

OPINUM®



Il Caffè







Who we are...

Opinum il Caffè Srl is the Italian roasting-coffee *family business* established in Oppido Lucano, a small village in the South of Italy where the family lives.

As it is handed down over time, the word “**OPINUM**” refers to the ancient name of the first human settlement in the place where the company is established. The brand, instead, is depicted as two brush marks on a canvas, which in turn echoes the craftsmanship of the works created by an artist. The key to our business success lies in a product traditionally linked to the *Made in Italy*: **il Caffè Espresso Italiano**.

Opinum is a young company that has distinguished itself on the market since 2015 for its handcrafted products. All products are the result of *experience* and *passion* in the world of coffee.

When you take a cup of Opinum coffee you meet *quality, craftsmanship, passion* and *commitment* from all the members of the family group.

Our coffee blends are made with ***selected raw materials***. Opinum il Caffè blends follow a ***traditional air-cooled drum roasting*** process, followed by a refined ***degassing phase*** of roasted coffee which enhances coffee bean characteristics and coffee attributes.

Together with the traditional roasting process, first the selection of raw materials, and then the degassing phase of the roasted coffee, make our products unique on the market for which *traceability* and product *certification* is guaranteed.

Our mission is to satisfy the needs of those who love coffee and of those who desire a ***unique and high value product***.

We take your request to heart, and for this reason we always guarantee high quality standards at all stages of the production process.

We are committed to represent the *best coffee lab* for our business partners.

OPINUM il caffè S.R.L.

Sede Legale: Via Gramsci n.1 - Sede Operativa: Zona P.A.I.P. Lotto n.5 - 85015 Oppido Lucano (PZ) - Tel. 0971 748935 - Fax 0971 748279

Cod. Fisc. E P.Iva n. 01906590763 – Numero REA PZ – 143142 - Mail: info@opinumilcaffe.it - Web: www.opinumilcaffe.it





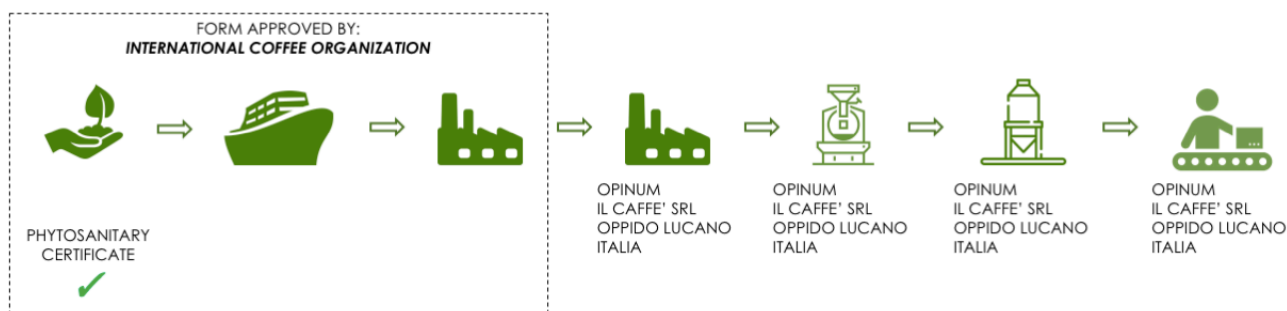


Coffee Roasting Plant...

Coffee production is spread over an indoor area of 800 sqm, which is in turn split up in several tailored working areas for every production stage. Strong emphasis is given to the *degassing phase* (the stage that follows the cooling process) for whom the layout of machinery has been developed according. ***Degassing phase requires few days of stocking coffee in silos in order to guarantee optimal maturation of roasted coffee.*** The *degassing room* - indoor temperature controlled environment - is an additional area that has been specifically developed by our business and added to traditional coffee silos. It represents an additional stage to traditional production method.

An illustrative graph is given below in order to give to our readers an explanation of specific stages that are implemented in our business model. Any of our coffee product is realized according to that graph.

Production follows the JIT – Just in Time – working method which ensure fresh products with long term expiration time.



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Our products...

We offer a wide range of roasted coffee products suited for any customer demand. Any product is made as a blend of selected row materials - coffee blend is jointly roasted. Here below, you may find our product range and its relative market segment.

Photo					
Product	Miscela Bar – TOPAZIO	Miscela Bar - GRANCREMA	Miscela Bar – SMERALDO	Miscela Bar – RUBINO	Miscela Bar – DIAMANTE 100% ARABICA
Segment	Kaffeevolla utوماتen Maschinen	Kaffeevolla utوماتen Maschinen	Café & Restaurant	Café & Restaurant	Café & Restaurant
Attributes	Crema Body Aroma Espresso	Extra Crema Body Aroma	50/50 Espresso Italiano Aroma Body Sweet	70/30 Espresso Italiano Extra Sweet Aroma	100% Arabica Espresso Italiano

Offer extends to several (6) 100% Arabica Speciality Coffees 250g – Selected coffees coming from a single origin plantation (Costa Rica – Guatemala – Peru – Colombia – Ethiopia – Messico)

*It is referred to the offer of our relevant market research – ICE. For any kind of sample need or technical support, let schedule an appointment.

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