

# MOKADOR

• 100 % STRAORDINARIO •

100%  
TRADIZIONE



100% ITALIANO

100 % GUSTO



100% CERTIFICATO




100%  
GARAN-  
TITO

100% Qualità



100%  
SAPERE

RETAIL

A close-up photograph of a pair of hands cupped together, holding a large quantity of dark brown, roasted coffee beans. The beans are piled high, filling the palms and spilling slightly over the edges. The background is dark and out of focus, emphasizing the texture and color of the coffee beans and the skin of the hands. The lighting is warm, highlighting the natural oils on the beans and the skin.

**100% STRAORDINARIO**

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# WE RESPECT

coffee so much that we select it, roast it and package it

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# WE RESPECT

the taste so much that we have skilfully worked for 50 years to achieve a coffee that can meet the high

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# WE RESPECT

our customers so much that we have created a transparent quality system. Not only have we nothing

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OF ALL OF THE VALUES,  
FOR US RESPECT IS THE MOST  
*straordinario.*  
JUST LIKE OUR  
≡≡≡ *coffee.* ≡≡≡

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A close-up, artistic photograph of a person's face, focusing on the eye and nose. The person has a beard and is looking down. In the foreground, a metal coffee grinder is visible, with a hand holding it. The text "WHY OUR COFFEE IS SPECIAL" is overlaid in the center, framed by two horizontal white lines.

**WHY OUR COFFEE IS SPECIAL**

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## MOKADOR WAS FOUNDED OVER 50 YEARS AGO IN FAENZA

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by a family passion that starts with the espresso coffee and then open up to the portioned coffee concept to ensure the preparation of an excellent espresso in any way and wherever it is prepared. Mokador chooses only the best plantations in the world with frequent trips in the places of origin. All single origins are tested in Mokador prior to boarding and the certificated transformation process guarantees a meticulous control of the quality.

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The Master Roaster sets the specific level of roasting for each variety and constantly monitors the roasting process. The blends are created by the Master Roaster and the Mokador Tasting Panel thanks to a continuous market research. This team of expert has the task of ensuring the Mokador quality standard, always high and constant over time.

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GROUND COFFEE

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### 100 % ARABICA

*pack of 250 g*

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This can of 100% Arabica Mokador coffee is a special vacuum pack of 250 g which maintain product freshness for a long time.

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And when the coffee is finished, the fine cans may be used as useful containers.

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### CAFÉ STYLE IN YOUR HOME

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