of production is Chiapas, in the south. The coffee from this region is sweet and has a deep taste with a substantial body and intense aroma.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



 BODY: 6/10  
★ ★ ★ ★ ★ ☆ ☆ ☆ ☆ ☆  
 SWEETNESS: 8/10  
★ ★ ★ ★ ★ ★ ★ ☆ ☆ ☆  
 AROMA: 8/10  
★ ★ ★ ★ ★ ★ ★ ☆ ☆ ☆



## Brazil Santos

Brazilian coffees are known for their neutrality, giving an extremely clean cup that binds to any other origin. For this reason they are often used as a base for espresso blends. This coffee has an intense body with medium acidity and sweetness.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



 BODY: 8/10  
★ ★ ★ ★ ★ ★ ★ ☆ ☆ ☆  
 SWEETNESS: 8/10  
★ ★ ★ ★ ★ ★ ★ ☆ ☆ ☆  
 AROMA: 6/10  
★ ★ ★ ★ ★ ☆ ☆ ☆ ☆ ☆





## Kenya AA

AA stands for the size of the largest coffee beans from Kenya and for their excellent quality. This coffee has a medium body and balanced sweetness, with great aromatic notes.

**Bag: 1000g**

**Box: 250g**

**Tin: 125g**



## Ethiopia Sidamo

It is said that the Arabica plant originally comes from Ethiopia, just like the word "coffee" derives from the name of the Ethiopian region of Kaffa. The area of Sidamo, located in the center of the country, produces coffee with a pleasant taste, good body, pleasantly fruity aroma and a fine acidity.

**Bag: 1000g**

**Box: 250g**

**Tin: 125g**





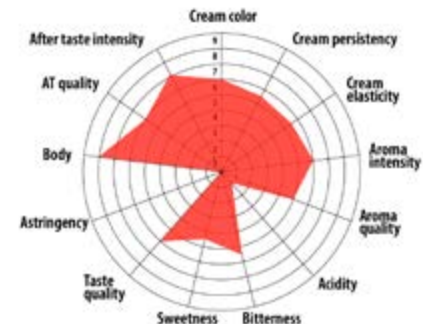
## India Monsooned

At the time when goods and people were transported to and from India by boat, green coffee was exposed to the monsoons for long periods of time and went through natural alterations. Nowadays, this highly sought-after taste is given to the coffee by stowing it in buildings which are open at the sides. This is a full-bodied coffee with a delicate and slightly spicy aroma.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



 BODY: 10/10  
 ★★★★★★★★★★  
 SWEETNESS: 4/10  
 ★★★★★☆☆☆☆☆  
 AROMA: 8/10  
 ★★★★★★★★☆☆



## The Maragogype Coffee

The Maragogype variety, also known as "Elephant" has the largest coffee beans in the world. It has an extremely low caffeine content and is famous for its digestibility. It has a pleasant fruity flavour, an intense aroma and a very low acidity.

**Bag: 1000g**  
**Box: 250g**  
**Tin: 125g**



 BODY: 6/10  
 ★★★★★☆☆☆☆☆  
 SWEETNESS: 8/10  
 ★★★★★★★★☆☆  
 AROMA: 8/10  
 ★★★★★★★★☆☆





## Costarica Tournao

Considered one of the finest coffees in the world also thanks to the almost exclusive cultivation above 1.500 meters on volcanic soils which are rich and well drained. This coffee is sweet, with a fine and marked acidity and a typical vanilla aftertaste.

**Bag: 1000g**

**Box: 250g**

**Tin: 125g**



## Organic

Body and finesse for a coffee that has its strength in the balance between taste and aroma. Scents of vanilla and roasted hazelnut.

**Bag: 250g / 1000g**





## 100% Arabica with Jamaica Blue Mountain

An exclusive Chiaroscuro blend with the addition of one of the finest coffees in the world: the Jamaica Blue Mountain. A gourmet espresso.

**Bag: 1000g**

**Box: 250g**

**Tin: 125g**

-  BODY: 6/10  
★★★★★☆☆☆☆☆
-  SWEETNESS: 8/10  
★★★★★★★☆☆☆☆
-  AROMA: 8/10  
★★★★★★★☆☆☆☆



## 100% Arabica

The most renowned arabica varieties in the world. It's the harmony between the typical vanilla taste of Costa Rica Tourmon, the chocolate aroma of Guatemala Antigua, the vigorous body of the Brazilian Santos and the spicy aroma of Ethiopia Sidamo.

**Bag: 1000g**

**Box: 250g**

**Tin: 125g**

-  BODY: 6/10  
★★★★★☆☆☆☆☆
-  SWEETNESS: 8/10  
★★★★★★★☆☆☆☆
-  AROMA: 8/10  
★★★★★★★☆☆☆☆



# Flavoured Coffee

*Chocolate & Brandy*



*Chocolate*



*Vanilla*





*Cinnamon & Hazelnut*

*Irish Cream*

*Hazelnut*

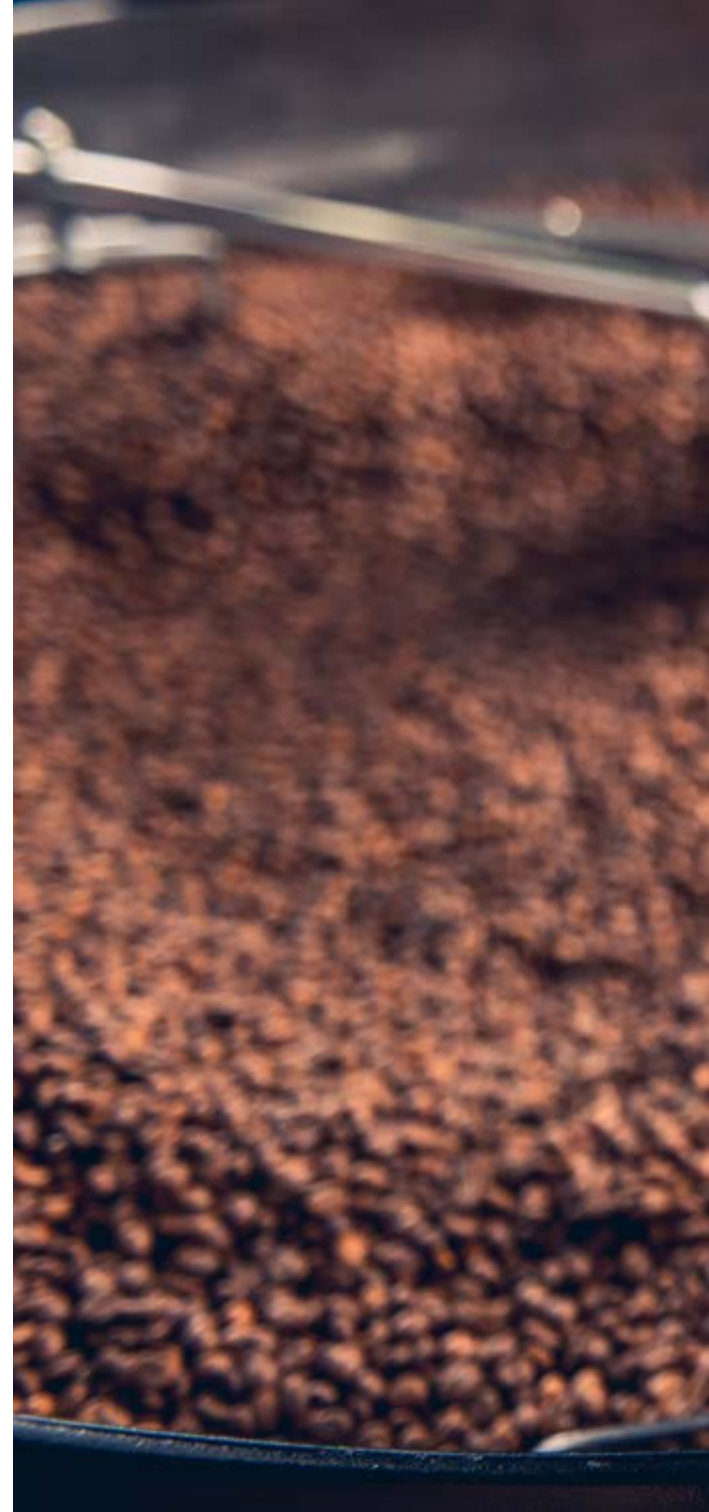




**Caffèlab is a laboratory in which our coffee experts research and test the most special coffees from all over the world.**

All of these coffees have a high score given by a jury during the **Specialty Coffee Association** protocol tasting and come from traceable farms.

[www.caffelab.com](http://www.caffelab.com)







## *Brasil Villa Boa*

This Carbon Neutral certified coffee is produced in Fazenda Villa Boa, located in Carmo de Matas region of Minas Gerais state, Brazil. The region is known for its fertile lands, abundant water supply, and unique microclimate, making it ideal for coffee cultivation. Fazenda Villa Boa is committed to sustainability and has been certified Carbon Neutral by GRÖN, with the surrounding forest trapping more CO2 than the plantation emits. The farm also provides jobs and social projects to the local community. This coffee is a natural processed Catucaí variety, with notes of chocolate, hazelnut, and Giandua, scoring 84.25 points on the SCA scale.

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**Bag: 250g**



Aromatic notes: CHOCOLATE, MACADAMIA, GIANDUIA

## *Lab 100*

**BRAZIL Villa Boa:** Yellow Catucaí process: Natural  
**MESSICO La Concordia:** Costarica, Obata, Marseillesa, Oro Atzeca, Washed.

LAB 100 is the first coffee blend created in our laboratory by our experts. It was born starting with our idea that "the perfect dish is the one where there's only a few ingredients, all of very high quality".

We have therefore created a blend made of two very high quality and traceable Arabica farm coffees grown in high altitudes.

LAB 100 has been developed especially for modern coffee shops who want to serve their clients not only a coffee but also an experience and a story.

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**Bag: 250g**



Aromatic notes: BISCUIT, CINNAMON, CHOCOLATE, RED FRUITS

## Colombia San Alberto Women Coffee Project

A community founded by 22 women cultivates this coffee in the mountainous region of San Alberto, Colombia, carrying out a project of social and environmental sustainability.

Well-balanced and aromatic, with intense sweet scents of tropical fruit and ripe citrus that evolve into the softness of cream and caramel.

The EMURSA association was founded in 2015 by those 22 women in a small village within the Toledo province in Northeastern Colombia. Today, the group represents 25 plots of land used to produce coffee, fruits, cereals, and other products that these families need. This unique Women Coffee Project lot scored 84 points according to the SCA cupping protocol.

**Bag: 250g**



Aromatic notes: CREAM, TROPICAL FRUIT, CARAMEL



Aromatic notes: CHINOTTO, JASMINE, HONEY

## Etiopia Aramo Kebele

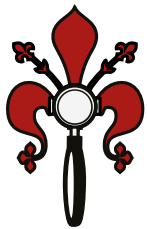
A fruity and floral coffee grown on the hills of the Yirgacheffe region. Aramo district is located in the central area of the Gedeo highlands, considered one of the best for the production of exceptional Ethiopian specialty coffees.

This lot is composed of the production of 650 farms who cultivate small plots (1-2 hectares) at an altitude of 2000 meters above sea level. The coffee is harvested by hand, using selective picking, and processed with the washed method.

Aramo Kebele coffee is one of the best lots in the region, with a complex aroma and a balanced acidity. It scored 87 points according to the SCA cupping protocol.

**Bag: 250g**





# Espresso Academy

Firenze

**The school for coffee lovers,  
experts and barista.**

The Espresso Academy was born in 2009 as a support for our clients. With the fast growing interest and success, it soon opened its doors to all who are interested in coffee, with courses that range from green coffee to roasting, tasting, barista skills, latte art, brewing, espresso machine maintenance and bar management.



## Our Route

When we founded the Espresso Academy in 2009, the world of coffee was very different from nowadays: there was not much information and material, Latte Art was just at the beginning and the baristas had a rather low knowledge about coffee. This has changed a lot in the past years and a new generation of well prepared and aware baristas, who want to know more about coffee, is growing. We are very proud of being part of this growth by having trained thousands of Italian and foreign baristas and thanks to the continuous research work which we pass on through our courses and our blogs. Come find out more!

## Our Trainers

From the number 1 Italian roasting expert, to the coffee tasting champion of 2018, to a coffee book author, to the expert baristas, our 5 trainers are the perfect team of coffee experts who can cover all aspects related to this world.

## Become a Partner

As a partner of the Espresso Academy, **your school will be part of an international very trustable network**, with contacts all over the world. The school is already one of the first in online ranking placements and counts more than 6 partners in 20 countries all over the world. As our partner you will be authorized to assign the *Italian Barista Certificate*, the official training method of the Espresso Academy.

## Certifications

### Italian Barista Certificate

Italian Barista Certificate is a certified and accredited training protocol used all over the professional coffee world, for those who work, want to work or wish to open a coffee related startup.

### Specialty Coffee Association (SCA)

The SCA Specialty Coffee Association is the organization which sets the professional standards for those who want to work in the world of coffee and coffee bars. This certificate is accepted in the whole world thanks to its partner organizations in America and Australia.

### Latte Art Grading System

The "Latte Art Grading System" is a degree that certifies a barista's skills in the decoration of cappuccino through Latte Art. This worldwide system is based on 6 consecutive "grading" levels, characterized by different colours: white, green, red, black and gold.



## Torrefazione Mokaflor srl



Espresso Academy

Firenze



For more info visit:

[www.mokaflor-italian-coffee.com](http://www.mokaflor-italian-coffee.com)

[www.espressoacademy.it/en](http://www.espressoacademy.it/en)

[www.caffelab.com](http://www.caffelab.com)



## Company Certified



We are part of the "Firenze a Tavola" export consortium, which has the aim of spreading the long agricultural and gastronomic history, rooted to Tuscany through new wholesale channels and technological innovations.



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