



eposcaffe.it



Divinely
ESPRESSO ITALIANO

Italy is recognized worldwide for its craftsmanship, art, and attention to detail. **Epos Caffè** embodies the same principles in terms of **artisan coffee roasting**. In addition, we love to be transparent with the consumers, making them aware of the different origins of our **coffees, selected from all over the world**. This is the best way to convey the passion for quality that we put into our blends.

THIS IS OUR

Philosophy



CONVENTIONAL LINE

COFFEE BEANS
GROUND COFFEE
ESE PODS
COMPATIBLE CAPSULES



BIO

COFFEE BEANS
GROUND COFFEE
ESE PODS

COFLEY

COMMERCIAL COFFEE MACHINES

MERCHANDISING

HEADQUARTER

EPOS ACADEMY



CONVENTIONAL LINE

our Blends



COFFEE BEANS



Net weight: 1Kg

Type: roasted coffee beans

Primary packaging: Triplex laminated film with air release valve

Secondary packing: Cardboard box with 15 bags

BOX size: cm 40x30x40 H

Pallet: 40 boxes (15 Kg)

Efeoto

90% ROBUSTA - 10% ARABICA

Great body and high “chewiness.” Thick as chocolate pudding. Bronze and brown cream with no acidity. Gianduja and hazelnut scents blend with cocoa notes.

BLEND COMPOSITION

- 50% Robusta India Parchment Kaapy Royale 18
- 20% Robusta India Cherry AA 18
- 20% Robusta Cameroun Natural 16/18
- 10% Arabica Santos Fine Cup Alta Mogiana 17/18



Apollo

70% ROBUSTA - 30% ARABICA

Powerful character with no acidity. Bronze cream. Malt scent with marked dark chocolate notes. Its juicy roundness highlights toasted bread and jams hints, with a spiced aftertaste.

BLEND COMPOSITION

- 50% Robusta India Parchment Kaapy Royale 18
- 20% Robusta India Cherry AA 18
- 20% Arabica Santos Fine Cup Alta Mogiana 17/18
- 10% Arabica India washed Plantation A





Stres

40% ROBUSTA – 60% ARABICA

Plenty of golden-bronze cream. Vigorous character accompanied by slight acidity. The taste evokes candied fruit mixed with malt and chocolate cookie. Long and enveloping persistence.

BLEND COMPOSITION

- 40% Robusta India Parchment Kaapy Royale 18
- 30% Arabica Santos Fine Cup Alta Mogiana 17/18
- 20% Arabica India Washed Plantation A
- 10% Arabica Colombia Supremo 18+



Hermes

20% ROBUSTA 80% ARABICA

Golden cream. Distinctive body. Its slight acidity mesmerizes the palate with pleasant new sensations, such as notes of almond, cocoa, and marzipan: particularly enjoyable in a creamy cappuccino.

BLEND COMPOSITION

- 20% Robusta India Parchment Kaapy Royale 18
- 30% Arabica Santos Fine Cup Alta Mogiana 17/18
- 30% Arabica India Washed Plantation A
- 20% Arabica Honduras SHG



Zeus



100% ARABICA

Divine in a cappuccino, this coffee has good body and gives to the cream raisin, cranberry, and black cherry aromas. Striped cream. The aftertaste reminds of coffee ice cream and malt cookies.

BLEND COMPOSITION

40% Arabica Santos Fine Cup Alta Mogiana 17/18
30% Arabica India Washed Plantation A
20% Arabica Colombia Supremo 18+
10% Arabica Honduras SHG



Afroditè



DECAFFEINATED

Decaffeinated coffee with amazing body and no acidity. Scents of hazelnut and toasted almond. Its juicy roundness emphasizes toasted bread and dark chocolate flavors with a syrupy finish.

BLEND COMPOSITION

70% Robusta India Parchment Decaffeinated
30% Arabica Santos Decaffeinated






CONVENTIONAL LINE
GROUND COFFEE



Net weight: 250 g
Type: roasted ground coffee
Primary packaging: Doypack triplex bag with ziplock and air release valve
Secondary packaging: Cardboard box
BOX size: cm 30x20x25,5 H
Pallet: 112 boxes with 12 bags each




CONVENTIONAL LINE
ESE PODS



Net weight: 7,5 g
Type: ESE coffee pods 44 mm
MAP gas: CO₂
Primary packaging: Triplex laminated film
Secondary packaging: Printed cardboard box
BOX size: cm 30x20x25,5 H ESE PODS
Pallet: 124 boxes with 100 or 150 pods each




CONVENTIONAL LINE
COMPATIBLE CAPSULES



NESPRESSO COMPATIBLE

Net weight: 5,5 g

Primary packaging: Triplex laminated film containing one capsule packed in MAP (CO2)

Secondary packaging: Cardboard printed box

BOX size: cm 30x20x25,5 H

Pallet: 124 boxes with 100 capsules



LAVAZZA A MODO MIO COMPATIBLE

Net weight: 7,4 g

Primary packaging: Triplex laminated film containing one capsule packed in MAP (CO2)

Secondary packaging: Cardboard printed box

BOX size: cm 30x20x25,5 H

Pallet: 124 boxes with 100 capsules



ESPRESSO POINT COMPATIBLE

Net weight: 7,4 g

Primary packaging: Triplex laminated film containing one capsule packed in MAP (CO2)

Secondary packaging: Cardboard printed box

BOX size: cm 30x20x25,5 H

Pallet: 124 boxes with 100 capsules



BIO la Linea

Natura

ORGANIC COFFEE

This espresso blend, obtained from fine and carefully selected coffee beans, has a bronze cream with bright highlights. Its rich aroma, reminiscent of malt and chocolate cookies, enhances its taste: soft and velvety.



Natura

This espresso blend, obtained from fine and carefully selected coffee beans, has a bronze cream with bright highlights. Its rich aroma, reminiscent of malt and chocolate cookies, enhances its taste: soft and velvety.



LINEA BIO

ORGANIC ROASTED COFFEE BEANS



Net weight: 1 Kg

Type: Organic roasted coffee beans

Primary packaging: Triplex laminated film with air release valve

Secondary packaging: Cardboard box with 15 bags

BOX size: cm 40x30x40 H

Pallet: 40 boxes with 15 Kg each



LINEA BIO
ORGANIC ESE PODS



Net weight: 7,5 g

Type: Organic ESE pods (44 mm)

Primary packaging: Triplex laminated film each pod packed in MAP (CO₂)
into a printed cardboard packet cm 14,5x13x20 H

Secondary packaging: Cardboard box

BOX size: cm 40x30x40 H

Pallet: 40 boxes with 12 packages each



LINEA BIO
ORGANIC GROUND COFFEE



Net weight: 200 g

Type: Organic ground coffee

Primary packaging: Triplex laminated film (into a printed cardboard packet)

Secondary packaging: Cardboard box with 12 packages

BOX size: 30x20x25,5 H

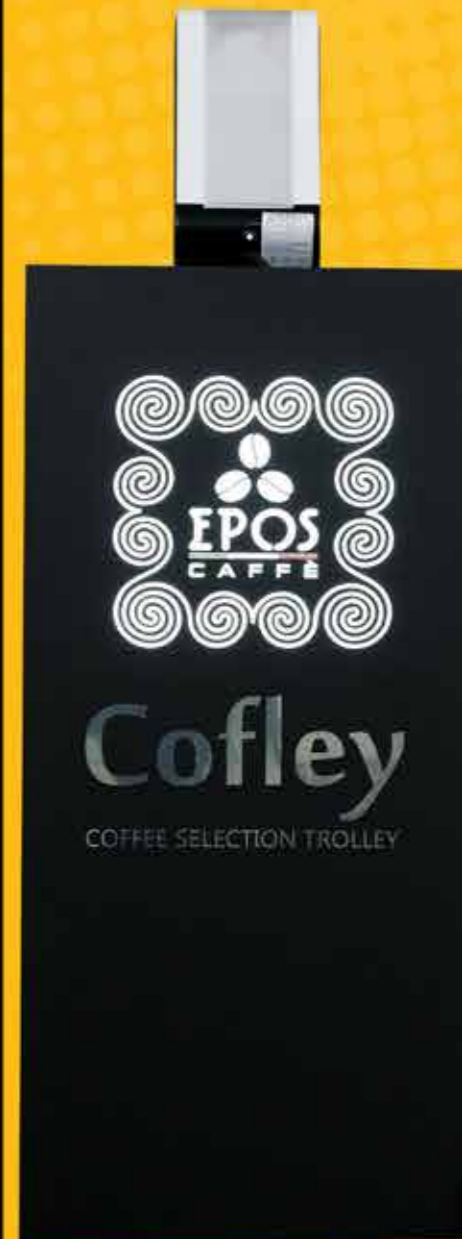
Pallet: 124 boxes with 12 packages each



Cofley

COFFEE SELECTION TROLLEY

COFLEY
a wireless
COFFEE BAR
designed by
EPOS CAFFÈ®
FOR A
UNIQUE
Coffee break





a wireless bar cabinet

ELEGANT PRACTICAL FUNCTIONAL

Either in the **office** and during **meetings** or for gourmet restaurants and **boardrooms**, **Cofley** is the perfect choice if you are looking for an exclusive *experience*. The brand, now well known for its quality, designed a practical and refined **bar cabinet**, equipped with ergonomic wheels to facilitate movements.

No need to plug it in: its **integrated coffee machine** has a compartment for batteries. In addition, Cofley is equipped with four push-open drawers for pods, napkins, and sugar.

This functional wireless cabinet is an elegant and practical option to enjoy your cup of **Epos Caffè®**.

Write an e-mail to info@eposcaffè.it if you want to know how to buy or rent Cofley.



COFFEE MACHINES

LA CIBALI  **FAEMA**





PERFECT GRINDING





EPOS
CAFFÈ

MERCHANDISING

Epos official merchandising represents a distinctive and valuable element. Every year our catalogue displays new products to satisfy the needs of our clients.

We ensure great and fast support for apparel, pieces of furniture, gadgets, consumables, as well as tools. All these elements are both extremely useful to advertise our brand and helpful for coffee stores, restaurants and bars.





ESPRESSO

Cup Collection





OWN

HEADQUARTER

Inside our headquarters in Belpasso, a property of 3500 square meters, you can follow the entire process that leads to the creation of our products: from the selection of green coffee to the shipment of the finished product. The processing of Epos blends takes place within a production area of 1000 sqm entirely dedicated, modern, well organized and built with the aim of minimizing the environmental impact.

Despite the latest generation machinery, it is still the sensitivity of the individual that makes the difference: training, experience, passion and teamwork are the basic requirements to be part of our staff!





PRODUCTION CYCLE

SINGLE ORIGINS

We only select plantations grown in such biodiversity as to enrich the organoleptic characteristics of the coffee.

SELECTION

Coffee beans are thoroughly and singly selected. Only those with a certain size and with no defects are used in our blends.

ROASTING

The roasting process transforms the green coffee beans, making them aromatic and crunchy. Every Arabica and Robusta variety is roasted separately in order to enhance its aromas and intensity.

BLENDS

Creating a blend is like writing a new melody. Only the right notes turn into music! The perfect combination of these elements and the ideal balance between taste and intensity can offer a magnificent experience to the senses.

PACKAGING

Packaging is another key phase in the process. After the days needed for degassing, the coffee beans are ready for their bags with valve or to become ESE pods and capsules.

DISTRIBUTION CHANNELS

The production of EPOS-branded coffee is carried out for two different commercial channels: retail and HORECA. From an initial local distribution, we quickly moved on to a national commercial development and, thanks to the experience gained with the first international partnerships, we are now ready to manage collaborations all over the world.

The retail distribution takes place through our official stores, a selected network of retailers supervised by our management. The HORECA distribution is managed by our authorized dealers, providing bars, restaurants and accommodation facilities. Sector with controlled and constant growth.

We are currently present on the main social media (Facebook, Instagram, LinkedIn) with a daily production of editorial, photographic and video content; our website hosts many visitors and we expect to see them steadily growing over the next few years. At the end of 2020 we launched a marketing program worthy of our ambitions, aimed at promoting our brand, products, and above all our values in an ever more incisive way.

Close-knit, skilled but mainly passionate. We are a cohesive group and we love doing a really great job. We have been collaborating together for years and despite having grown over time, both in age and number, we continue to feel like a big family. Is that why our coffee is so good? No matter what, we always put ourselves out there!



EPOS ACADEMY

EPOS ACADEMY
COURSES

Bartender skills
Introduction to green coffee
and its history

Latte art
Notions of Management

At the end of each course,
participants will receive a certificate.





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