



# A Leading European Coffee Company for Wholesale & Private Label Coffee

We are a leading European coffee group of coffee factories and roasters located in Spain and Italy, offering a very wide range of coffee products to clients in over 62 countries, selling to major wholesalers, distributors, supermarkets, many brands and even online sellers. We are also Private Label Coffee specialists.

We are FDA and IFS certified and ship worldwide by land, sea, and air to meet all your coffee needs.



## THE GROUP'S BRANDS AND WEBSITES:

[coffeefactories.com](http://coffeefactories.com) - [premiumcolombiancoffee.com](http://premiumcolombiancoffee.com) - [wholesalecoffeesuppliers.co](http://wholesalecoffeesuppliers.co) - [myowncoffeebrand.com](http://myowncoffeebrand.com)  
[40granos.com](http://40granos.com) - [tonythedonkey.com](http://tonythedonkey.com) - [mokabar.it](http://mokabar.it) - [ubagocafeteros.es](http://ubagocafeteros.es) - [burdetcoffee.com](http://burdetcoffee.com)



**UBAGO**  
*cafeteros*



## COMPANY VALUES

These three pillars drive and inspire us in the evolution of what we do in our company: innovation, responsible commitment, and customers. We are aware that these values mark present times and provide us with the path to decide our future.



### RESEARCH

R&D, development, and innovation as the basic pillars of our company. Investing in new resources, packaging and production lines has led us to create a wide range of different types of coffee packaging, making us true experts in the coffee world.



### RESPONSIBLE COMMITMENT

In UBAGO Cafeteros, we apply responsible policies at a social and environmental level in all the processes we are involved in. We offer socially responsible and organic certified coffees. We also care about the packaging, where we increasingly use compostable materials.



### OUR CLIENTS

The pillar of our business is our customers, and our aim is to seek new ideas, products, and services of the highest quality so that our customers maintain the standard of enjoying the best coffee. Ubago represents a guarantee of being able to count 100% on our company as a partner. We provide comprehensive 360° services; we work with all existing coffee market formats.

Focused on the quality and food safety of our products, we currently hold the IFS (International Food Standard) certification. IFS represents the standards of a safety system designed specifically for the food industry that certifies the stability and quality of processed food products and the phases of food production or processing.

Our goal, from the selection of the best coffee beans at their origin, is to maintain quality standards throughout all production and commercial processes.



*At Ubago cafeteros, we are aware that to have a good coffee, all processes must be taken care of, from the origin plantations in their phases of harvesting and classification, through roasting and packaging. This is how we will achieve success reflected in the final cup: "la taza final".*





**UBAGO**  
*cafeteros*

**EXCLUSIVE BEVERAGES**



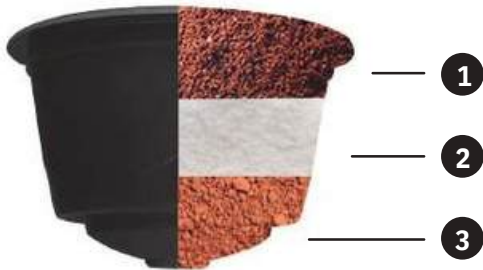
**CAPSULES COMPATIBLE WITH DOLCE GUSTO® SYSTEM**



UBAGO Cafeteros is pleased to present to you our range of products compatible with Dolce Gusto® system. A range of coffees that includes a 100% Arabica origin, an intense coffee blend of Arabicas and Robustas, and a decaffeinated coffee for those who wish to taste the best coffee but without the need of caffeine intake. We also offer a latte and a latte decaffeinated, along with the creaminess of a caramel cappuccino and the unmistakable chocolate, always full of cocoa nuances. It is a wide range to choose from.

Capsules compatible with **DOLCE GUSTO® system**

## OUR CAPSULES



At UBAGO cafeteros, we want to show you what's behind each capsule. We know that to get a good cup of coffee, cappuccino, or chocolate, we must carefully manage its raw materials.

In each capsule, we add the required dose of coffee, latte, cortado, cappuccino, or chocolate, ranging from 6 to 13 grams needed to prepare a cup. The product inside the capsule is protected by a film that shields the product and seals each capsule hermetically, ensuring the product's preservation.

### 1 COFFEE



For our coffee capsules we select the best 100% Arabica or Robusta coffee beans. Once the beans are roasted, we proceed to carry out a homogeneous grinding, obtaining the ground coffee ready for packaging.



100% Arabica coffee, an intense blend of robusta and Arabica beans and a decaffeinated coffee.

### 2 MILK



Milk is a very important product to create a cut, coffees with milk or cappuccinos, obtaining a good creaminess and delicate foam is achieved by selecting the best soluble milk that with its homogeneous granule will allow a perfect dissolution that will provide body, texture and creaminess in each cup.



Coffee with milk, Cortado or cappuccino will surprise you with its perfect combination of creaminess, flavor and texture.

### 3 COCOA



To obtain our soluble chocolate, the best cocoa seeds are chosen. After drying and fermentation, a paste is obtained, which is pressed and processed to obtain homogeneous granules of soluble cocoa that will be diluted with cold or hot liquid, and obtain the delicious and irresistible chocolate flavor.



For chocolate lovers, savor the irresistible and traditional flavor of the most intense chocolate.



**SALES UNIT 16 CAPSULES**

CASE FORMAT 16 CAPSULES

Discover our wide range of compatible D.G. capsules.  
Find the flavor of the drink that you like the most.



**Code:** 8437012312029  
**Ref:** 00000862



**Code:** 8437012312012  
**Ref:** 00000861



**Code:** 8437012312074  
**Ref:** 00000858



**Code:** 8437012312098  
**Ref:** 00000860



**Code:** 8437012312081  
**Ref:** 00000859



**Code:** 8437012312036  
**Ref:** 0000854



**Code:** 8437012312050  
**Ref:** 0000856



**Code:**8437012312043  
**Ref:** 0000855



**Code:**8437012312067  
**Ref:** 0000857



Capsules compatible for machines with **DOLCE GUSTO** ®\*

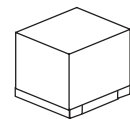
**PACKAGING SALE SUNIT - 16 D.G CAPSULES**



Sales unit of 16 capsules



Box x 4 s.u



EUROPALLET  
720 s.u per Pallet





**SALES UNIT OF 48 CAPSULES**

SAVINGS FORMAT CASE WITH 48 CAPSULES  
 Discover our wide range of compatible D.G. capsules.  
 Find the flavor of the drink that you like the most.



**Code:**8437012312869  
**Ref:** 00000871



**Code:** 8437012312982  
**Ref:** 00000870



**Code:** 8437012312609  
**Ref:** 00000867



**Code:** 8437012312159  
**Ref:** 00000869



**Code:**8437012312838  
**Ref:** 00000868



**Code:** 8437012312289  
**Ref:** 00000863



**Code:** 8437012312586  
**Ref:** 00000865



**Code:** 8437012312579  
**Ref:** 00000864



**Code:** 8437012312593  
**Ref:** 00000866



Capsules compatible for machines with **DOLCE GUSTO** ®\*

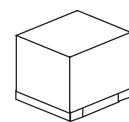
**PACKAGING SALE SUNIT - 16 D.G CAPSULES**



Sales unit of 16 capsules



Box x 4 s.u



EUROPALLET 720 s.u per Pallet



**CAPSULES COMPATIBLE WITH \*NESPRESSO SYSTEM**



At UBAGO Cafeteros, we present to you our range of products compatible with \*Nespresso system. If you are a user of Nespresso machines, we want to offer you the alternative from our coffee menu. Our best selection of 100% Arabica and Robusta coffees are the basis for creating our blends of these varieties, or a 100% origin like Colombia. Also, for those coffee lovers who do not wish to drink coffee with caffeine, we offer a decaffeinated coffee that has undergone a water-based decaffeination process without using chemical components. The ground coffee is hermetically sealed in fully recyclable and perfectly sealed capsules, ensuring compatibility with all machines.

## OUR CAPSULES

Coffee capsules are becoming increasingly popular due to their quick preparation time and easy cleaning process, as well as their appeal. However, there are many factors involved in the packaging process of each capsule. At Ubago Cafeteros, we have the necessary equipment and experience to control all processes, such as selecting the best coffees, the precise grinding point, and the hermetic packaging that will preserve the freshness and attributes of the best coffee.



1

### THE BEST BEAN

The beginning of everything in coffee is knowing how to select the best beans, a formula and proportion that distinguishes the brand and defines the flavor and taste of the final cup.



3

**THE BEST BLEND** We create a blend with the different origins that will define the character to achieve the perfect balance in the cup.



2

### THE RIGHT ROASTING POINT

We awaken the bean from its slumber with a slow roast that determines flavor and intensity based temperature and time.



4

**THE IDEAL GRINDING** We know that grinding is very important; it has to be just right so that the water, all its oils, flavors, and aromas between each particle are kept intact.



### ALUMINUM SEALING

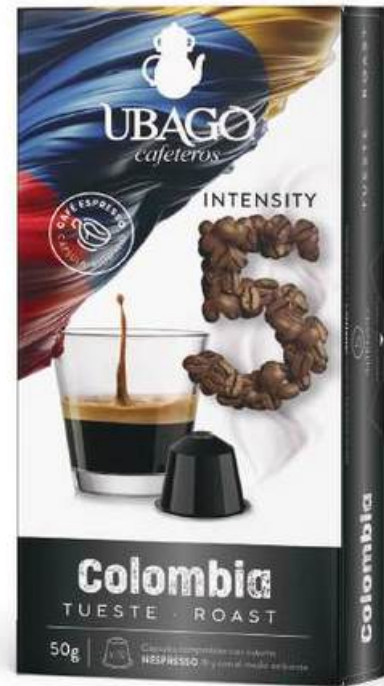
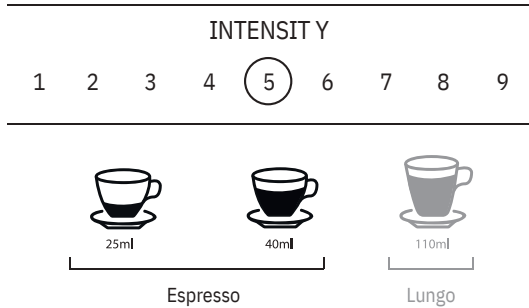
Our capsules are hermetically sealed, this allows all the organoleptic characteristics of each coffee to be kept intact until tasting.

## 10 CAPSULES

**Description:** contains a high-quality coffee grown in the mountainous regions of the country, known for its smooth flavor, balanced with fruity and sweet touches. It is highly appreciated and recognized for its distinctive aroma and silky body.

**Code:** 8437027353000

**Ref:** 00000939

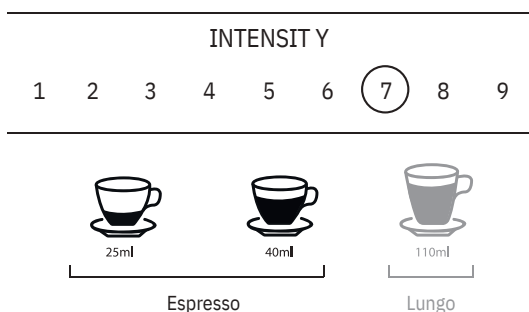


## 10 CAPSULES

**Description:** An intense coffee that offers a robust, invigorating sensory experience with a deep and lasting flavor on the palate.

**Code:** 8437027353017

**Ref:** 00000918



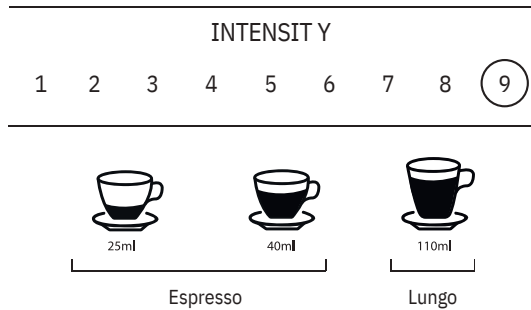
With hermetic packaging and aluminum we preserve and protect the coffee from light, oxygen and humidity, maintaining its freshness and aromas.

## 10 CAPSULES

**Description:** An energetic sensory experience with an extraordinary, robust, bold flavor and dense body. An intensely stimulating aroma that awakens all senses.

**Code:** 8437027353024

**Ref:** 00000916

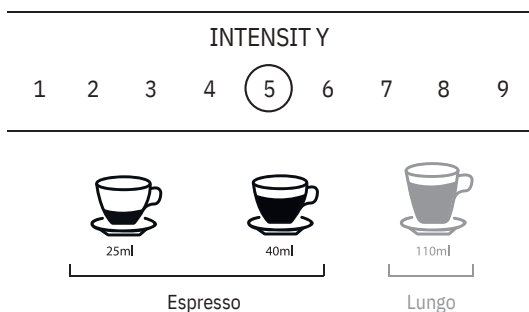


## 10 CAPSULES

**Description:** A decaffeinated coffee that retains the characteristic coffee flavor and aroma, ideal for those who want to enjoy the taste without the stimulating effects and a perfect option for those looking to reduce caffeine intake without giving up the pleasure of a cup of coffee.

**Code:** 8437027353031

**Ref:** 00000920



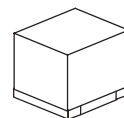
## PACKAGING CASE - 10 CAPSULES



Sales unit of 10 capsules  
**Net weight: 50G**



Box grouped  
**12 u**



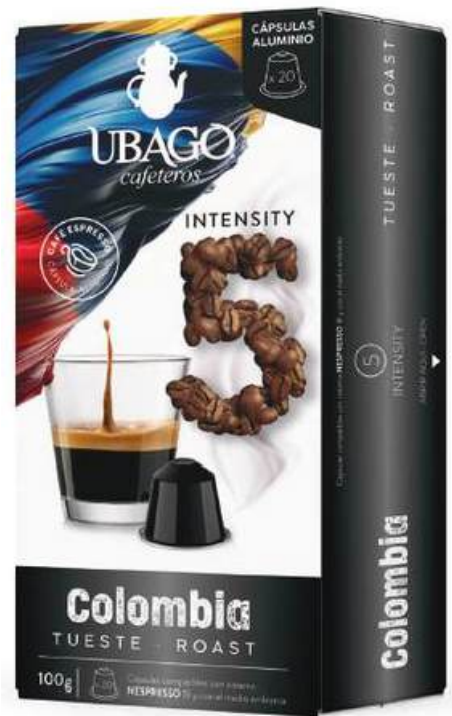
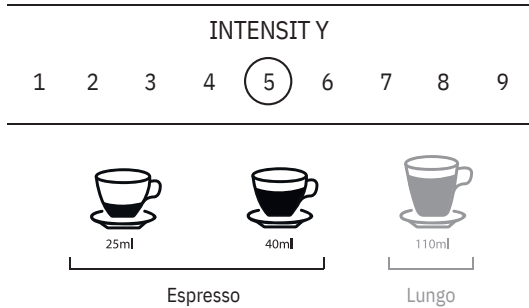
EUR - Palet  
**280 u**

## 20 CAPSULES

**Description:** contains a high-quality coffee grown in the mountainous regions of the country, known for its smooth flavor, balanced with fruity and sweet touches. It is highly appreciated and recognized for its distinctive aroma and silky body.

**Code:** 8437027353048

**Ref:** 00000950

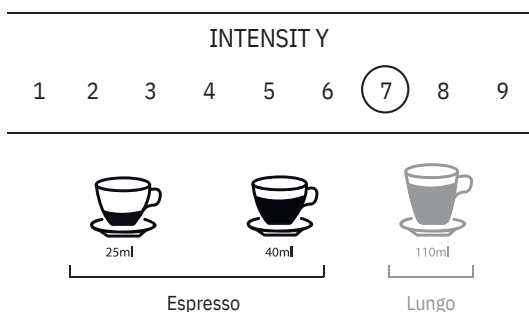


## 20 CAPSULES

**Description:** An intense coffee that offers a robust, invigorating sensory experience with a deep and lasting flavor on the palate.

**Code:** 8437027353055

**Ref:** 00000919



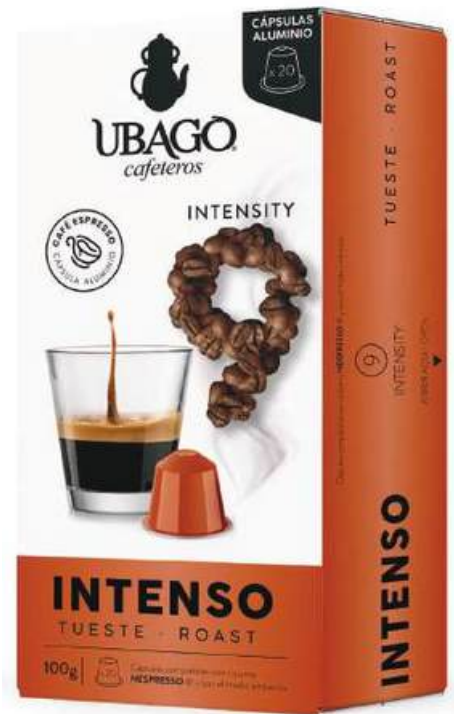
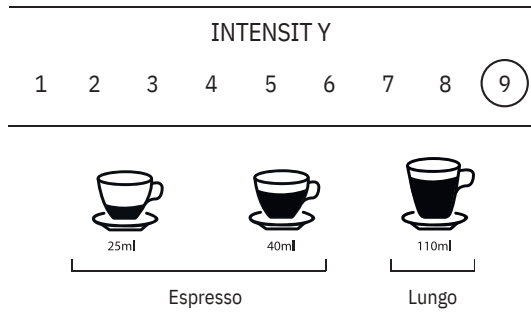
With hermetic packaging and aluminum we preserve and protect the coffee from light, oxygen and humidity, maintaining its freshness and aromas.

## 20 CAPSULES

**Description:** An energetic sensory experience with an extraordinary, robust, bold flavor and dense body. An intensely stimulating aroma that awakens all senses.

**Code:** 8437027353062

**Ref:** 00000917

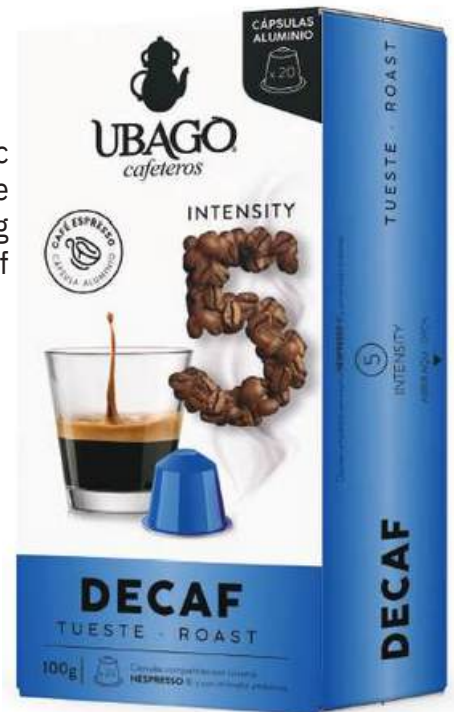
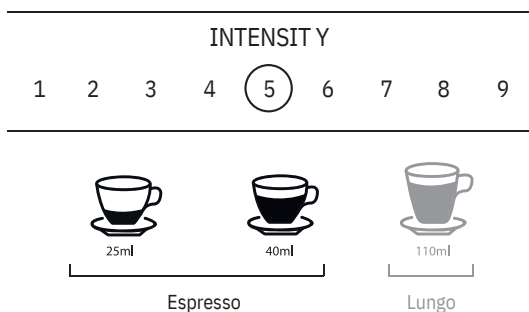


## 20 CAPSULES

**Description:** A decaffeinated coffee that retains the characteristic coffee flavor and aroma, ideal for those who want to enjoy the taste without the stimulating effects and a perfect option for those looking to reduce caffeine intake without giving up the pleasure of a cup of coffee.

**Code:** 8437027353079

**Ref:** 00000921



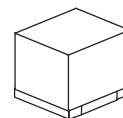
## PACKAGING CASE - 20 CAPSULES



Sales unit of 20 capsules  
**Net weight: 100G**



Box grouped  
**12 u**



EUR - Palet  
**120 Boxes**



## PRODUCT CATEGORIES



### BLEND THE BEST COMBINATION

At UBAGO cafeteros, we are experts in creating BLENDS. Our know-how in combining various origins, selecting different types of beans, and combining their different sources in the right proportion is both an art and a secret that distinguishes the character of a brand.



## BIO ORGANIC COFFEE

We have selected the best Organic coffee plantations from the Tropic of Cancer and Capricorn, guaranteeing all certified quality standards.



## COFFEE BLEND

At UBAGO cafeteros, we are experts in creating BLENDS. Our know-how in creating a composition from various origins, selecting different types of beans, and mixing their different sources in the right proportion is both an art and a secret that distinguishes the character of a brand. The goal is to obtain a balanced and round cup of coffee, taking advantage of the qualities that each coffee has in order to combine them and create a PERFECT cup.

## COFFEE BLEND

Coffee blends are created in a very customized way to achieve a cup suitable for the consumption preferences of the country to which it is directed. We carefully decide this criteria in order to select a proportion of ARABICA or ROBUSTA varieties, as well as the roasting process it undergoes. Achieving a specific roasting point is crucial. Assessing the individual characteristics each origin and variety of green coffee provides, such as aroma, acidity, and body, will define the character in the final cup.

### ROBUSTA

**Variety Origin:** Congo  
**Temperature:** 20 - 30° c  
**Essential Oil:** 10 -12%  
**Resistance:** High  
**Market share:**  
30% **Caffeine:** 1,7  
- 4%



**Taste:** Strong and lasting  
**Shape:** Round  
**Sugar:** 3%  
**Use:** for espresso coffee  
**Price:** Low  
**Plantation Altitude:** 0 - 900m

### ARABICA

**Origin variety:** Ethiopia  
**Temperature:** 15 - 25 c  
**Essential Oil:** 15 -17%  
**Resistencia :** Low  
**Market share:** 70%  
**Caffeine:** 0,8 -1,4%



**Taste:** Sweeter and smoother  
**Shape:** Elongated  
**Sugar:** 6-7%  
**Use:** for filter coffee  
**Price:** High  
**Plantation Altitude:** 800 -  
2200m

# INTENSE BLEND 1000G



Sales unit of 1000g

**Code:** 8437027353093

**Ref:** 00000922



Sales unit of 1000g

**Code:** 8437027353109

**Ref:** 00000923



Sales unit of 1000g

**Code:** 8437027353116

**Ref:** 00000924

## THE 3 LEVELS OF COFFEE ROASTING

The roasting process will vary the flavor and color of your coffee:

**1. LIGHT ROAST** - High caffeine content - Emphasizes the coffee's acidity - Typically used for single-origin coffees

### 2. MEDIUM ROAST

- The most balanced of the three coffees
- Increases the intensity of the aromas
- The sweetness and acidity of the coffee

### 3. DARK ROAST

- Balances the properties of the coffee
- Low caffeine content
- High in texture
- Bitter notes from excessive caramelization

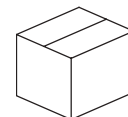
appear



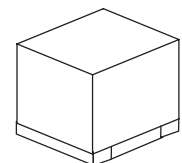
## PACKAGING 1000G - COFFEE BEANS



Bag  
1000 G



Box grouped  
10 bags/10kilos



EUR - Pallet 450 kilos  
9 boxes per row

# INTENSE BLEND 500G



Sales unit of 1000g

**Code:** 8437027353123

**Ref:** 00000925

Sales unit of 1000g

**Code:** 8437027353130

**Ref:** 00000926

Sales unit of 1000g

**Code:** 8437027353147

**Ref:** 00000927

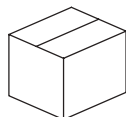
## HOW IS A CUP OF COFFEE DEFINED?

Here are the 6 key values to define and evaluate the quality of coffee, crucial to consider when tasting these products.

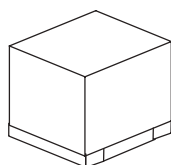
### EMBALAJE 500G - CAFÉ GRANO



Bolsa  
500 G



Caja agrupada  
10 Bolsas



EUR - Palet  
72 Cajas

### THE AROMA AND FRAGRANCE

How it smells

### THE ACIDITY

The citrus notes of the coffee.

### THE FLAVOR

The taste experience

### THE BODY

The texture of the drink.

### THE BALANCE

The harmony of flavors.

### THE AFTERTASTE

The lingering notes or sensations.



# INTENSE BLEND 500G



Sales unit of 250g

**Code:** 8437027353154

**Ref:** 00000928



Sales unit of 250g

**Code:** 8437027353161

**Ref:** 00000929



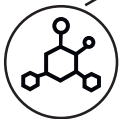
Sales unit of 250g

**Code:** 8437027353178

**Ref:** 00000930



## HOW DOES COFFEE ACT IN YOUR BODY?



It stimulates cortisol and adrenaline hormones



It stays in the body for about four hours.



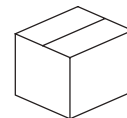
Blood pressure increases and the heart beats faster.

- Caffeine reaches the blood within 30 minutes of ingestion.
- In the nervous system, it blocks adenosine receptors. (Adenosine regulates brain activity).
- It acts in the brain keeping us awake.

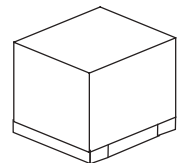
## PACKAGING 250G - COFFEE BEANS



Bag  
500 G



Box grouped  
10 bags/5kilos



EUR - Pallet  
360 kilos 12 boxes per row

# INTENSE BLEND 250G



Sales unit of 250g  
**Code:** 8437027353185  
**Ref:** 00000951



Sales unit of 250g  
**Code:** 8437027353192  
**Ref:** 00000952



Sales unit of 250g  
**Code:** 8437027353208  
**Ref:** 00000953

## COFFEE QUALITY - DETERMINING VARIABLES

### INTRINSIC FACTORS

Final processing: Hulling, sorting, roasting, and extraction.  
 Genotype: Variety, composition, diversity, and adaptation.  
 Cultivation systems: Tree density, shade, and pruning system.  
 Primary processing: Harvesting and processing.



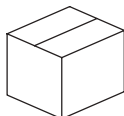
### EXTRINSIC FACTORS

Soil: Structure, fertility, and PH.  
 Climate: Temperature, rainfall, and altitude-latitude.

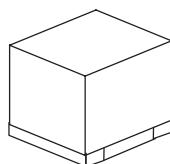
## PACKAGING 250G - COFFEE BEANS



Bag  
 250 G



Box grouped  
 14 bags/35kilos



EUR - Pallet  
 294 kilos 12 boxes per row





## 100% ARABICA **KALDI**



At Ubago Coffee, we want to pay tribute to **KALDI** the shepherd, who discovered **ARABICA**, which is why we have created this **100% ARABICA**.

Kaldi and coffee are two words intimately linked; Kaldi, a humble Ethiopian shepherd, has the honor of being recognized as the **discoverer of the coffee fruit**.

## ACCORDING TO THE LEGEND OF THE SHEPHERD

According to the shepherd's legend, Kaldi lived in the 9th century in the mountainous region of **Kaffa (Etiopía)** with his herd of goats. One day, while the goats were in their farm, the shepherd noticed that they were acting strangely, jumping and skipping; they had more energy. He was concerned as he watched them eat curious **red berries from a bush** he did not recognize, and then exhibit this behavior.

From there, he decided to take some of these fruits to the monks of a nearby monastery. The monks, upon examining these fruits and by some twist of fate, ended up throwing some of these fruits into the fire, discovering the **intoxicating aroma of roasted coffee**. The hermits began to make an infusion that helped the monks stay awake at night during the long hours of their prayers, marking the beginning of the spread of coffee.

### CHARACTERISTICS KALDI

Arabica coffee was discovered in Ethiopia where it originates.



1

#### GRAIN SHAPE

It is an elongated and oval-shaped grain, the characteristic groove that divides the grain is S-shaped.

2

#### ORIGIN

It is grown in multiple areas of the world. It requires a cool subtropical climate and is vulnerable to cold and insects, making it more expensive.



75% of coffee production is **ARABICA** (vs. Robusta 25%)

3

#### FLAVOR

Arabica coffee is more balanced, sweet, aromatic and with a wide variety of nuances and very mild flavors.

4

#### CAFFEINE

They have a lower amount of caffeine, half that of a robusta, and their flavor is smoother.



**ARABICA**  
1,25% caffeine  
(vs. Robusta 2,25% caffeine)

5

#### PRODUCTION

75% of coffee production in the world is Arabica, while the remaining 25% is Robusta.



# KALDI BEAN COFFEE



## 100% ARABICA KALDI

The classification of 100% Arabica beans follows a selection process that we perform in tasting in our laboratory. The goal is to obtain the most balanced, sweet, aromatic flavor with a wide variety of nuances and very smooth flavors.

The slow and balanced roast will awaken all the aromas of each grain to preserve all its qualities; we use flexible packaging with a one-way valve, which allows the extraction of oxygen and thus maintains the product in better conditions.

### KALDI

Blend of 100% Arabica coffees that provide a smooth, perfumed cup with a delicate acidity.

### Roasting

Natural

### We present two groups of packaging:

COFFEE BEANS

Sales unit of 1000g

**Code:** 8437027353291

**Ref:** 00000954

COFFEE BEANS

500 g container

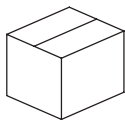
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**Ref:** 00000955

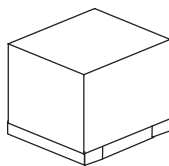
### PACKAGING 1000G – BEAN COFFEE



Bag  
1000 G



Grouped box  
10 Bags

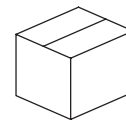


EUR - Pallet  
45 Boxes

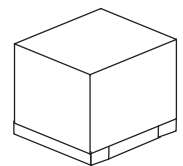
### PACKAGING 500G – BEAN COFFEE



Bag  
500 G



Grouped box  
10 Bags



EUR - Pallet  
72 Boxes

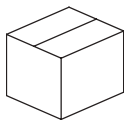
# KALDI GROUND COFFEE



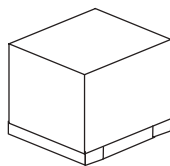
## PACKAGING 500G - GROUND COFFEE



Bag  
500 G



Grouped box  
10 Bolsas



EUR - Pallet  
72 Cajas



## KALDI 100% ARABICA

Balance in a careful selection of the best 100% Arabica coffees. The perfection of its beans, the sweetness and acidity of the best coffees of the highest quality. For lovers of the best beans in the world.

### FEATURES IN CUP

Intensidad: ● ○ ○ ○ ○

Acidez: ● ● ● ● ●

Cuerpo: ● ● ● ● ○

### We offer two groups of packaging:

GROUND COFFEE

Sales unit of 500g

Code: 8437027353314

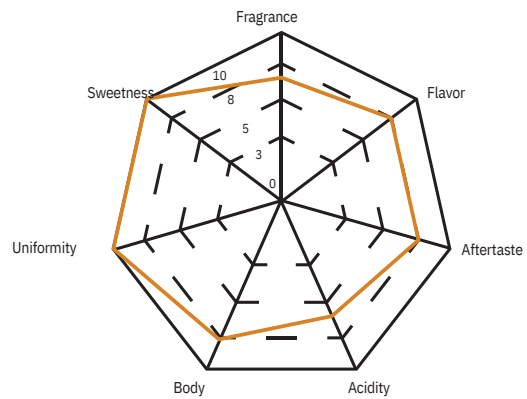
Ref: 00000956

GROUND COFFEE

250 g container

Code: 8437027353321

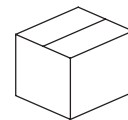
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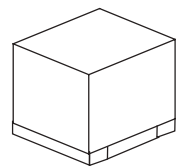
## PACKAGING 250G - GROUND COFFEE



Bag  
250 G



Grouped box  
14 Bags



EUR - Pallet  
84 Boxes



**UBAGO**  
*cafeteros*



**ORGANIC COFFEE**



At UBAGO cafeteros, we select the best organic coffee plantations between the Tropic of Cancer and the Tropic of Capricorn, ensuring all standards of certified quality.

## OUR ORGANIC COFFEE

Discussing Fair Trade and Organic Agriculture means talking about respect for the earth, conservation, and care of natural resources, all combined with respect for the work of women and men, their rights and those of their families, making it possible for them to have a dignified and sustainable life.



## ORGANIC COFFEE CHARACTERISTICS

Organic coffee is produced without the aid of artificial chemicals such as certain additives or some pesticides and herbicides. Among its main characteristics are: 1-The farmland has not been exposed to prohibited substances for the last 3 years. 2- Protection between organic and conventional cultivation. 3- Sustainable cultivation management plan avoiding soil nutrient erosion, natural pest control; combination with tree species that in addition to providing shade and natural moisture, make a balance in the conservation of soil nutrients.





# ORGANIC COFFEE



We select the best organic coffee plantations for the creation of these coffees, verifying all quality standards and international certifications of BIO products.

We offer two groups of packaging:

BEAN COFFEE

Sales unit of 1000g

**Code:** 8437027353215

**Ref:** 50000169

BEAN COFFEE

Sales unit of 500g

**Code:** 8437027353222

**Ref:** 50000170

GROUND COFFEE

Sales unit of 500g

**Code:** 8437027353239

**Ref:** 50000171

GROUND COFFEE

Sales unit of 500g

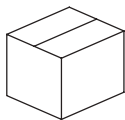
**Code:** 8437027353246

**Ref:** 50000172

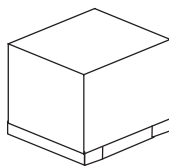
## PACKAGING 1000G – BEAN COFFEE



Bag  
1000 G



Box grouped  
10 bags/10 kilos

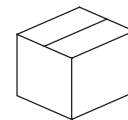


EUR - Pallet  
9 boxes per row

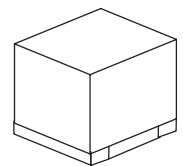
## PACKAGING 500G – BEAN COFFEE



Bag  
500 G



Box grouped  
10 bags/5 kilos



EUR - Pallet  
12 boxes per row

# BIO DECAF



Once the batches of organic coffee are certified, we proceed to remove the caffeine from the bean itself using a humidification process where the beans are immersed in water and caffeine-free coffee extract, developing an osmosis process. This process does not involve chemical products and does not alter the organoleptic qualities of the product.

We offer two groups of packaging:

BEAN COFFEE

Sales unit of 1000g

**Code:** 8437027353253

**Ref:** 50000173

BEAN COFFEE

Sales unit of 500g

**Code:** 8437027353260

**Ref:** 50000174

GROUND COFFEE

Sales unit of 500g

**Code:** 8437027353277

**Ref:** 50000175

GROUND COFFEE

Sales unit of 250g

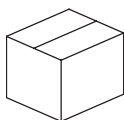
**Code:** 8437027353284

**Ref:** 50000176

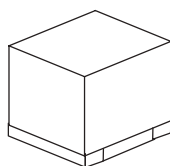
## PACKAGING 500G - GROUND COFFEE



Bag  
500 G



Box grouped  
10 Bolsas

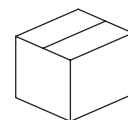


EUR - Pallet  
72 Cajas

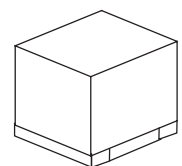
## PACKAGING 250G - GROUND COFFEE



Bag  
250 G



Box grouped  
14 Bolsas



EUR - Pallet  
84 Cajas





**UBAGO**  
*cafeteros*



Coffee Cherry



Green Coffee



Roasted Coffee



Freeze-Dried Coffee

## INSTANT COFFEE PRODUCTS

As expert roasters, we offer a wide range of instant coffee products, from 100% Arabica coffees to organic coffees and crafted blends, with a great capacity to provide a portfolio of instant coffee products in both FREEZE-DRIED and AGGLOMERATED products, meeting the needs of each customer.

## **FREEZE-DRIED INSTANT COFFEE**

Freeze-drying is the ideal process to preserve the perfect flavor and aroma attributes of coffee, consisting of freezing the liquid coffee extract. Once frozen, it is placed in a vacuum chamber to separate the water by sublimation.



**PROCESS FOR MAKING FREEZE-DRIED COFFEE** 1. A coffee infusion is made. 2. The infusion is frozen, then chopped and passed through a vacuum tunnel. 3. Heat is applied, turning the ice into vapor, leaving only the crystals of the freeze-dried coffee. 4. The coffee retains its organoleptic properties. 5. There is no chemical manipulation and it retains the flavor and aroma.

## **AGGLOMERATED INSTANT COFFEE**

Agglomerated (or granulated) instant coffee starts from atomized instant coffee and the powder is slightly moistened so the particles adhere to each other in larger granules, obtaining a product that dissolves more easily.



**PROCESS FOR MAKING AGGLOMERATED COFFEE** 1. A coffee infusion is made. 2. The infusion passes through a nozzle forming drops. 3. The liquid is sent to towers of hot dry air. 4. The water evaporates and the coffee powder remains. 5 It is moistened to grow the granule and facilitate its dissolution. 6. In the process, caffeine and aromatic compounds are lost. 7. The lost aromas are added back to the coffee powder during the agglomeration process.

We offer a wide range of instant coffee products that adapt to the needs of each client, ensuring all official certifications:

- Organic Soluble
- Fairtrade Soluble
- Rainforest RFA Soluble
- UTZ Solubles



# INSTANT COFFEE



Sales unit of 200g  
**Code:** 8437027353338  
**Ref:** 00000940

Sales unit of 100g  
**Code:** 8437027353345  
**Ref:** 00000941



Sales unit of 200g  
**Code:** 8437027353352  
**Ref:** 00000942

Sales unit of 100g  
**Code:** 8437027353369  
**Ref:** 00000943



Sales unit of 200g  
**Code:** 8437027353376  
**Ref:** 00000944

Sales unit of 100g  
**Code:** 8437027353383  
**Ref:** 00000945



**FREEZE-DRIED COFFEE**  
 Freeze-drying is the ideal process to preserve the perfect flavor and aroma attributes of coffee.



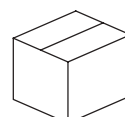
**AGGLOMERATED COFFEE**  
 It is a product that dissolves easily and is more affordably manufactured.

At UBAGO Cafeteros, we aim to offer a very wide range of instant coffee products with intense and classic flavors, accompanied by a decaf option, with the possibility of having the instant product with either a freeze-dried or agglomerated process..

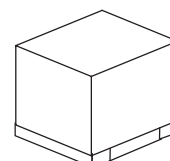
## PACKAGING 200G



Can  
**200 G**



Box grouped  
**6 cans/1200 g**



EUR - Pallet  
**210 Boxes**

# INSTANT COFFEE



Sales unit of 200g

**Code:** 8437027353390

**Ref:** 00000946

Sales unit of 100g

**Code:** 8437027353406

**Ref:** 00000947



Sales unit of 200g

**Code:** 8437027353413

**Ref:** 00000177

Sales unit of 100g

**Code:** 8437027353420

**Ref:** 00000178



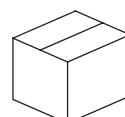
**FREEZE-DRIED COFFEE** Freeze-drying is the ideal process to preserve the perfect flavor and aroma coffee attributes.

At UBAGO Cafeteros, we are very demanding with our high-end products, which is why all our most select coffees are instant and obtained through freeze-drying. They are 100% Arabica and organic, and can be dissolved even without heating in both water and milk.

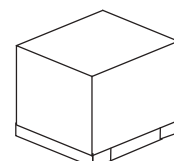
## PACKAGING 100G



Can  
100 G



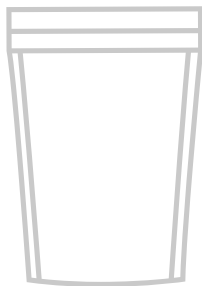
Box grouped  
12 cans/1200 g



EUR - Pallet  
1560 units

## DO YOU HAVE AN EMPTY INSTANT COFFEE JAR?

Discover our refill packages to replenish your jar.



DOYPACK bag of 275g and 75g.



Refill Bag of 275g

**Code:** 8437027353444

**Ref:** 00000962

Refill Bag of 75g

**Code:** 8437027353437

**Ref:** 00000961



Refill Bag of 275g

**Code:** 8437027353468

**Ref:** 00000964

Refill Bag of 75g

**Code:** 8437027353451

**Ref:** 00000963



This practical **doypack container** with a **zipper closure** helps preserve all the aroma and flavor, and it contains less plastic than your traditional jar; we want to share our commitment to sustainability.

Use this refill package to complete your traditional jar.

Refill your jar!

# INSTANT COFFEE REFILL



Refill Bag of 275g  
**Code:** 8437027353482  
**Ref:** 00000966  
 Refill Bag of 75g  
**Code:** 8437027353475  
**Ref:** 00000965



Refill Bag of 275g  
**Code:** 8437027353505  
**Ref:** 00000968  
 Refill Bag of 75g  
**Code:** 8437027353499  
**Ref:** 00000967



Refill Bag of 275g  
**Code:** 8437027353529  
**Ref:** 50000187  
 Refill Bag of 75g  
**Code:** 8437027353512  
**Ref:** 50000186

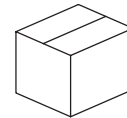


We offer a wide range of natural or decaffeinated soluble products with freeze-dried or agglomerated production processes. Soluble products that can be dissolved even without heating in dairy water or plant-based drinks.

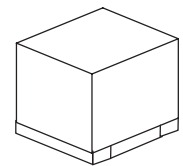
## DOYPACK 275G



Doypack  
275 G



Box grouped  
8 doypacks/2320 g



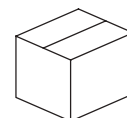
EUR - Pallet

84 boxes 672 sales units

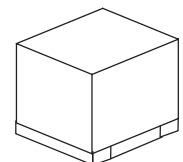
## DOYPACK 75G



Doypack  
75 G



Box grouped  
10 doypacks/850 g



EUR - Pallet

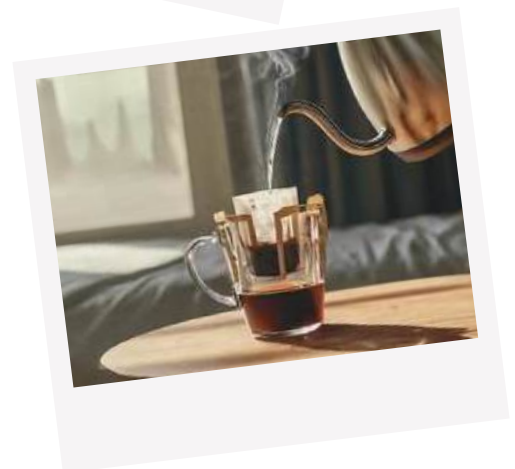
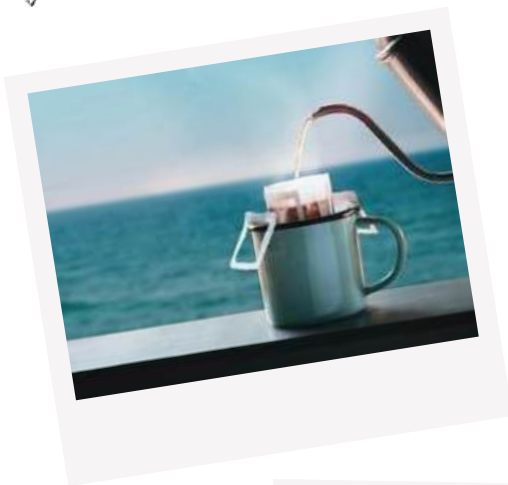
84 boxes 840 sales units

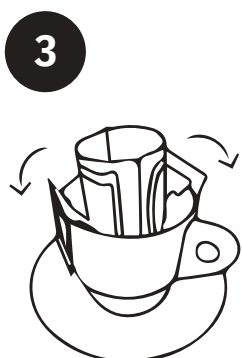
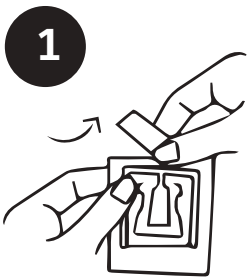
## DRIP COFFEE

Single-use sachet format for making drip or pour-over coffee, where water passes through a layer of ground coffee. This sachet contains a filter bag that allows you to enjoy the aroma of the best coffee anywhere and at any time.



**ENJOY A  
DRIP  
WHEREVER  
AND  
WHENEVER  
YOU WANT**





**Code:** 8437012312586  
**Ref:** 50000136



**Code:** 8437012312593  
**Ref:** 50000137



**Code:** 8437012312609  
**Ref:** 50000138



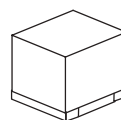
**PACKAGING CASE - DRIP COFFEE**



Case 7 units  
Net weight: 70 G



Box grouped  
10 sales units



EUR - Pallet  
276 boxes 2760 sales units





PROBAT

# Mokabar®

il caffè, la nostra passione



International Sales:  
+34-628 744644  
email: international@mokabar.it  
web: www.mokabar.it

Mokabar®  
il caffè, la nostra passione

Unico



TUTTI I VOLTI DEL NOSTRO CAFFÈ

Mokabar

Mokabar

TORREFAZIONE  
DAL 1961

UNA  
STORIA  
DI  
FAMIGLIA



TORREFAZIONE  
OGGI

LA TORREFAZIONE UNICO è un'azienda artigiana a gestione familiare, dove da sempre i punti di forza sono la qualità dei processi offerti, il controllo costante della materia prima e del prodotto finito ed una totale attenzione al servizio offerto alla nostra clientela.

MOKABAR (GRIFFO KINOTTO) is a craftsman and family managed company in which the quality of the production, the constant control of the raw material and the final product and the global attention to the service offered to our customer's have always been strong points.

TUTTI I NOSTRI PRODOTTI, DA PER IL LETTERE MISCELA CHE PER CADA NOSTRO SEMPRE, RISPONDIAMO DEL NOSTRO IMPEGNO. Tuttavia cerchiamo di non avere una quantità eccessiva di caffè confezionato in garanzia, per assicurare ai nostri clienti un prodotto sempre fresco. Il sistema di tracciabilità permette di gestire la rotazione della merce, monitorando ogni singolo passaggio da quando il caffè crudo entra in magazzino sino a quando viene consegnato.

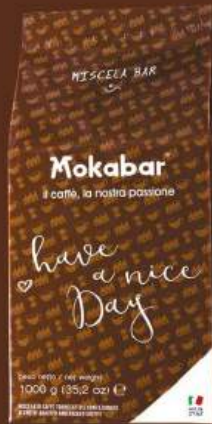
ALL OF OUR PRODUCTS, FROM THE LETTERS BLEND TO THE FINEST ONE, WE TAKE CARE OF OUR CUSTOMERS. Nevertheless we avoid to have a huge quantity of packaged coffee in stock, in order to guarantee our goods to be as fresh as we can. The traceability system allows us to manage the turnover and to supervise every step, from raw coffee to our customers.



## 03 IL CONFEZIONAMENTO E MAGAZZINAGGIO



## LINEA BAR



La nostra miscela BAR è stata premiata dall'International Institute of Coffee Tasters con la medaglia d'oro per la sezione Italian espresso 2018/2019.

Our BAR blend was awarded with the gold medal by the International Institute of Coffee Tasters for the category Italian espresso 2018/2019.



Single Origin Coffee  
Indian Kaapi Royale  
Nicaragua  
Brazilian Santos

# SE CONOSCI IL CAFFÈ, CONOSCI IL MONDO



La nostra LINEA BAR è composta da quattro miscele di assoluta qualità, che con le dovute variazioni, mantengono le proprie peculiarità negli anni.

Our LINEA BAR is composed by four blends of absolute quality, that keep their peculiarities except some slight adjustments.



**MISCELA BAR** è costituita per la quasi totalità da caffè Arabica dolci e lavati provenienti da Brasile, Guatemala, Nicaragua, Etiopia, Honduras ed India. Richiede un'attenta lavorazione da parte del barista, ma garantisce un sapore estremamente delicato e raffinato.

**BAR BLEND** made almost entirely of Arabica coffee, sweet and washed, from Brazil, Guatemala, Nicaragua, Ethiopia, Honduras and India. Requires careful preparation by the barista, but guarantees an extremely delicate and refined taste.

**MISCELA BIANCA** questa miscela è un'evoluzione della miscela BAR, a cui vengono aggiunti pregiati caffè Robusta provenienti dall'India. L'aggiunta del caffè Robusta rende la miscela meno soggetta alle variazioni climatiche e garantisce un risultato in tazza perfetto con un buon spessore di crema.

**BLAN BLEND** is an evolution of the BAR blend, as we added quality Robusta coffee from India. The addition of Robusta coffee makes the blend less susceptible to climate changes and ensures a better cup performance with a thick layer of cream.

**MISCELA NERISSIMA** costituita per il 30% da caffè Arabica Brazilian e per il 70% da caffè Robusta Indiani e Vietnamiti lavati. È molto profumata ed ha un gusto intenso e corposo, garantisce una perfetta resa in tazza ed un'ottima cremosità.

**BLAN BLEND** is composed by 30% of Brazilian Arabica and for 70% of Indian and Vietnamese washed Robusta coffee. It is very fragrant and has an intense and full-bodied flavour, guaranteeing a perfect cup performance and high creaminess.

**MISCELA NERA** composta da caffè brasiliano ed indiano, questa miscela dà una presentazione in tazza eccellente, con una crema morbida e color nocciola, ed un sapore dolce e persistente.

**BLAN BLEND** composed of Brazilian and Indian coffees, this blend gives an excellent cup performance, with a soft and nutty cream, and a sweet and persistent taste.

have a nice Day



## CASA

have a nice Day

**MISCELA BIANCA** anche a casa tutto il sapore del caffè Mokabar, in comodo confezioni da 500 gr. Può essere o in grani o macinato, sia per la moka che per la macchina espresso.

**BLAN BLEND** You can take home all the flavour of the coffee Mokabar in convenient packs of 500 gr. It can be either in whole or ground, both for Moka and for espresso.

**LA LETTERA BIANCA** contiene una pregiatissima miscela di caffè Arabica, macinata in modo ottimale sia per la Moka che per le macchine espresso da casa. Imballo elegante, ottimo come idea regalo.

**THE WHITE LETTER** contains a precious blend of Arabica coffee, ground in an optimal way both for classical Moka, both for the home espresso machines. elegant packaging, great gift idea.





Questa nostra politica viene premiata da un incremento costante nel tempo del volume d'affari e da un'ottima fidelizzazione dei nostri clienti.

Partendo sempre su di una elevata qualità del caffè utilizzato, la nostra torrefazione è in grado di offrire una gamma completa di miscelate e prodotti per il bar, per la distribuzione automatica e per la casa.

Tutta la nostra produzione, prima di essere proposta al mercato, viene attentamente testata, in modo da poter offrire un gusto gradevole che non risenta eccessivamente delle variazioni climatiche nel corso dell'anno.

LA NOSTRA TORREFAZIONE

This policy has been rewarded at long through a constant increase of the business volume and a high fidelization of our customers.

Always aiming to a very high quality of the raw coffee, our roastery can offer a complete range of blends and products for bar, vending and home.

Before being proposed on the market, our whole production is carefully tested in order to offer a palatable taste that is not excessively affected by climate variations during the year.

COFFEE ROASTING



LA TOSTATURA

Trattiamo le varie origini separatamente, per poter garantire omogeneità ed evitare differenze di cottura e colore dei diversi chicchi.

ROASTING

We roast separately our single origins, in order to have an much homogeneity as we can and to avoid different shades of colour between the beans.

LO STOCCAGGIO

Dopo la tostatura lasciamo riposare il caffè nei silos per qualche giorno, successivamente vengono miscelate le diverse origini pronte per il confezionamento.

STORAGE

After the roasting, we stock the coffee for few days, then we mix different origins to obtain blends and pack them.

IL CONFEZIONAMENTO E MAGAZZINAGGIO

Una volta ottenute le miscelate, a seconda delle esigenze di magazzino, prepariamo le diverse confezioni: 3 kg, 1 kg, ciotole, capsule e capsule Nespresso® compatibili.

PACKING AND STOCKING

Once we have the blends, we pack them in different sizes: 3 kg, 1 kg, bowls, capsules and Nespresso® compatible capsules, according to our needs.

01

LE FASI DEL CAFFÈ



TOSTARE IN UNO DEI NOSTRI AFFORNALI

tramite un processo che dura circa 20 minuti e che arriva a 220° C, in questo modo la tostatura avviene in maniera uniforme all'interno ed all'esterno del chicco e si evita una cottura superficiale. Successivamente il caffè viene fatto raffreddare senza l'utilizzo di acqua, ma soltanto muovendolo e tramite getti d'aria, in modo da mantenere la qualità organolettica e gli aromi che si possono apprezzare una volta in tazza.

WE ROAST IN ONE OF OUR ROASTERS

through a 20 minutes process that reaches 220° C, this guarantees a homogenous roasting. Both inside and outside. Once roasted, we let the coffee cool down just by moving it and through air, in order to enhance all the different aromas we could smell once brewed.

01 LA TOSTATURA



UNA VOLTA TESTATE E IMPACCHATE

Il caffè viene stoccato in silos e lasciato riposare qualche giorno. In un secondo momento le differenti origini vengono miscelate, secondo ricette che, salvo piccole modifiche, sono le stesse da anni. A quel punto avviene il confezionamento nei vari formati, con l'applicazione di valvole degasanti, che permettono una miglior conservazione con il tempo.

ONCE BLENDED AND STOCKED

the coffee is stocked for a few days in an appropriate storage silo. Different origins of coffee will be blended together following the same recipe since years, and then we pack them in different sizes, with a degasifier valve which allows the gases to go out, while avoids the oxidation due to the contact with the air.



02 LO STOCCAGGIO



## A PREMIUM FACTORY

A SPAIN-LOCATED COFFEE FACTORY. WE ARE INTERNATIONAL SUPPLIERS OF WHOLESALE HIGH-QUALITY GOURMET ROASTED COFFEE TO SUPERMARKETS, COFFEE SHOPS AND BUSINESSES AROUND THE WORLD.

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CONTACT US.  
WHATSAPP AVAILABLE

**+34-628744644**

### SURESTE PRODUCTOS HOSTELEROS

C/França n.19

P.I. La Escandella (03698)

Agost - Alicante SPAIN

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[info@burdetcoffee.com](mailto:info@burdetcoffee.com)

Tel: +34- 965258257 / +34-628744644







# Supermarkets around the world that have decided to trust us

Our coffee factory is located in Alicante, Spain, with a 20-year history as roasters and a fully automated packaging system on-site. Our company, chosen as one of the leading coffee companies in Spain, offers a complete line of Classic Good-Quality coffees and a Gourmet line of Premium Single-Origin coffees, with eye-catching bag design, that are slowly becoming a success around the globe.





# BURDET CLASSIC

Format: 1 kg Whole Bean



## ROASTED IN SPAIN





# BURDET CLASSIC

## EXTRA CREME

PURE ROBUSTA FROM VIETNAM. SMOOTH AROMA WITH STRONG TASTE. FULL BODIED AND PERSISTENT CREME IN YOUR CUP.

## DECAF

PURE DECAFFEINATED ROBUSTA FROM ASIA. SMOOTH AROMA WITH STRONG TASTE. FULL BODIED AND PERSISTENT CREME.

## ESPECIALISIMO

A PERFECT BLEND OF 80% ARABICA AND 20% ROBUSTA, GIVING A NICE BALANCE WITH SOFT AND SWEET TASTE AND MEDIUM BODY.

## ESPRESSO

PURE ROBUSTA FROM VIETNAM. SMOOTH AROMA WITH STRONG TASTE. FULL BODIED AND PERSISTENT CREME IN YOUR CUP.

## NATURAL

A PERFECT BLEND OF 60% ARABICA AND 40% ROBUSTA, A NICE BALANCE OF SOFT AND SWEET TASTE, MEDIUM BODY AND CREAMY FINISH.

## COLOMBIA SUPREMO

A PURE PREMIUM ARABICA, MILD FRUITY/CHOCOLATE, SUBTLE ACIDITY, INTENSE FRAGRANCE, NOTES OF SWEET CARAMEL



FRESHLY-ROASTED  
PER ORDER

CAFEBURDET - BURDETCOFFEE.COM - BURDETCAFE.COM

Recyclable  
Bags

# BURDET GOURMET

FORMAT: 1 KG WHOLE BEAN



## ROASTED EN SPAIN



## BURDET GOURMET

### COLOMBIA SUPREMO

A PURE PREMIUM ARABICA, MILD FRUITY/CHOCOLATE, SUBTLE ACIDITY, INTENSE FRAGRANCE, NOTES OF SWEET CARAMEL

### GUATEMALA

HEAVY BODIED ARABICA WITH SUBTLE SMOKY SPICY OVERTONES WITH A SUPERB SWEET FINISH, A BALANCED LEVEL OF ACIDITY AND BODY AND RICH AROMA.

### COSTA RICA

THIS COFFEE IS CLEAN, SWEET, LIGHT BODIED AND WELL-BALANCED ARABICA.

### ETHIOPIA

A FRUITY ARABICA WITH A UNIQUE TASTE WITH HINTS OF BLUEBERRY, WITH LIGHT BODY, STRONG ACIDITY AND A WONDERFUL FLORAL FLAVOUR.

### INDIA

MEDIUM BODIED ROBUSTA WITH SUBTLE HINTS OF WOOD, TROPICAL FRUITS AND SPICES, LOW ACIDITY AND A COMPLEX SPICY AROMA.



FRESHLY-ROASTED  
PER ORDER

**Recyclable  
Bags**

# BURDET IN INTERNATIONAL FAIRS



# BURDET AROUND THE WORLD





# FAQ's

## **Shelf Life and Expiry:**

- The coffee has a shelf life of 18 months from Italy or 24 months from Spain.

## **Payments:**

- Payment Terms: Bank wire transfer in Italy or Spain, 100% in advance.

## **Certifications:**

- H.A.C.C.P. (Hazard Analysis and Critical Control Points)
- FDA Registration
- CIFER Certified (for China)
- IFS

## **Taxes:**

- EU Companies: No taxes are added if a valid VAT number is provided.
- Non-EU Companies: No taxes are added.

## **What Information Must Be on the Bag?**

You can include our VAT number and address without mentioning the company name.

## **Minimum Orders:**

- Consult with us for it depends on many factors. Your Private Label Expert on Whatsapp can guide you.

## **Coffee Options:**

- Whole Beans
- Ground Coffee (available for specific preparations):  
Espresso/Moka - American/Filter - Turkish/Arabic (extra charge)

## **Required Information on Bags/Labels:**

- Coffee Details:
  - Example: "Roasted Colombian Whole Bean" or "Roasted Coffee from Colombia and Other Countries"
  - For ground coffee, specify the grind type (e.g., espresso, moka, Turkish, etc.)
- Net Weight
- Best Before Date:
- Our sealing machine prints the expiry date (month/year) and batch number on the bag. If additional details are required by your country's regulations, like a full production/expiry date (day/month/year), please include a designated space on the label for this.
- Origin: "Roasted and produced in xxx (ask for details)
- Your full company details.
- Italy: Recycling Info: "PLASTIC" – please check local recycling instructions.
- We are not responsible for label requirements in your country.

**Client must get our design and text approval before printing.**



### **Coffee products we offer. In our brand or your own brand (Private Label):**

- Roasted whole bean
- Roasted ground coffee
- Coffee in Tins
- Dolce Gusto Compatible Capsules
- Nespresso Compatible Capsules
- Drip Coffee
- Instant Coffee

### **Profile:**

- Our clients: supermarkets, wholesalers/distributors, coffee shops, online sellers.
- Our MOQ is 100 kg (220 lbs) for ready brand.
- We only sell wholesale.
- Our main markets are USA, Europe and Middle East.
- We are FDA and IFS certified.

### **Prices:**

- Prices for wholesale roasted coffee. Ground coffee available, at extra charge for private label (0.50/kg). We offer all possibilities of ground, including Turkish.
- Prices in euros. Check [www.xe.com](http://www.xe.com) for currency conversion.

### **Packaging:**

- For private label: Sizes available: 1 KG format/250g/1 lb/12oz/16oz/10 oz/8oz
- You may send us your bags for packaging. We have to preapprove design/text/bag.
- We can recommend where to print your bags and freelance bag designers.

### **Transport:**

- EXW Prices. Shipping not included.
- We ship worldwide by sea, land and air.
- You may use your own transport company to pick up.

### **Samples:**

- 250g Samples may be ordered. Price 5 euros each + shipping. In case of interest, please request Sample FORM. We will reimburse price of coffee (transport excluded) in case of order.

### **MOQ´s:**

- MOQ (minimum order) varies according to product.

### **Private Label:**

- We offer private labelling in all of our 3 coffee factories (Spain and Italy).
- Private label: Bags with labels. Laser printed bags. Printed bags. Capsules. Drip bags. Tins.

Please email us at [info@coffeefactories.com](mailto:info@coffeefactories.com) or contact us via Business Whatsapp at +34-628744644 to tell us what you are needing in order for us to guide you on which of our factories would better fit your needs and guide you along the way.

#### **OUR COFFEE GROUP**

COFFEEFACTORIES.COM - WHOLESALCOFFEESUPPLIERS.CO - MYOWNCOFFEEBRAND.COM - PREMIUMCOLOMBIANCOFFEE.COM - MOKABAR.IT - UBAGOCAFETEROS.ES - BURDETCOFFEE.COM - TONYTHEDONKEY.COM - 40GRANOS.COM

## WHOLESALE PRICE LIST – (please always request updated price list) 2025

SPAIN WHOLESALE PRICE LIST (ROASTED COFFEE) – Prices in euros - UBAGO BRAND			
1 kg /2.2 lb	BLEND	INTENSO (WHOLE BEAN)	10,05
1 kg /2.2 lb	BLEND	CLASSIC (WHOLE BEAN)	11,05
1 kg /2.2 lb	BLEND	DECAF (WHOLE BEAN)	11,54
1 kg /2.2 lb	BLEND	KALDI (WHOLE BEAN)	11,19
1 kg /2.2 lb	BLEND	BIO (WHOLE BEAN)	14,16
1 kg /2.2 lb	BLEND	BIO DECAF (WHOLE BEAN)	17,55
500 g / 12 oz	BLEND	INTENSO (WHOLE BEAN)	5,15
500 g / 12 oz	BLEND	CLASSIC (WHOLE BEAN)	5,60
500 g / 12 oz	BLEND	DECAF (WHOLE BEAN)	5,89
500 g / 12 oz	BLEND	KALDI (WHOLE BEAN)	5,71
500 g / 12 oz	BLEND	BIO (WHOLE BEAN)	7,15
500 g / 12 oz	BLEND	BIO DECAF (WHOLE BEAN)	8,89
250 grams/8 oz	BLEND	INTENSO (GROUND)	2,64
250 grams/8 oz	BLEND	CLASSIC (GROUND)	2,89
250 grams/8 oz	BLEND	DECAF (GROUND)	3,05
250 grams/8 oz	BLEND	KALDI (GROUND)	2,93
250 grams/8 oz	BLEND	BIO (GROUND)	3,71
250 grams/8 oz	BLEND	BIO DECAF (GROUND)	4,57
DRIP COFFEE		ORGANIC BOX OF 7 PIECES	2,73
DRIP COFFEE		DECAF BOX OF 7 PIECES	2,96
DRIP COFFEE		ORGANIC BOX OF 100 PIECES	28,10
DRIP COFFEE		DECAF BOX OF 100 PIECES	31,40
DRIP COFFEE		ORGANIC BOX OF 400 PIECES	112,10
DRIP COFFEE		DECAF BOX OF 400 PIECES	124,44

SPAIN WHOLESALE PRICE LIST (ROASTED COFFEE) – Prices in euros - BURDET			
1 kg /2.2 lb	BLEND	NATURAL (60% ARABICA/40% ROBUSTA)	13,70
1 kg /2.2 lb	BLEND	ESPECIALISIMO (80% ARABICA/20% ROBUSTA)	14,65
1 kg /2.2 lb	SINGLE ORIGIN	ESPRESSO (100% ROBUSTA)	12,19
1 kg /2.2 lb	SINGLE ORIGIN	EXTRA CREME (100% ROBUSTA)	12,19
1 kg /2.2 lb	SINGLE ORIGIN	DECAF (100% ROBUSTA)	13,74
1 kg /2.2 lb	SINGLE ORIGIN	COLOMBIA GOURMET (100% ARABICA)	15,40
1 kg /2.2 lb	SINGLE ORIGIN	GUATEMALA GOURMET (100% ARABICA)	17,19
1 kg /2.2 lb	SINGLE ORIGIN	COSTA RICA GOURMET (100% ARABICA)	17,15
1 kg /2.2 lb	SINGLE ORIGIN	ETHIOPIA GOURMET (100% ARABICA)	17,89
1 kg /2.2 lb	SINGLE ORIGIN	INDIA GOURMET (100% ROBUSTA)	12,75
500 g / 12 oz	BLEND	NATURAL (60% ARABICA/40% ROBUSTA)	7,35
501 g / 12 oz	BLEND	ESPECIALISIMO (80% ARABICA/20% ROBUSTA)	7,83
502 g / 12 oz	SINGLE ORIGIN	ESPRESSO (100% ROBUSTA)	6,60
503 g / 12 oz	SINGLE ORIGIN	EXTRA CREME (100% ROBUSTA)	6,60
504 g / 12 oz	SINGLE ORIGIN	DECAF (100% ROBUSTA)	7,37
505 g / 12 oz	SINGLE ORIGIN	COLOMBIA GOURMET (100% ARABICA)	8,20
507 g / 12 oz	SINGLE ORIGIN	GUATEMALA GOURMET (100% ARABICA)	9,10
508 g / 12 oz	SINGLE ORIGIN	COSTA RICA GOURMET (100% ARABICA)	9,08
509 g / 12 oz	SINGLE ORIGIN	ETHIOPIA GOURMET (100% ARABICA)	9,45
510 g / 12 oz	SINGLE ORIGIN	INDIA GOURMET (100% ROBUSTA)	6,88
250g / 8.8 or / 10 oz	BLEND	NATURAL (60% ARABICA/40% ROBUSTA)	3,93
250g / 8.8 or / 10 oz	BLEND	ESPECIALISIMO (80% ARABICA/20% ROBUSTA)	4,16
250g / 8.8 or / 10 oz	SINGLE ORIGIN	ESPRESSO (100% ROBUSTA)	3,55
250g / 8.8 or / 10 oz	SINGLE ORIGIN	EXTRA CREME (100% ROBUSTA)	3,55
250g / 8.8 or / 10 oz	SINGLE ORIGIN	DECAF (100% ROBUSTA)	3,94
250g / 8.8 or / 10 oz	SINGLE ORIGIN	COLOMBIA GOURMET (100% ARABICA)	4,35
250g / 8.8 or / 10 oz	SINGLE ORIGIN	GUATEMALA GOURMET (100% ARABICA)	4,80
250g / 8.8 or / 10 oz	SINGLE ORIGIN	COSTA RICA GOURMET (100% ARABICA)	4,79
250g / 8.8 or / 10 oz	SINGLE ORIGIN	ETHIOPIA GOURMET (100% ARABICA)	4,97
250g / 8.8 or / 10 oz	SINGLE ORIGIN	INDIA GOURMET (100% ROBUSTA)	3,69

ITALY WHOLESALE PRICE LIST (ROASTED COFFEE) – Prices in euros - MOKABAR BRAND			
1 kg /2.2 lb	BLEND	GRAN CREMA (70% ROBUSTA/30% ARABICA)	11
1 kg /2.2 lb	BLEND	EXTRA BLEND (70% ARABICA/30% ROBUSTA)	13,15
1 kg /2.2 lb	BLEND	BAR BLEND (90% ARABICA/10% ROBUSTA)	16,79
1 kg /2.2 lb	SINGLE ORIGIN	HAITI BLEND (50% ROBUSTA/50% ARABICA)	12,46
1 kg /2.2 lb	SINGLE ORIGIN	INDIA CHERRY 18 (100% ROBUSTA)	15,22
1 kg /2.2 lb	SINGLE ORIGIN	UGANDA (100% ROBUSTA)	15,22
1 kg /2.2 lb	SINGLE ORIGIN	DECAF (100% ROBUSTA)	14,47
1 kg /2.2 lb	SINGLE ORIGIN	BRAZIL SANTOS FINE CUP 17/18 (100% ARABICA)	17,36
1 kg /2.2 lb	SINGLE ORIGIN	COLOMBIA SUPREMO 18 (100% ARABICA)	21,83
1 kg /2.2 lb	SINGLE ORIGIN	NICARAGUA ALTO MATAGALPA (100% ARABICA)	21,83
1 kg /2.2 lb	SINGLE ORIGIN	ETHIOPIA (100 ARABICA)	21,83
250g / 8.8 or / 10 oz	BLEND	GRAN CREMA (70% ROBUSTA/30% ARABICA)	3,42
250g / 8.8 or / 10 oz	BLEND	EXTRA BLEND (70% ARABICA/30% ROBUSTA)	3,84
250g / 8.8 or / 10 oz	BLEND	BAR BLEND (90% ARABICA/10% ROBUSTA)	4,79
250g / 8.8 or / 10 oz	SINGLE ORIGIN	HAITI BLEND (50% ROBUSTA/50% ARABICA)	3,75
250g / 8.8 or / 10 oz	SINGLE ORIGIN	INDIA CHERRY 18 (100% ROBUSTA)	5,02
250g / 8.8 or / 10 oz	SINGLE ORIGIN	DECAF (100% ROBUSTA)	4,26
250g / 8.8 or / 10 oz	SINGLE ORIGIN	BRAZIL SANTOS FINE CUP 17/18 (100% ARABICA)	5,51
250g / 8.8 or / 10 oz	SINGLE ORIGIN	COLOMBIA SUPREMO 18 (100% ARABICA)	6,50
250g / 8.8 or / 10 oz	SINGLE ORIGIN	NICARAGUA ALTO MATAGALPA (100% ARABICA)	6,50
250g / 8.8 or / 10 oz	SINGLE ORIGIN	ETHIOPIA (100 ARABICA)	6,50





## Contact

We look forward to working with you and providing exceptional coffee products for your business. Please don't hesitate to get in touch with us for more information or any inquiries.

### Phone

For USA: For inquiries or support, feel free to reach us at our US toll-free number:  
+1-800-890-5390

For English Speakers from the Rest of the World  
you can also reach us at:  
Tel: +34-628744644. SPAIN

**Business Whatsapp** +34-628744644 (SPAIN)

**Online Chat** available.

**Email:** For questions or to request a quote, contact us at: [info@coffeefactories.com](mailto:info@coffeefactories.com)

### Our Global Headquarters

While our operations are based in Italy and Spain, our dedicated team is available to assist you in English and guide you through every step of the process. We proudly serve clients across the the world.

### BURDET COFFEE

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Email: [info@burdetcoffee.com](mailto:info@burdetcoffee.com)

### MOKABAR S.n.c di BERTOLINO E.&C.

Via Stradella 238/5, 10147 Torino, Italy

Phone: +34 628 744 644

Email: [international@mokabar.it](mailto:international@mokabar.it)

### UBAGO FACTORY

Pol. Industrial pi, c/del Tint 8, Alcoy, Spain

Phone: +34 628 744 644

Email: [info@coffeefactories.com](mailto:info@coffeefactories.com)

### Business Hours

We are available Monday to Friday, 9:00 AM – 6:00 PM (ET). If you're located outside these hours, feel free to email us, and we'll get back to you as soon as possible.

### Worldwide Shipping

We are proud to offer worldwide shipping by land, sea, and air. Our commitment to quality is backed by certifications such as FDA and IFS, and we can provide health certificates and certificates of origin for all our products.

