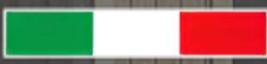
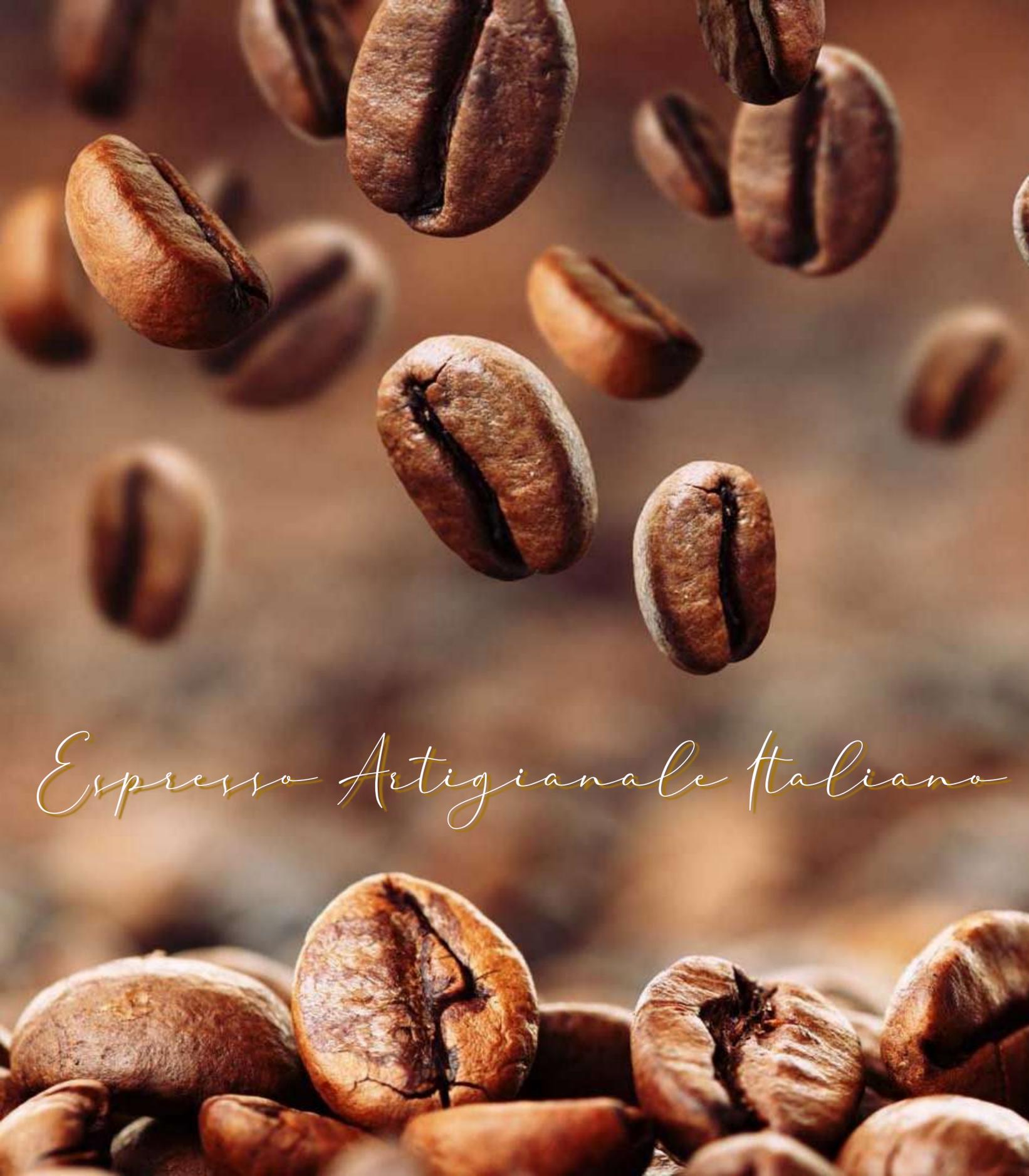


*Parma*

*Caffé*  
**P** *Ramenzoni*  
 1957

*L'Espresso Artigianale*

**MADE IN ITALY**



## *Caffè Ramenzoni*

**We were born in 1957 with the idea of keeping the Italian and Parmesan flag flying in the rest of Italy and worldwide.**

**We are the oldest roasting company in our area with over 60 years of life.**

**Our headquarters are located in Fidenza, in the province of Parma, the beating and productive heart of the Food Valley.**

**From the very beginning, our founder was able to design and create a balanced and complex blend, both in taste and aroma.**

**For this reason the coffee was chosen by most of the customers in the area surrounding us.**

**After tasting a Ramenzoni Espresso, they were struck by the aftertaste on the palate, a sweet and bitter note at the same time.**

**A creamy and balanced coffee, in a workmanlike manner.**

**Today we continue in the sign of this tradition that will always be our starting point and our business card to make us known in the world.**

**We like to define ourselves as a family-run roasting company, because the indissoluble bond of the family allows us to put passion and devotion in our work.**

**For us, admiring a customer who remains satisfied after tasting our Espresso represents the realization of a dream.**

*Espresso Artigianale Italiano*

# Roasting Process

Caffè Ramenzoni boasts two new generation roasting machines looking to the old and traditional manners.

The roasting process is medium-slow, typical of the **Made in Italy Espresso**.

This is possible thanks to a control of the product temperature probes, a set roasting program, **an operating system designed in order to obtain a premium quality coffee bean**.

The computerised system allows the same result to be obtained every time, with constant temperatures, modus operandi and meticulously repeated steps.

**Attention to details** in the roasting process is essential, because even a small distraction can cause problems such as excessive roasting of the beans.

Therefore, **maximum technology in the name of Italian tradition**.

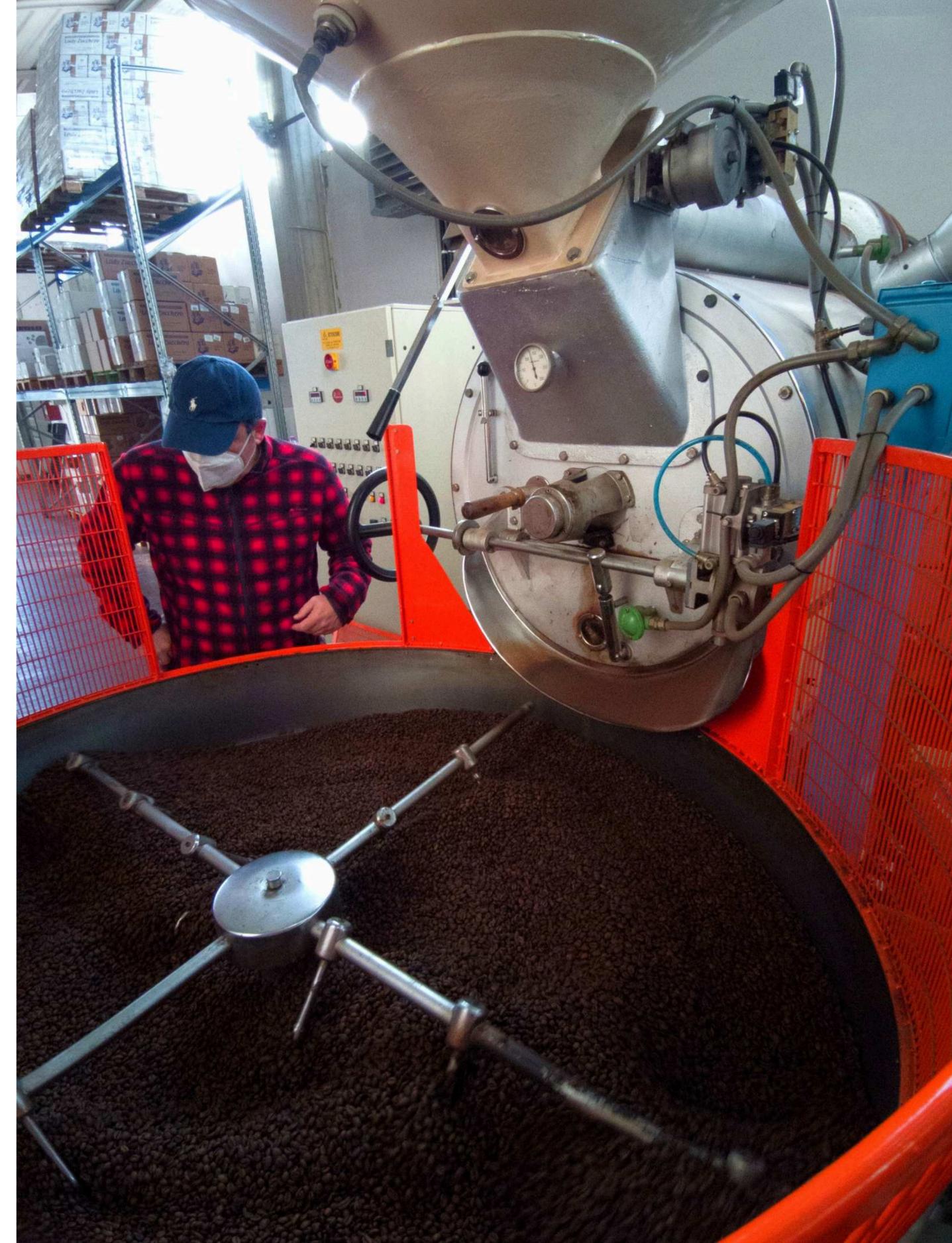
The presence of a furnace of refractory bricks transmits heat to the main firing cylinder.

The roasted product is then transferred to silos connected directly to the machine used for the **packaging process**.

The roasting process is every time a work of balance, always evolving and trying to improve the mixture thanks to the advice of our founder.

**We treat manually the raw coffees we select in order to be accurate and flawless.**

**PURVEYORS OF SUBLIME BEANS.**



# Arabica Top

**ORO**

**100 % Arabica**

**Packaging:** roasted coffee beans packaged in 1 kg envelope.

**Blend:** specialty mixture with a rare taste. It is the most refined product of the foreign/export line.

It is composed of nine distinct highest-order Arabica coffees selected and directly purchased from farms spanning four continents.

This blend allows to offer to the customers the purest Arabica blend possible.

**Composition:** 100% Arabica quality.

**Origin:** mixture of coffee from Brazil, Central America mix, Ethiopia.



Dichiarazione nutrizionale secondo Reg CE 1169/2011	
Per 100 ml	
Energia	07 kJ   17 kcal
Grassi di cui acidi grassi saturi	0 g
Carboidrati di cui zuccheri	2,2 g
Proteine	1,4 g
Sale	0 g
PRODUCTION BATCH: H16M	
EXPIRY DATE: 13/02/25	
<b>ORO</b>	

Tradition since '57

**SUPER BAR**

**80% Arabica**

**Packaging:** roasted coffee beans packaged in 1 kg. reel envelope, with aroma preservation valve that allows the coffee to breathe properly.

**Blend:** it is the **best-selling** product of the HO.RE.CA. segment, for its characteristics, a balance and taste that it is appreciated at every hour of the day.

Unique taste that **persist on the palate** after a while.

**Composition:** 80% Arabica quality and 20% selected Robusta quality.

**Origin:** mixture of coffee from Brazil, Guatemala, Ethiopia, India and Indonesia.



# The Balance

**BRASIL**

**50%-50%**



**Packaging:** roasted coffee beans, packaged in 1 kg. reel envelope, with an aroma-saving valve that allows the coffee to breathe properly.

**Blend:** it is the most suitable product for possible use and sale in a foreign market. The plus that makes this blend different from the others is a very good quality / price ratio.

**Composition:** perfect combination and balance between Arabica and Robusta raw coffees.

**Origin:** mixture of quality coffee, specifically from Brazil, India, Indonesia and Honduras.

# *Creamy Espresso*

**CREMA BAR**

**80% Robusta**

**Packaging:** roasted coffee beans, packaged in 1 kg. reel envelope, with an aroma-saving valve that allows the coffee to breathe properly.

**Blend:** It is an alternative to other products, both for the characteristics of its blend and for the quality/price ratio.

**Composition:** strong taste and creamy espresso, thanks to a prevalent Robusta presence combined with quality Arabica coffee.

**Origin:** mixture of quality coffee from India, Indonesia, Brazil. This combination gives an intense and tasty flavour and aroma.



## THE MOKA TIN

**Product:** alternative to coffee beans.

It consists of **ground coffee mocha grinding**, placed in a 250-gram can and packaged in a protected atmosphere.

**Composition:** Oro or Super Bar blends, Mocha grinding.

**Use:** the 250 gram product has been designed to meet the needs of customers interested in coffee **for domestic / personal use.**

The can is mostly sold to people who prefer coffee made with the mocha, especially families or cafeterias who are not in a hurry to have a coffee and at the same time have the passion to do it the **old fashioned way.**

# Ramenzoni Coffee Dust



“VERDI”  
tins  
Available



## THE ESPRESSO TIN

**Product:** alternative to coffee beans.

It consists of **ground coffee espresso grinding**, placed in a 250-gram can and packaged in a protected atmosphere.

**Composition:** Oro or Super Bar blends, Espresso grinding.

**Use:** the 250 gram product has been designed to meet the needs of customers interested in coffee **for domestic / personal use.**

A mix of ground coffee ready to be placed in the **electric coffee machine** to bring to our costumers the beloved Italian Espresso.

## **FULL PERSONALIZED TINS AVAILABLE**

## **IN BEANS OR WITH GROUND COFFEE**



AMERICANO GRINDING  
AVAILABLE  
UPON REQUEST



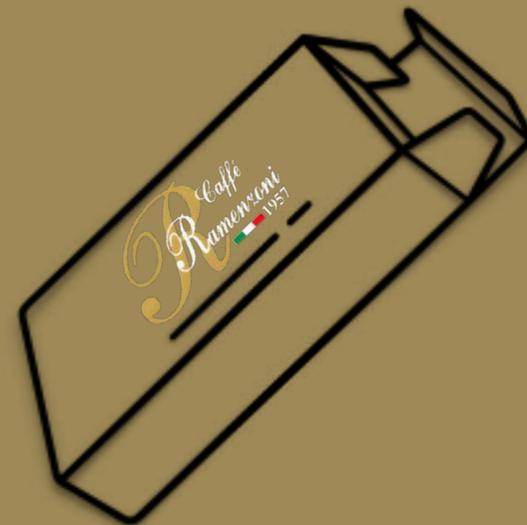
# 10 or 50 pieces

## Nespresso Compatible Capsules® Ramenzoni Version

5,6 grams of our *Premium blends*  
In order to offer a capsule compatible with  
the bestselling coffee machines



**Creamy Espresso**  
**Delicate Aftertaste**



Available in three  
different and complex blends





*Caffé*  
**Ramenzoni**  
1957

*L'Espresso  
Artigianale*

*Dal 1957*



# Espresso In Capsula



**FAP**  
**LAVAZZA COMPATIBLE**  
**ESPRESSO POINT**

# Coffee Capsules

We propose the Espresso Point FAP® compatible capsules

With the Espresso Point FAP®, It takes 7 grams to recreate the intense flavour on the palate of the highest quality blend of Caffè Ramenzoni.

The capsule has been introduced to help the frenetic rhythms of life.

The product is ready to be used and needs only to be placed in the appropriate compartment of the coffee machine.

The result is a coffee that maintains its taste thanks to the contrasts between Arabica and Robusta and does not lose its intensity and at the same moment saves precious time.

In addition to espresso capsules FAP, we also propose: decaffeinated, ginseng and barley capsules which give the customer a varied choice.

With the FAP capsules, we propose different coffee machines (single or multi groups), allowing you to drink and taste the Original Italian Espresso in capsule.



FAP Single-dose Espresso

FAP Coffee Machine

FAP Single-dose Decaf

# Full Personalization Service

Production and packaging on behalf of third parties of our blends or customised coffee blends.

At Caffè Ramenzoni we produce and package coffee for you in capsules, grounded and in roasted beans.

**ROASTED BEANS IN 250 GR. PERSONALIZED TINS ARE AVAILABLE.**

The service is addressed to companies that already operate in the coffee sector or that want to undertake the distribution of a personalized espresso with their own brand.

We provide a complete consultancy service, starting from the choice of the most suitable blends for your needs up to the customisation of the packaging with your company's brand and logo.



Packs with your company logo

120 x 75 mm on the front side



1 Kg



1kg

*Since 1957*

*L'Espresso Artigianale*

