



PREMIUM

codice	Coffee grade	weight	from 300 kg. to 1 pallet	1 pallet to 10 pallets	1 truck (33 pallets)
0292	Ambrosiano PREMIUM 100% Arabica ground	0,25 Kg.	€ 2,45	€ 2,28	€ 2,06
0078	Ambrosiano PREMIUM 70% Arabica 30% Robusta grains	0,25 Kg.	€ 2,10	€ 1,95	€ 1,95
0079	Ambrosiano PREMIUM 70% Arabica 30% Robusta ground	0,25 Kg.	€ 2,10	€ 1,95	€ 1,76
0074	Ambrosiano PREMIUM 100% Robusta grains	0,25 Kg.	€ 1,37	€ 1,27	€ 1,14
0081	Ambrosiano PREMIUM 100% Robusta ground	0,25 Kg.	€ 1,37	€ 1,27	€ 1,14
0294	Ambrosiano PREMIUM 100% Robusta grains	0,5 Kg.	€ 2,73	€ 2,53	€ 2,28
0073	Ambrosiano PREMIUM 100% Robusta ground	1 Kg.	€ 5,46	€ 5,07	€ 4,56
0091	Ambrosiano PREMIUM 100% Robusta grains	1 Kg.	€ 5,46	€ 5,07	€ 4,56

ROYAL

codice	Coffee grade	weight	from 300 kg. to 1 pallet	1 pallet to 10 pallets	1 truck (33 pallets)
0076	Ambrosiano ROYAL premium 50% Arabica 50% Robusta ground	0,25 Kg.	€ 1,54	€ 1,43	€ 1,29
0075	Ambrosiano ROYAL premium 50% Arabica 50% Robusta grains	0,25 Kg.	€ 1,54	€ 1,43	€ 1,29
0094	Ambrosiano ROYAL premium 50% Arabica 50% Robusta ground	1 Kg.	€ 6,16	€ 5,72	€ 5,15
0095	Ambrosiano ROYAL premium 50% Arabica 50% Robusta grains	1 Kg.	€ 6,16	€ 5,72	€ 5,15

EXTRA

codice	Coffee grade	weight	from 300 kg. to 1 pallet	1 pallet to 10 pallets	1 truck (33 pallets)
0098	Ambrosiano EXTRA premium 70% Arabica 30% Robusta ground	1 Kg.	€ 8,40	€ 7,80	€ 7,02
0291	Ambrosiano EXTRA premium 70% Arabica 30% Robusta grains	1 Kg.	€ 8,40	€ 7,80	€ 7,02

BLU

codice	Coffee grade	weight	from 300 kg. to 1 pallet	1 pallet to 10 pallets	1 truck (33 pallets)
0293	Ambrosiano BLU premium 100% Arabica grains	0,25 Kg.	€ 2,45	€ 2,28	€ 2,06
0099	Ambrosiano BLU premium 100% Arabica ground	1 Kg.	€ 9,80	€ 9,10	€ 8,16
0101	Ambrosiano BLU premium 100% Arabica grains	1 Kg.	€ 9,80	€ 9,10	€ 8,16

Packing	Box size	Packs in the box	Boxes in the pallet	kg. In the 1 pallet
250 gr	20x15x41,5	20	160	800
500 gr	20x44x22	12	90	540
1 kg	24,5x40,5x20	6	96	576

cost gift pack:

Carton: € 0,15

Tin: € 0,75

In spite of the fact that grains Arabica and Robusta coffees belong to each other as, black caviar to marrow, their mixes use great popularity.

Key properties Arabica: softness, 90 components of aroma, sweet-sour taste, the low content of caffeine (to 1,7% for a cup). Dense foam of red and nut color.

Doesn't taste bitter, doesn't dry.

Key properties of Robusta coffee: fortress, 4 components of aroma, a slightly bitter taste up to viscosity, the high content of caffeine (to 4,5% for a cup).

Foam less dense, grayish.

They say that aroma of Arabica reminds that chocolate, flowers, and in aroma of Robusta coffee there is something from the wood, the earth, a wood moss.

It should be noted that in a number of the northern countries - such as Finland, Norway, Denmark - is extremely popular Robusta coffee. It is probable, as "shake-up"

of coffee to wake up in the conditions of poor on the sun of northern winter.

Imperat s.r.l.s. - P.iva/C.F. 08110570960 Sede legale e deposito: Via Gera 60 - 20060 Gessate (Mi)

Tel.: +39 02.95.38.39.51 Fax: +39 02.95.38.42.76 info@imperatgroup.it

www.imperatgroup.it