

MOKAFLOR COFFEE COLLECTION

Italian espresso roasted in Florence since 1950, with traceable origins, professional consistency, and global coffee education.

Does your coffee match the standards of your business?



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WHY MOKAFLOR?

The 5 pillars of the Mokaflor Partnership

01

NO MORE ANONYMOUS COFFEE

From farm to cup, with real sourcing transparency

02

CONSISTENCY IN EVERY CUP

Custom, single-origin roasting for reliable professional results

03

GLOBAL COFFEE ACADEMY

13 international location for team training

04

ZERO BUREAUCRACY + FAST DECISIONS

Direct relationship with a third-generation family company





MOKAFLOR

Created for professionals who want to serve coffee with a story behind it. But to understand it, we need to step back. **Coffee starts on the farm.** That's why we called this line Mokaflor Farm. Before roasting, there is origin. A place. A harvest. People who grow coffee with care.

Mokaflor Farm coffees come from highly selected farms and producers we know and work with. Traceable farms, Trusted producers, Unique harvests.

**COFFEE YOU CAN TELL.
NOT JUST SERVE.**

FARM

ONE COFFEE. ONE PLACE.

FARM

SINGLE ORIGINS SELECTION

By now, you get the point: before roasting, it all starts with origin. Our 4 Farm single origins to explore: from specific regions expressing the character of the land where they are grown. **Taste where the coffee comes from.**



Brazil

Fazendalsidro Pereira

**Round+Chocolatey +
Balanced**

Notes of chocolate, nuts and soft sweetness.
250g & 1000g bag



Colombia

La Colmena

Sweet + Fruity+Elegant

Natural sweetness and

delicate
fruit notes.

250g & 1000g bag



Tanzania

Cooperativa Muhurile

Bold + Spicy + Creamy

Notes of chocolate and spice,
full body and rich crema.
250g & 1000g bag



Guatemala

Finca Onà

**Sweet + Creamy + Full-
bodied**

Notes of almond, honey and
chocolate and a rich,
persistent crema.
250g & 1000g bag

THE ART OF THE BLEND

Traceable origins combined to create blends with remarkable balance. The result is an espresso that moves away from the rough bitterness of traditional blends. Round. Chocolatey. Perfectly balanced.

Accessible and immediately enjoyable: *simply great espresso.*



100% ARABICA

Elegant + Fruity + Smooth

Delicate fruit notes and natural sweetness.

Ideal for: those who prefer a refined yet accessible espresso.

250g & 1000g bag



90/10 (ARABICA / ROBUSTA)

Round + Chocolatey + Elegant

Smooth body and balanced sweetness.

Ideal for: those who prefer a refined yet accessible espresso.

250g & 1000g bag



70/30 (ARABICA / ROBUSTA)

Balanced + Chocolatey + Smooth

Notes of chocolate, biscuit and malt

Ideal for: a balanced espresso with great crema and everyday drinkability.

250g & 1000g bag



100% ROBUSTA

Bold + Spicy + Creamy

Rich body and persistent crema.

Ideal for: a powerful, traditional and bold espresso.

250g & 1000g bag



Microlots

Small batch roasts

SCA graded



SPECIALTY COFFEES

REDISCOVER YOUR COFFEE BREAK.

Most people think coffee is naturally bitter. In reality, bitterness often comes from low-quality blends and aggressive roasting. Specialty coffees are different: selected origins, traceable farms, complex and natural flavours.

Through CaffèLab, the leading specialty coffee e-commerce in Italy, we help coffee professionals bring this experience to their customers.

Coffee lovers can finally enjoy without sugar.

LOVED BY OVER 1.000 CUSTOMERS

Lab100, Mexico Villa Corzo and Brazil Villa Boa have become favorites for a simple reason: they combine balance, expressive aromas and remarkable accessibility. Smooth enough to love from the first sip. An ideal gateway into specialty coffee.

Read our 1000+ client reviews **4.6**



Lab100 Specialty blend

Creamy + Sweet + Complex

Specialty blend with notes of biscuit, chocolate and red fruit.

Ideal for: those looking for a creamy espresso with specialty character.

250g bag



Messico Villa Corzo

Nutty+ Chocolatey+ Balanced

Pleasant sweetness and notes of hazelnut, chocolate and malt.

Ideal for: a smooth and approachable introduction to specialty coffee.

250g bag



Brazil Villa Boa

Round+Sweet + Chocolatey

Notes of milk chocolate, almond and dried fruit. **Ideal for: those who enjoy a naturally sweet and easy-drinking cup.**

250g bag



Organic certified

Italian artisanal roast

High quality



100% ORGANIC BLENDS

Your smooth and approachable espresso. More and more coffee professionals choose **organic coffee** to respond to a growing demand for products that are **natural, traceable and responsibly cultivated.**

Coffee grown without synthetic chemicals, with **respect for nature and the people behind every harvest.**

Clean cultivation, responsible origins, balanced flavour.

COFFEE YOU CAN ENJOY RESPONSIBLY.

Three **certified organic** blends designed to deliver balanced, reliable espresso, for every palate.

THE THREE STARS ORGANIC COLLECTION



100% Arabica *Organic espresso blend*

Smooth + Aromatic + Elegant

Aromatic espresso with refined acidity and elegant flavour.

Ideal for: customers who prefer delicate and aromatic coffees.
250g & 1000g bag



80/20 *Organic espresso blend*

Balanced + Creamy + Round
Balanced espresso with gentle sweetness and creamy texture.

Ideal for: those looking for harmony between aroma and body. 250g & 1000g bag



60/40 *Organic espresso blend*

Bold + Intense + Full-bodied
Full-bodied espresso with rich crema and a more traditional character.

Ideal for: lovers of strong, classic Italian espresso. 250g & 1000g bag



MORE THAN A ROASTERY: GLOBAL COFFEE ACADEMY

Great coffee doesn't depend only on the beans. The difference is the method behind the bar

THE CHALLENGE

Many cafés serve similar coffee, with similar equipment, and similar menus. Yet the result in the cup is often completely different. Because coffee alone doesn't change a café. The method does.

WHAT WE DO

Through our Academy, we train and support coffee professionals with: team training, extraction and workflow optimisation, menu and product positioning.

HOW WE HELP

We don't just teach recipes. We help cafés build a clear structure behind the bar so every cup is consistent, recognizable and worth coming back for.

THE RESULT

Cafés that develop their own identity.
Teams that work with confidence.
Coffee that customers remember.





MOKAFLOR FARM

A COMPLETE OVERVIEW OF
OUR COFFEE PORTFOLIO,
READY TO BE SHARED.

Mokaflor's collection



CAFFÈLAB SPECIALTY COFFEE



100% ORGANIC



FARM

