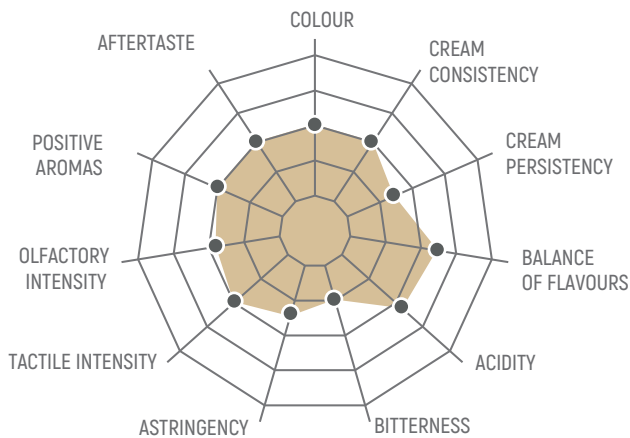


DECODING COFFEE



ORGANOLEPTIC PROFILE



ESPRESSO 78 DECAF ECO
MARKET GRADE

100% ARABICA

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

Roasted hazelnut colour. A dense, persistent cream with a lovely texture.

Taste

A citric tanginess, light body, resinous notes (pine nuts). Seems like natural coffee prior to decaffeinating.

Aroma

Positive, persistent aromas. Subtle citrus notes (grapefruit).

Product name

78 Espresso Market Grade DECAF ECO

Code

0113003

Code EAN-13

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