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# CHARACTERISTICS OF COFFEE BLENDS

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**MOKADOR**  
• 100% STRAORDINARIO •



# Mokador products

**MOKADOR**  
• 100% STRAORDINARIO •

Aromaticity, acidity



049  
**GOLDEN ARABICA**



007  
**CAFFÈ TOSTATO  
ALTURA**



004  
**CAFFÈ TOSTATO  
BRIO FANCY**



010  
**DECA**



0448  
**100% ARABICA BIO**



435  
**GRAN MISCELA MOKADOR**



002  
**FLORITA**



629  
**EXTRA CREAM**



Intensity, body, caffeine content



# 0448 - 100% ARABICA BIO (organic coffee)

MOKADOR  
• 100% STRAORDINARIO •



• *100 % arabica coffee blend, certified organic IT BIO 014 with a sweet and aromatic taste, mainly coming from Central America, Mexico Chiapas area.*

• **THE ESPRESSO,** is pleasantly delicate with a perfect and velvety cream texture, hazelnut color, excellent balance of body and creaminess, particular characteristics that differentiate this product from the organic coffees normally present on the market.

• **Excellent for moka. Excellent sue filter coffee expresses** its best on this type of extraction if the aroma is rich in fragrant notes with hints of fresh fruit, dried fruit and cocoa.



# 0448 - 100% ARABICA BIO (organic coffee)

MOKADOR  
• 100% STRAORDINARIO •



**aromaticity:**  
flowers and fresh fruit



**acidity:**  
citrus fruits (mandarin)



**aromaticity:**  
vanilla



**body:**  
cold tea

# 049 - GOLDEN ARABICA

MOKADOR  
• 100% STRAORDINARIO •



**•100 % Arabica coffee blends with a sweet and aromatic taste. Composed of a selection of fine varieties of coffea Arabica, coming from the best crops in central and South America (Brasile, Colombia and Guatemala)**

**•The Espresso**, is identified by a silky texture and golden color of cream. The acidity is appreciable and marked, typical of the best varieties of Arabica coffee, the body is delicate, the aroma ranges from floral to fruity notes, with an aftertaste of citrus and cocoa.

**•Suitable for moka and filter coffee**, in all its versions, it maximum for the filter version.



# 049 - GOLDEN ARABICA

MOKADOR  
• 100% STRAORDINARIO •



**aromaticity:**  
flowers and fresh fruit



**acidity:**  
citrus fruit



**aromaticità:**  
biscotti



**body:**  
cold the

# 435 - GRAN MISCELA MOKADOR ROASTED COFFE kg1

MOKADOR  
• 100% STRAORDINARIO •



- **Gran Miscela Mokador**, combines in an unmistakable taste the sweetness of Arabica coffee from Brazil and Central America grown in high altitudes, added to highly prized Robusta Africa and India Kaapi coffee Royale. Blend created to obtain a perfect Italian Espresso with the professional machine.
- **Product certified** for the characteristics of the preparation method Bureau veritas (IT304569-1)  
Product recognized and certified by the Italian Espresso Institute.
- **In Espresso** it is identified by a regular texture and a compact cream, the body is intensely structured with a round, sweet and aromatic taste which gives the cup a dark and persistent texture with a high creaminess.



# 435 - GRAN MISCELA MOKADOR

MOKADOR  
• 100% STRAORDINARIO •



**aromacidity:**  
dried fruit (dehydrated apricot)



**aromacidity:**  
chocolate



**acididy:**  
malica (apple)



**body:**  
olive oil





# 007 - CAFFÈ TOSTATO ALTURA 063- ORO

MOKADOR  
• 100% STRAORDINARIO •



- **Blend** composed of fine varieties of **Coffee arabica and coffee Robusta**, which guarantee a high quality product.
- **In Espresso** it is identified by a regular texture and a compact hazelnut colored cream, the body is intensely structured with a round, sweet and aromatic taste which gives the cup a dark and persistent texture with a high creaminess.
- **Suitable for use in moka e filter coffee.**  
Ideal for use on professional automatic machines (bean to cup, etc..)

# 007 - CAFFÈ TOSTATO ALTURA 063-ORO

MOKADOR  
• 100% STRAORDINARIO •



**aromacidity:**  
dried fruit almonds



**aromacidity:**  
dark chocolate



**acididy:**  
malica (apple)



**body:**  
olive oil



## 002 - FLORITA

MOKADOR  
• 100% STRAORDINARIO •



- **Blend composed** of fine varieties of **Coffea arabica** from Central America and **Coffea Robusta** Africans selected with strict controls, which always guarantee a high quality Italian espresso.
- **Espresso** is identified by a regular texture and a compact cream hazelnut color, the body is intensely structured with a round taste, sweet and aromatic. The aroma exudes a rich aroma of floral and cocoa notes.
- **Blend designed specifically for professional automatic machines, (bean to cup, etc...)**

Can be used with excellent results on moka and filter coffee

# 002 - FLORITA

MOKADOR  
• 100% STRAORDINARIO •



**aromacidity:**  
nuts



**aromacidity:**  
dark chocolate



**acididy:**  
tartarica (dried grapes)



**body:**  
olive oil



# 169 – BRIO ROASTED COFFEE kg1

## 170 – BRIO ROASTED COFFEE 500g



- **Blend** composed of fine varieties of Coffea arabica from Central America and Coffea Robusta Africans and South Asia, selected with strict controls, which always guarantee a high quality Italian espresso.
- **in Espresso** it is strong in taste and syrupy. In the cup it can be recognized by its dense texture and hazelnut color. the body is intensely structured. The aroma gives off an intense toasted scent.
- **Ideal blend for use on professional automatic machines** (bean to cup, etc...), vending machines, usable for all types of extractions where a result with an intense and full-bodied flavor is required.

169 – BRIO ROASTED COFFEE kg1  
170 – BRIO ROASTED COFFEE 500g

MOKADOR  
• 100% STRAORDINARIO •



**aromacidity:**  
dried fruit (cashew nuts)



**acididy:**  
tartarica (dried grapes)



**aromacidity:**  
caramel



**body:**  
honey



# 629 - EXTRA CREAM ROASTED COFFEE kg1



- **Blend composed** of fine varieties of Coffea Robusta from Africa and South East Asia with a small quantity of Coffea Arabica from Central America.
- **In Espresso** it results with a thick texture and the dark and persistent color of the cream.  
The taste is strong and full-bodied, the aroma gives off a strong toast note
- **Blend specifically for use on vending machines** and for all extractions on professional machines where a strong, decisive and full-bodied espresso result is required, without prejudice to the use of high quality raw materials.

# 629 - EXTRA CREAM ROASTED COFFEE kg1

MOKADOR  
• 100% STRAORDINARIO •



**aromacidity:**  
dark chocolate



**acididy:**  
tartarica (dried grapes)



**aromacidity:**  
caramel



**body:**  
honey



# 010 - DECA 1kg

MOKADOR  
• 100% STRAORDINARIO •



- **Coffee blend** composed of fine Arabica from Brasile and central America grown in high altitudes, added to highly prized Robusta Africa and India Kaapi coffee Royale, similar to the excellent ones for Italian Espresso produced by Mokador, decaffeinated with the traditional method, which leaves the coffee's aromas unaltered, ensuring the total absence of foreign substances from natural coffee and a caffeine content ***below 0.1%***.
- **The espresso** has a dense and regular consistency and for the hazelnut color of the cream. The acidity is mild, the body nicely rounded, the aroma remains exactly in line with a classic espresso, fragrant and intense, excellent balance between body and creaminess. Suitable for all types of extraction.

# 010 - DECA 1kg

**MOKADOR**  
• 100% STRAORDINARIO •



**aromacidity:**  
nuts



**acidity**  
citrus fruits (bergamot)



**aromacidity:**  
marzipan (amaretto)



**body:**  
olive oil