

CAFFÈ IN GRANI





BLACK OF ITALY

Black of Italy è la miscela creata dalla selezione sapiente e dalla equilibrata proporzione delle migliori qualità di caffè Arabica, prediligendo quelle che si distinguono per aroma e gusto.

In tazza esprime una cremosità omogenea con riflessi striati e offre all'olfatto un profumo di note floreali agrumate di frutta e miele, al gusto un sapore dolce e delicato, mediamente corposo e amabilmente acido e fresco con sentore di vaniglia e cacao e un retrogusto fragrante e armonico.

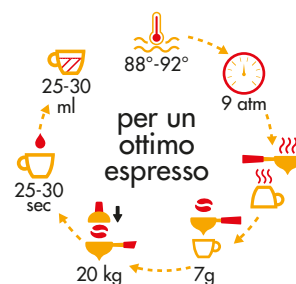
Molto apprezzata dagli intenditori attenti all'aroma e al basso contenuto di caffeina, Black of Italy è ottenuta con un'accurata scelta e una tostatura omogenea dei chicchi che la compongono.

PROFILO SENSORIALE

Aroma	    
Corpo	  
Dolcezza	    
Persistenza	    
Intensità	    

VALORI NUTRIZIONALI MEDI (per 50 ml di prodotto)

Valore energetico	21 kJ – 5 kcal
Carboidrati di cui zuccheri	0,8 g 0,02 g
Grassi di cui acidi grassi saturi	0,05 g 0,03 g
Proteine	0,4 g
Sale	5,0 mg
Caffeina	45 mg



CINQUANTENARIO



Item code 00
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: EAN: 8.002076.100105

Cinquantenario is a balanced and harmonious blend made of the finest Arabica beans combined with some selected Robusta.

This top-of-the range blend results in an espresso with a velvety crema and an intense aroma with notes of chocolate, flowers, fruits and toasted bread.

A perfect coffee pleasure with mild tasting notes of spices and a rich chocolate aftertaste.

The specific roasting profile of Cinquantenario ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

SENSORIAL PROFILE

Aroma					
Körper					
Süße					
Abgang					
Intensität					

Nutrition facts for a 50 ml serving

Energy	13,8 kJ - 3,3 kcal
Carbohydrates	0,5 g
Sugars	0,5 g
Total fat	0,09 g
saturated fat	0,05 g
Protein	0,71 g
Sodium	0,07 mg
Caffeine	20 mg

Certified environmental
management and food safety
systems:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

ANTICO AROMA



Item code 1101100

1.000g coffee beans
n.6x1.000g –cm. 30x23x24
EAN: 8.002076.100334

Item code 1101025

250g coffee beans
n.12x250g –cm. 34,5x17,5x16
EAN: 8.002076.100358

Item code 110250M

250g coffee grounds
n.24x250g –cm. 33x27x15
EAN: 8.002076.100327

Antico Aroma is a blend of the finest “wet processed” Arabica coffees with a hint of selected Robusta. An intense taste with aromatic notes of flowers, toasted bread and a rich chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

Antico Aroma is available as 1.000g and 250g coffee beans as well as ground in 250g format.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for a 50ml serving

Energy	22,2 kJ - 5,3 kcal
Carbohydrates	1,0 g
Sugars	1,0 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,2 mg
Caffeine	74 mg

Certified environmental
management and food safety
system:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

PROFESSIONAL BAR



Item code 352E
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100013

Professional Bar is a blend corresponding to the real Italian style espresso which meets expectations of even the most exigent barmen. It is composed of highest quality Arabica coffee combined with selected types of Robusta. A full-bodied espresso with a velvety crema and an intense taste with flowery, spicy notes and a delicate caramel and chocolate aftertaste. The specific roasting profile of Professional Bar ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

SENSORIAL PROFILE

Aroma				
Body				
Sweetness				
Aftertaste				
Intensity				

Nutrition facts for a 50ml serving

Energy	25,0 kJ - 6,0 kcal
Carbohydrates	1,1 g
Sugars	0,03 g
Total fat	0,04 g
Saturated fat	0,02 g
Protein	0,4 g
Sodium	4,6 mg
Caffeine	130 mg

Certified environmental and
food safety system:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

CREMA IN TAZZA SUPERIORE



Item code 02
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100020

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings. The balanced and harmonious blend of Arabica beans combined with some selected Robusta results in an espresso with a velvety crema and an intense aroma with flowery and spicy notes.

Crema in Tazza Superiore is an espresso with a full body and a mild taste with caramel notes and a chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma	   
Body	    
Sweetness	   
Aftertaste	    
Intensity	    

Nutrition facts for a 50 ml serving

Energy	25 kJ - 6,0 kcal
Total Carbohydrates	1,1 g
Sugars	0,03 g
Total fat	0,04 g
Saturated fat	0,02 g
Protein	0,4 g
Sodium	4,6 mg
Caffeine	130 mg

Certified environmental
management and food safety
system:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

CREMA IN TAZZA



Item code 04
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100037

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings. The harmonious and balanced blend of the finest Robusta and Arabica beans concocts an espresso with a velvety crema, an intense aroma and a full body. A blend with mild tasting notes of spices, toasted bread and a chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for a 50 ml serving

Energy	22 kJ - 5,0 kcal
Total Carbohydrates	0,8 g
Sugars	0,02 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,5 g
Sodium	5,0 mg
Caffeine	156 mg

Certified environmental
management and food safety
system:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

CREMA IN TAZZA DOUX



Item code 03
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100044

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings.

The harmonious and balanced blend of the finest Robusta and Arabica beans concocts an espresso with a velvety crema, an intense aroma and a full body.

Crema in Tazza Doux is a blend with mild tasting notes of caramel and a chocolate aftertaste.

Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for 100g of product

Energy	1129 kJ - 270 kcal
Total Carbohydrates	29 g
Total fat	10.4 g
Saturated fat	4.5 g
Protein	16.9 g
Sodium	1.8 mg
Caffeine	1.58 mg

Certified environmental
management and food safety

system:

UNI EN ISO 14001
UNI EN ISO 22000

BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com



BRUNA BAR

Bruna Bar è una miscela ottenuta dall'attenta selezione di caffè Robusta miscelati con un'apprezzabile percentuale di Arabica più pregiati, creata per esprimere le sensazioni del migliore espresso all'italiana. In tazza esprime una crema densa e persistente, all'olfatto un profumo di pan tostato e leggermente speziato, al gusto un intenso aroma di cacao amaro, con note di mandorle, e un retrogusto gradevole di cacao.

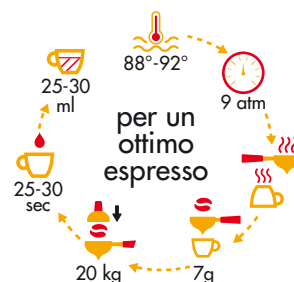
La fragranza di questa miscela è assicurata dalla tostatura omogenea dei chicchi e dal confezionamento giornaliero in contenitori a tenuta ermetica dotati di valvola salva-aroma.

PROFILO SENSORIALE

Aroma	  
Corpo	    
Dolcezza	  
Persistenza	   
Intensità	   

VALORI NUTRIZIONALI MEDI (per 50 ml di prodotto)

Valore energetico	24,0 kJ – 6,0 kcal
Carboidrati	0,9 g
di cui zuccheri	0,03 g
Grassi	0,04 g
di cui acidi grassi saturi	0,01 g
Proteine	0,7 g
Sale	4,6 mg
Caffeina	160 mg



LINEA ESPRESSO



Item code 152
1000g coffee beans
n.24x250g – cm.30x23x24
EAN: 8.002076.100198

Item code 15225/L
250g coffee beans
n.20x250g -cm. 30x23x24
EAN: 8.002076.100235

Linea Espresso is a balanced blend of the finest Robusta and Arabica coffees. With its unique taste, body and crema, Linea Espresso manifests all the traditional characteristics of an authentic Italian Espresso. An Espresso with a dense, long-lasting crema, an intense taste with flowery, spicy notes and a delicate chocolate aftertaste.

Daily and homogenous roasting of the beans ensure that Linea Espresso delivers all its taste and aroma. Linea Espresso is available in 1.000g and 250g package.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for a 50ml serving

Energy	20,6 kJ - 4,9 kcal
Carbohydrates	0,9 g
Sugars	0,9 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,16 mg
Caffeine	64 mg

Certified environmental and food safety system:
UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com

IL TUO CAFFÈ'



Item code 153A

1.000g coffee beans

n.6x1000g -cm. 30x23x24

EAN: 8.002076.100181

Il tuo Caffè is a blend with a strong and intense taste, mainly made from full-bodied Robusta coffees. An espresso with a velvety crema and strong aromatic notes of spices.

A blend for coffee lovers, who appreciate an espresso with a very strong taste. Thanks to high quality Robusta beans, this blend is ideal for milk based coffees drinks (Cappuccino, Latte Macchiato...).

SENSORIAL PROFILE

Aroma				
Body				
Sweetness				
Aftertaste				
Intensity				

Nutrition facts for 100g of product

Energy	1074 kJ -257 kcal
Carbohydrates	29 g
Total fat	10 g
Saturated fat	4.4 g
Protein	14.5 g
Sodium	1.9 mg
Caffeine	2 g

Certified environmental
management and food safety
system:

UNI EN ISO 14001
UNI EN ISO 22000
BRC



Zicaffè spa – C.da San Silvestro, 139/A 91025 Marsala (Italia)
Tel. +39.0923.755111 - Fax +39.0923.755255
www.zicaffe.com



Zidec è la miscela decaffeinata dal grande aroma, perché ottenuta esclusivamente da miscele di qualità bar. Garantendo una caffeina non superiore allo 0,10%, regala la possibilità di gustare un ottimo caffè ogni volta che si desidera. Il confezionamento giornaliero e l'incarto a tenuta ermetica garantiscono la conservazione della fragranza nel tempo.



1.

1 250 g Beans - cod. art. 8051025M
n. 24x250 g - cm 33x26x14
Cod EAN: 8.002076.100297

Macinazione idonea per caffettiere moka.