



GIORDANO
caffè del piacere



Blends



DECISA



SENSORY PROFILE	
BODY	●●●●
AROMA	●
INTENSITY	●●●●●
SWEETNESS	●●●●●
ACIDITY	●●
BITTERNESS	●●
ASTRINGENCE	●●●●

TECHNICAL INFORMATION:	
Cooking time: Between 18 and 21 minutes.	
Maximum temperature in drum roasting: 206 ° C.	
Percentage of Caffeine: 2.57%.	

AFTERTASTE:	MATURE
ROASTING:	PUSH
FOAM COLOR:	Friar's robe

ORIGIN	
Uganda – India AA – Vietnam – Congo	

NUTRITION TABLE:	
Energy value for 100 ml of ready to drink coffee.	
K.Cal. 12,94 – K Joule 54,14	
Energy value for 100 g of product:	
Proteins	1,28 gr
Fat	0,14 gr
Saturated fatty acids	0,07 gr
Carbohydrates	1,64 gr
Of which sugars	0 gr
Salt	0,28 gr



VIGOROSA



SENSORY PROFILE	
BODY	●●●●
AROMA	●
INTENSITY	●●●●●
SWEETNESS	●●●●●
ACIDITY	●●
BITTERNESS	●●●
ASTRINGENCE	●●●

TECHNICAL INFORMATION:
Cooking time: Between 18 and 21 minutes.
Maximum temperature in drum roasting: 206 ° C.
Percentage of Caffeine: 3,86%.

AFTERTASTE:	ROUND
ROASTING:	DARK
FOAM COLOR:	Brown brown

ORIGIN
Uganda – India AB – Santos

NUTRITION TABLE:	
Energy value for 100 ml of ready to drink coffee.	
K.Cal. 15,93 – K Joule 66,65	
Energy value for 100 g of product:	
Proteins	1,17 gr
Fat	0,09 gr
Saturated fatty acids	0,05 gr
Carbohydrates	2,61 gr
Of which sugars	0 gr
Salt	0,33 gr



VELLUTATA



ROBUSTA

ARABICA

CARMELLO

SENSORY PROFILE	
BODY	●●●
AROMA	●●●●
INTENSITY	●●●●
SWEETNESS	●●●●●
ACIDITY	●●●●●
BITTERNESS	●●
ASTRINGENCE	●●

TECHNICAL INFORMATION:	
Cooking time: Between 18 and 21 minutes.	
Maximum temperature in drum roasting: 206 ° C.	
Percentage of Caffeine: 3,84%.	

AFTERTASTE:	Velvety
ROASTING:	Medium
FOAM COLOR:	Caramel

ORIGIN		
Uganda – India AA – Santos - Guatemala - Ethiopia		

NUTRITION TABLE:	
Energy value for 100 ml of ready to drink coffee.	
K.Cal. 13,04 – K Joule 54,56	
Energy value for 100 g of product:	
Proteins	1,16 gr
Fat	0,08 gr
Saturated fatty acids	0,03 gr
Carbohydrates	1,92 gr
Of which sugars	0 gr
Salt	0,29 gr



ARMONIOSA

SENSORY PROFILE	
BODY	●●●
AROMA	●●●
INTENSITY	●●●
SWEETNESS	●●●●●
ACIDITY	●●●●
BITTERNESS	●●
ASTRINGENCE	●

TECHNICAL INFORMATION:
Cooking time: Between 18 and 21 minutes.
Maximum temperature in drum roasting: 206 ° C.
Percentage of Caffeine: 2,92%.

AFTERTASTE:	Sweet
ROASTING:	Slow
FOAM COLOR:	Golden

ORIGIN
Uganda – Costa Rica - Guatemala - Honduras - Columbia

NUTRITION TABLE:	
Energy value for 100 ml of ready to drink coffee.	
K.Cal. 15,14 – K Joule 63,35	
Energy value for 100 g of product:	
Proteins	1,55 gr
Fat	0,14 gr
Saturated fatty acids	0,06 gr
Carbohydrates	1,92 gr
Of which sugars	0 gr
Salt	0,25 gr



SUBLIME



ROBUSTA

ARABICA

BEIGE

SENSORY PROFILE	
BODY	●●
AROMA	●●
INTENSITY	●●
SWEETNESS	●●●●●
ACIDITY	●●
BITTERNESS	●
ASTRINGENCE	●

TECHNICAL INFORMATION:	
Cooking time: Between 18 and 21 minutes.	
Maximum temperature in drum roasting: 206 ° C.	
Percentage of Caffeine: 2,42%.	

AFTERTASTE:	Fruity
ROASTING:	Light
FOAM COLOR:	Beige

ORIGIN				
India AA – Costa Rica - Guatemala - Honduras - EL Salvador - Ethiopia				

NUTRITION TABLE:	
Energy value for 100 ml of ready to drink coffee.	
K.Cal. 15,94 – K Joule 66,69	
Energy value for 100 g of product:	
Proteins	1,39 gr
Fat	0,1 gr
Saturated fatty acids	0,03 gr
Carbohydrates	2,37 gr
Of which sugars	0 gr
Salt	0,31 gr