



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
UNO S.P.A.

**TORREFAZIONE
DAL 1961**



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

MOKABAR COFFEE ROASTING 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 customers have always been strong points.



**TORREFAZIONE
OGGI**

Mokabar
UNO S.P.A.



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

Per questo sempre su di una elevata qualità dei caffè utilizzati, la nostra torrefazione è in grado di offrire una gamma completa di miscele 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 in time through a constant increase of the business volume and a high fidelisation 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

LE FASI DEL CAFFÈ

01

LA TORREFAZIONE

Torrefiamo 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 even homogeneity as we can avoid to avoid different shades of colour between the beans.



LO STOCCAGGIO

Dopo la torrefazione 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 miscele, a seconda delle esigenze di magazzino, prepariamo le diverse confezioni: 3 kg, 1 kg, cialde, capsule e capsule Nespresso® compatibili.

PACKING AND STOCKING

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

01 LA TOSTATURA

TORREFAZIONE IN UN ROTORE A CILINDRO, tramite un processo che dura circa 20 minuti e che arriva a 220° C, in questo modo la torrefazione avviene in maniera uniforme all'interno ed all'esterno del chicco e si evita una cottura superficiale. Successivamente il caffè viene fatto raffreddare sotto l'effetto di acqua, ma soltanto muovendolo e tramite getti d'aria, in modo da esaltare le qualità organolettiche e gli aromi che si possono apprezzare una volta in tazza.

THE BEANS ARE TOASTED IN A ROTARY DRUM, through a 20 minutes process that reaches 220° C; this guarantees a homogeneous 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.



UNA VOLTA TOSTATO I CAFFÈ

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 ROASTED AND COOLED,

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



02

LO STOCCAGGIO



From Italy

Mokabar Coffee Roaster is a craftsman and a 3-generation family-managed company in which the quality of the production, the constant control of the raw material, the final product and the global attention to the service offered to our customers have always been strengths. We have been carrying on these values since 1961 and for three generations. Our factory is based in Turin, north west of Italy, about 150km from Milan.

In 2018 our blend "BAR" was awarded with the gold medal for the category "Espresso Italiano" at the International Coffee Tasting promoted by the International Institute of Coffee Tasters.

We serve clients around the world.

Our private label product range is:

-Roasted beans and ground (Turkish/Arabic/American/Filter/Espresso/Moka)

For information and questions in English from international clients, please visit our following website and contact details (English-speaking team available):

Tel: +34-628744644

Emails (for English): international@mokabar.it

PRIVATE LABEL OPTIONS

1



Printed bags 250g / 1 kg with valve.

2



Black matte flat-bottomed bags with zipper or valve and labels - (front and back) - sizes: 250g & 1kg

3

*You send us your bags for packaging
(we need to approve design to make sure it
complies with what is required for us to export)*



COFFEE BEANS
AND GROUND

GALLERY

PRINTED BAGS



Wholesale Price List

Whole bean or ground



(Coffee prices only. Bag price has to be added, depending on type of bag and quantities.)

Grancrema blend - (70% Robusta - 30% Arabica)	1 kg	€8,02
	250 gr	€2,67
Haiti blend - (50% Robusta - 50% Arabica)	1 kg	€8,87
	250 gr	€2,91
India Cherry 18 - (100% Robusta)	1 kg	€13,34
	250 gr	€4,24
Vietnam Wetpolished 18 - (100% Robusta)	1 kg	€9,95
	250 gr	€3,28
Extra blend - (30% Robusta - 70% Arabica)	1 kg	€10,68
	250 gr	€3,15
Decaf	1 kg	€11,04
	250 gr	€3,28
Brazilian Santos Fine Cup 17/18 (100% Arabica)	1 kg	€13,34
	250 gr	€4,24
Bar Blend - (10% Robusta - 90% Arabica)	1 kg	€13,46
	250 gr	€3,88
India Kaapy Royal 18 (100% Robusta)	1 kg	€13,34
	250 gr	€4,24
Colombia Supremo 18 (100% Arabica)	1 kg	€16,61
	250 gr	€4,97
Nicaragua Alto Matagalpa (100% Arabica)	1 kg	€16,61
	250 gr	€4,97
Ethiopia (100% Arabica)	1 kg	€16,61
	250 gr	€4,97



General FAQ's

What we sell:

Coffee beans and ground coffee.

Do you offer Private Label?

Yes. We specialise in private labelling and offer:

- Printed bags
- Bags with labels

What quantity of whole bean/ground coffee enters in each pallet?

250g:

1 pallet: 450 kg net weight (500 gross weight, pallet included): 36 boxes with 50 bags each.

1 kg:

1 pallet: 504 kgs net weight (558 gross weight, pallet included): 36 boxes with 14 bags each.

What are some approximate shipping costs? Note that we accept CLIENT CAN PICK-UP.

- By truck (Europe): approximately 1 -1.5 euro/kg (based on 100 kgs)
- By air (Rest of World): door to door approximately 7-9 euros/kg (based on 100 kgs). Cheaper to airport, around 5-8 euros/kg.
- By sea (pallet): approximately 0.75-1.5 euros/kg (based on 500 kgs)
- By sea (per container): approximately 0.10-0.15 euros/kg (for 18,000 kgs)

Samples:

To buy samples, you should request SAMPLE FORM from us. Please complete it with your sample order shipping details and send back to us. We regret to inform that we do not offer free samples. The pricing is 5 euros for each sample of 250-gram, plus shipping. We usually ship by Italian post.

Do you send samples in whole bean or ground?

We automatically send in whole bean but we can grind it if you prefer. But make sure to let us know before placing the order so we take note - by whatsapp (+34-628744644) or by email. If ground, please indicate if American/Filter, Espresso/Moka or Turkish/Arabic.

What shipping options do you offer?

We ship worldwide by sea, land and air.

Where is your factory located?

Via Stradella, 238/5, Turin, Italy.

Expire date/Shelf life:

18 months.

Payments:

Italy Bank wire, 100% in advance.

Our certifications:

H.A.C.C.P. (Hazard Analysis and Critical Control Points).

FDA Registration

CIFER certified (China)

Are taxes added to prices?

If you are an EU Company or from the Rest of the World, no taxes are added to prices. If from EU country, you would need to provide us VAT number for us to not add taxes.



Private Label

What info of ours has to be on my bag?

You can just put our VAT number and address, without our company name.

Minimum order for Printed Bags:

- Depending on the bag size and the quantities, prices range from €0.30 (for bags with rolls at higher minimum order) to €1.90/bag for pre-formatted bags at lower minimum orders of 1000 bags.
- Lead time: 4 - 6 weeks.

Minimum order for Bags with Labels:

- The minimum order is 100 kgs but you can mix coffees, except for Colombian Coffee, which always has to be a minimum of 100 kgs.
- We prepare labels for you, you only have to send us your file in pdf.
- Important: We are not responsible for the labelling requirements you may have in your country.
- Ground coffee can be prepared for:
1)- Espresso/Moka. 2)-American/Filter. 3)- Turkish/Arabic (extra charge)
- Lead time: 7 working days approximately

What price is for black bag and and label?

Bag of 250g €0.32 / Bag of 1 kg €0.57. You can send us your bags if you prefer.

Front label €0.28 / Back label €0.18

What are the label sizes for black bag with label?

Maximum size for front and back labels are:

250gr 10 x 11.5 cms.

1kg 11 x 17 cms

*Important: labels must have white border (this is because the paper used for the labels is white which can lead to a very thin visible around the edges of the paper), cut marks and bleed. Please indicate this info to your designer.

Info generally required to be on bags:

- Blend of roasted coffee in beans or ground from "MAIN COUNTRY OF ORIGIN OF THE COFFEE" and other countries.
- If ground, you can specify what kind of grinding: moka, espresso, turkish, filter, ecc.
- Net weight.
- Best before: see top for date
- Our sealing machine always prints expiry date (month and year) and batch number on the top. If this information is enough, you can just write Best before: see top for date. If you need further information, according to your country law, such as date of production and/or expiry date indicated with day/month/year, please be sure to design a box on the label with this information.
- Roasted and produced in Italy by VAT n° IT 04922750015 – Via Stradella 238/5 – 10147 – Torino – Italy
- You can write "MADE IN ITALY", and add the Italian flag.
- Distributed by: YOUR FULL COMPANY DATA
- Recycling: PLASTIC - check your town instructions



Printed Bag Prices

(These prices are for printed bags only, coffee not included.
Minimum 1000 bags. Prices in euros. EXW. Transport not included.

PEZZI <i>PCS</i>	PREZZO <i>PRICE</i>
1000	1,946 €
1500	1,541 €
2000	1,338 €
2500	1,218 €
3000	1,137 €
4000	1,035 €
5000	0,975 €
6000	0,935 €
7000	0,905 €
8000	0,883 €
9000	0,867 €
10000	0,854 €

TUTTI I NOSTRI PRODOTTI, GRAZIE AL SISTEMA MOKA CHE PER NOI SONO UNO DEI PUNTI DI FORZA, SONO SEMPRE
BEN CONSERVATI. TANTO DA GARANTIRCI DI NON AVERE UNA QUANTITÀ
ECESSIVA DI CAFFÈ CONFEZIONATO IN GIALCINA, PER
ASSICURARE AI NOSTRI CLIENTI UN PRODOTTO SEMPRE
FRESCO. IL SISTEMA DI TRACCIABILITÀ PERMETTE DI
GESTIRE LA ROTAZIONE DELLA MERCE, MONITORANDO OGNI
SINGOLA FASE: DA QUANDO IL CAFFÈ CRUDO ENTRA IN
MAGAZZINO FINO A QUANDO VIENE CONSEGNATO.

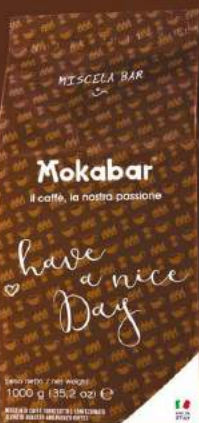
ALL OF OUR PRODUCTS, THANKS TO THE MOKA SYSTEM, ARE ALWAYS
WELL KEPT. SO MUCH SO THAT WE CAN GUARANTEE OUR
CUSTOMERS THAT WE DO NOT HAVE A HUGE QUANTITY OF
PACKED COFFEE IN STOCK, IN ORDER TO GUARANTEE OUR
PRODUCT IS AS FRESH AS WE CAN. THE TRACEABILITY
SYSTEM ALLOWS US TO MANAGE THE TURNOVER AND
TO 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 for 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 "BAR" line 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 roasti 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.

MISCELA BAR is 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 EXTRA: 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.

MISCELA EXTRA is an evolution of the BAR blend, to which 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 EXTRA è costituita per il 30% da caffè Arabica Brasiliani e per il 70% da caffè Robusta Indiani e Vietnamiti lavati. È molto profumata ed ha un gusto intenso e corposo, garantendo una perfetta resa in tazza ed un'elevata cremosità.

MISCELA EXTRA consists for 30% of Brazilian Arabica and for 70% of Indians 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 MISTI composta da caffè brasiliani ed indiani, questa miscela dà una presentazione in tazza eccellente, con una crema morbida e color nocciola, ed un sapore dolce e persistente.

MISCELA MISTI 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



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

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



LA LATTINA DI MISTI 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 TIN CONTAINS a precious blend of Arabica coffee, ground in an optimal way both for classical Moka, both for the home espresso machines. stylish packaging, great gift idea.

CASA

have a nice Day

23

