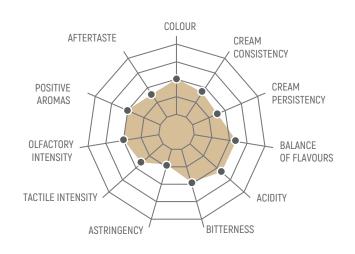


### DECODING COFFEE



#### ORGANOLEPTIC PROFILE



# **COFFEE SERVICE 62**

## MARKET GRADE

50% ARABICA + 50% ROBUSTA

Cafès Cornellà wants to help you better understand what's behind a good coffee, what are the differences between blends and techniques. That's why we share this data, based on technical studies. Cafès Cornellà is decoding the coffee world.

ROASTING POINT	1	2	3	4	5
EXTRACTION INDEX	1	2	3	4	5
SENSORY PROFILE	1	2	3	4	5

#### TASTING NOTES

#### Cream

A dark brown colour. A dense, persistent cream with a lovely texture.

#### Taste

Balanced, with dominant bitter notes. Very persistent after-taste.

#### Aroma

Intense, with dominant roasted wood notes.



Product name

62 Coffee Service Market Grade

Code **01114000** 

Code EAN-13 **8411212140002** 

RSI

25.00783/GE