



MORANDINI
CAFFÈ

Our history

1960's

THE INITIAL STEP, THE BASIC VALUE

Romolo Morandini, the founder of the company, opened his first roasting laboratory underneath his home where started to produce coffee with a real passion for quality.



1991

THE HAND-OVER

Pietro and Vigilio, Romolo Morandini's sons, took over the business.



2000's

AN EYE ABROAD

The company also consolidated its position outside the national borders, focusing on the global market.



2006

A RECOGNIZED QUALITY

First Gold Medal at the International Coffee Tasting.

With 18 Gold Medals so far, Caffè Morandini is one of the most highly awarded Italian roasteries in the competition's history.



2012

ANOTHER STEP TOWARDS QUALITY

The company invested in a fully automated roasting plant.

The main process became standardized and reproduced over time.



2018

ANOTHER STEP TOWARDS QUALITY

100% compostable pods and capsules internally produced and certified OK COMPOST INDUSTRIAL by TÜV AUSTRIA.



2021-2022

INCREASINGLY GLOBAL

From 2021 Official Gold Supplier on Alibaba.com.

From 2022 Member of the "Italian Yellow Directory in the Gulf", the new project to promote the Made in Italy trademark in the Gulf area.



Our logos and certifications



MORANDINI
CAFFÈ

OK COMPOST Industrial Tüv Austria - Ex Vinçotte

(Cod. S0807)



TÜV AUSTRIA is an international authority that certifies that products and materials, used in the production process, comply with the UNI Standard EN 13432:2002. This regulation refers to the characteristics that materials have to embody to be considered compostable and biodegradable. Tüv Austria guarantees the compostability of the analysed products by granting the companies the use of its registered trademark OK compost. Thus, it assures environmental protection by certifying the total disintegration of the product in a given period of time.

ORGANIC CCPB - Organic Consortium Bologna

(Authorization number 6830)



CCPB works as a certification and control body for food and non-food products which belong to the sector of organic, eco-compatible and ecosustainable production. Constant research into quality, credibility, an increase in added value and innovation: these are the factors that have always inspired and sustained CCPB. CCPB's activity aims to favour production systems that believe in the activity of inspection and certification as qualifying elements in their services and products. Companies that want to obtain the organic certification must respect Regulation CE 834/2007, which defines the system of production, transformation, labelling, control and certification in the European Union.

FAIRTRADE FLOCERT - Germany

(FLO ID: 23718)



Fairtrade's mission is to support the most disadvantaged workers in developing countries, helping them to get into the business system with conditions that are transparent and correct, to help them improve their living conditions. The Fairtrade certificate guarantees respect for the rights of the farmers and the workers in Asia, Africa and Latin America and also respect for the criteria that regulate fair trade. Fairtrade ensures an equal stable price to the producers in developing countries (Fairtrade Minimum Price) and an additional profit margin to be invested in social and health projects in the community (Fairtrade Premium).

Maxima

100% ARABICA

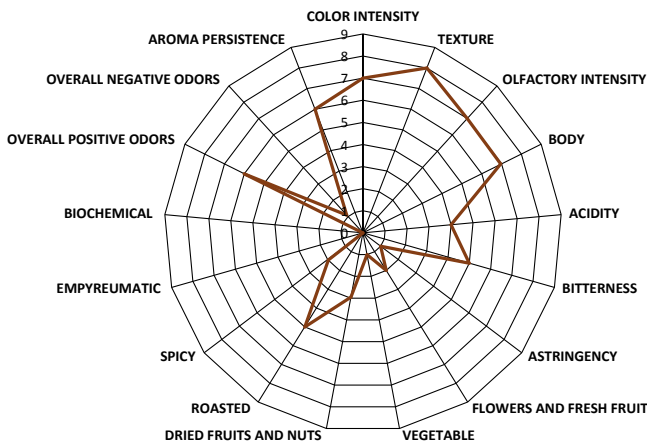
This is a selection of the finest Arabica washed beans from Central and South America. A coffee which is mild, sweet, excellently balanced, having a pleasant spicy and floral taste. The result is a cup of espresso with low acidity and a persistent aftertaste.



Available in

1000g and 250g whole beans,
E.S.E. pods 18 and 150 pcs,
250g ground coffee.

Sensory profile



Origins

Brazil, Honduras, Colombia, Costa Rica, India.



Notes

Cocoa beans, liquorice.

Awards

Maxima 100% Arabica, 1000g - whole beans

Gold Medal at the International Coffee Tasting in 2012, 2018 and 2023.
Gold Medal at the International Coffee Tasting Asia in 2013 (Tokyo), 2015 (Taipei) and 2019 (Tokyo).



2012



Miscela Oro

90% ARABICA

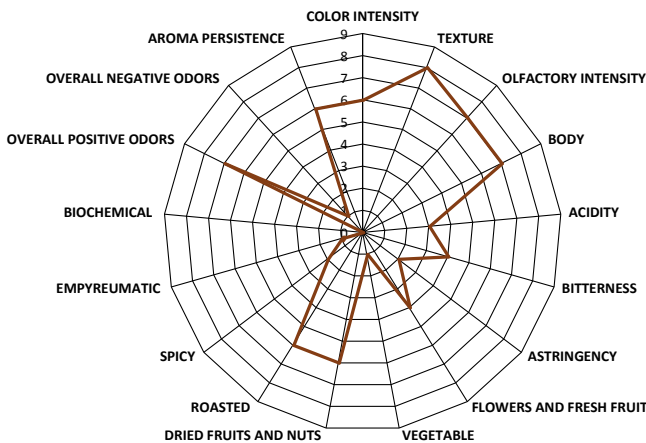
Miscela Oro represents the perfect combination of the finest washed Arabica beans (with a high percentage of “Santos Alta Mogiana”) and the best quality Indian Robusta. This is an extraordinary blend, with pleasant acidity giving this coffee the right personality.

Available in

1000g whole beans,
250g ground coffee.



Sensory profile



Origins

Brazil, Honduras, Colombia, India



Notes

Cocoa beans, toasted nuts, floral.

Awards

Miscela Oro 90% Arabica, 1000 g - whole beans

Gold Medal at the International Coffee Tasting in 2006, 2008, 2016, 2020, and 2022.

Gold Medal at the International Coffee Tasting Asia in 2019 (Tokyo).



2006



2008



Biocaffè

100% ARABICA

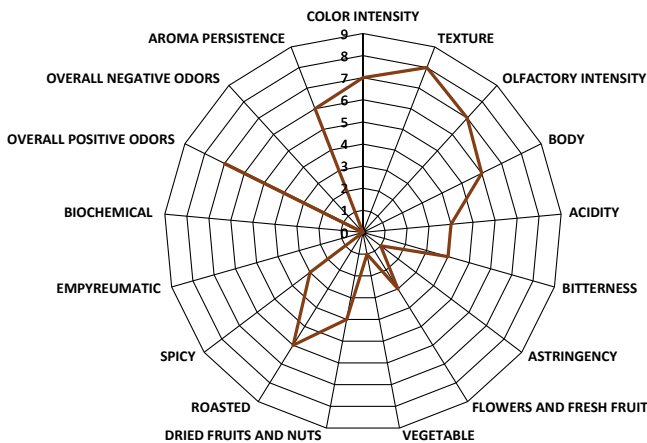
This is a Fairtrade-certified, gourmet single-origin made of 100% Arabica beans coming from organic farms. It is characterized by an exotic and unique aromaticity, perfectly balanced in sweetness and acidity. With a long-lasting and pleasant aftertaste, this coffee can satisfy even the most demanding palates.

Available in

500g whole beans,
E.S.E. pods 18 and 150 pcs,
250g ground coffee.



Sensory profile



Origins

Indonesia.



Notes

Caramel, chocolate, citrus fruit.

Awards

Biocaffè 100% Arabica ORGANIC & Fairtrade, 500g - whole beans

Gold Medal at the International Coffee Tasting in 2018 and 2021.
Gold Medal at the International Coffee Tasting Asia in 2013 (Tokyo).

Organic & Fairtrade



Miscela Primo Aroma

100% ARABICA

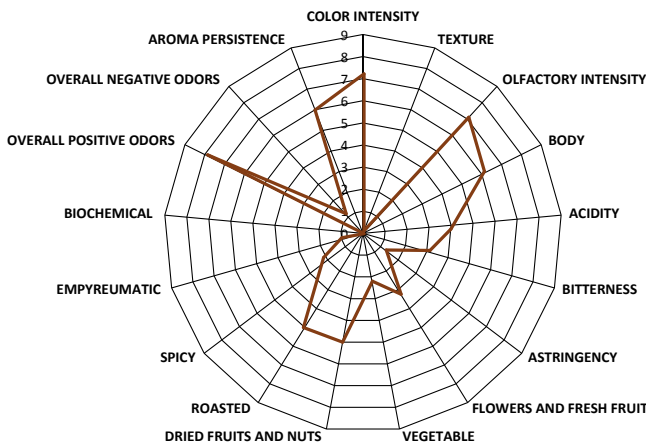
This gourmet 100% Arabica blend was created with one single goal: preparing, at home, a coffee that is “as good as the coffee at the café”. Obtained from the highest quality Arabica beans, Primo Aroma is characterized by unique aromaticity and a taste in which sweetness and acidity are perfectly combined.

Available in

250g ground coffee.



Sensory profile



Origins

Brazil, Ethiopia, India.



Notes

Nutty, caramel, chocolate.

Awards

Miscela Primo Aroma 100% Arabica, 250g - ground coffee

Gold Medal in the “Moka category” at the International Coffee Tasting 2014 and 2016.



Miscela Crema

50% ROBUSTA - 50% ARABICA

A classic blend where Arabica and Robusta beans are equally and evenly mixed. The result is a full bodied, sweet and delicate coffee, with a long-lasting, dense cream.



Available in

1000g whole beans, 250g ground coffee, E.S.E. pods 150 pcs.

Sensory profile

Aroma	● ● ● ● ●
Body	● ● ● ● ●
Fruit	● ● ● ● ●
Balance	● ● ● ● ●
Caffeine	● ● ● ● ●

Notes

Biscuit, chocolate, nutty.

Origins

Brazil, India, Uganda.



Miscela Supercrema

60% ROBUSTA - 40% ARABICA

Miscela Supercrema is a 60% Robusta blend, full-bodied, with an excellent creaminess, that expresses all the passion for the real Italian Espresso. The coffee has a full, rounded taste, with a strong character and a persistent aroma.



Available in

1000g whole beans.

Sensory profile

Aroma	● ● ● ● ●
Body	● ● ● ● ●
Fruit	● ● ● ● ●
Balance	● ● ● ● ●
Caffeine	● ● ● ● ●

Notes

Toasted bread, cereals.

Origins

Brazil, India, Uganda



Oro

90% ARABICA

A blend with a refined taste, perceptible fruity notes, and a persistent, balanced aftertaste.

Available in 10 pieces or 100 pieces.

Notes Cocoa, toasted nuts, floral.

Origins Mexico.

Cup profile

Aroma	☉ ☉ ☉ ☉ ☉
Body	☉ ☉ ☉ ☉ ☉
Fruit	☉ ☉ ☉ ☉ ☉
Balance	☉ ☉ ☉ ☉ ☉
Caffeine	☉ ☉ ☉ ☉ ☉



Supercrema

A blend with an intense, enveloping aroma and a full, rounded taste, distinguished by its strong character.

Available in 10 pieces or 100 pieces.

Notes Toasted bread, cereals.

Origins Brazil, India, Uganda.

Cup profile

Aroma	☉ ☉ ☉ ☉ ☉
Body	☉ ☉ ☉ ☉ ☉
Fruit	☉ ☉ ☉ ☉ ☉
Balance	☉ ☉ ☉ ☉ ☉
Caffeine	☉ ☉ ☉ ☉ ☉



Biologico

100% ARABICA



It is a gourmet coffee, coming from organic farms. characterized by a unique aromaticity, almost 'exotic', and a perfect balance between sweetness and acidity.

Available in 10 pieces or 100 pieces.

Notes Chocolate, fruity.

Origins Mexico.

Cup profile

Aroma	☉ ☉ ☉ ☉ ☉
Body	☉ ☉ ☉ ☉ ☉
Fruit	☉ ☉ ☉ ☉ ☉
Balance	☉ ☉ ☉ ☉ ☉
Caffeine	☉ ☉ ☉ ☉ ☉



Decaffeinato

This blend is made of excellent decaffeinated Arabica and Robusta beans. The result is a dense, sweet espresso that everyone can enjoy at any time of the day Maximum caffeine content below 0,10%.

Available in 10 pieces or 100 pieces.

Notes Toasted cereals.

Origins Vietnam, Brazil.

Cup profile

Aroma	☉ ☉ ☉ ☉ ☉
Body	☉ ☉ ☉ ☉ ☉
Fruit	☉ ☉ ☉ ☉ ☉
Balance	☉ ☉ ☉ ☉ ☉
Caffeine	☉ ☉ ☉ ☉ ☉



Our personalization solutions

Whole beans

250g, 500g, 1000g



Ground Coffee

250g



E.S.E. pods

150 pieces



Capsules

10 and 100 pieces



Palletization

Beans/Ground coffee

1000 g

6 pcs of 1 Kg per box
12 boxes per layer
max 72 boxes per pallet

500 g

12 pcs of 0,5 Kg per box
12 boxes per layer
max 72 boxes per pallet

250 g

24 pcs of 0,25 Kg per box
12 boxes per layer
max 72 boxes per pallet

Box size: 30x30x27 - Pallet size: 80x120x190H - Pallet gross weight: 480 Kg

E.S.E. Pods

18 pcs

9 dispensers of 18 pods per box
12 boxes per layer
max 72 boxes per pallet

150 pcs

16 boxes of 150 pods per layer
max 96 boxes per pallet

Box size: 30x30x27 - Pallet size: 80x120x190H - Pallet gross weight: 200 Kg

Capsules

10 pcs with 8-case dispenser

8 cases of 10 capsules per dispenser
36 dispensers per layer
max 324 dispensers / 2.592 cases / 25.920 caps.
per pallet

10 pcs without dispenser

36 cases of 10 capsules per box
12 boxes per layer
max 72 boxes / 2.592 cases / 25.920 caps.
per pallet

Dispenser size: 30x20x8 - Box size: 30x30x27 - Pallet size: 80x120x190H - Pallet gross weight: 305 Kg

100 pcs

35 boxes of 100 capsules per layer - 350 boxes per pallet - 35.000 capsules per pallet

Box size: 15x17x17 - Pallet size: 80x120x180H - Pallet gross weight: 200 Kg

Contact us



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