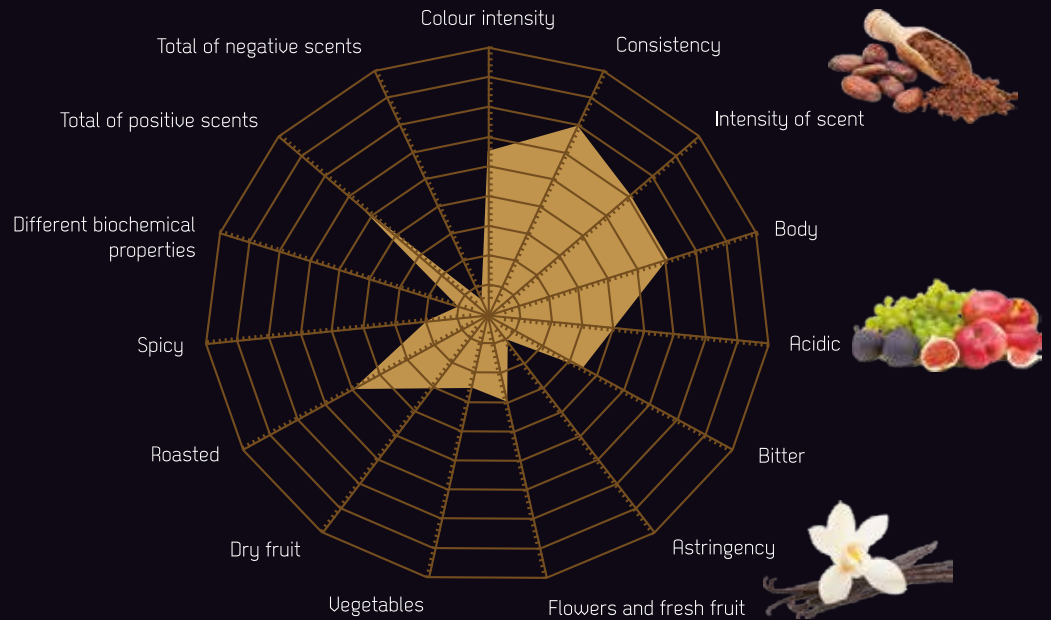


PARANÁ®

CAFFÈ

# Espresso Italiano

the awarded blend



Espresso Italiano features a **round and velvety body**, accompanied by a **complex and deep aroma**. The hints of fruit and vanilla give a touch of **marked floral acidity** to this blend. Strong and persistent **cocoa and dark chocolate** aftertaste.



Provenance: Central America, South America, Africa, India



Package: 1 Kg bag | Unit: 6 bags per package

#### Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

#### Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



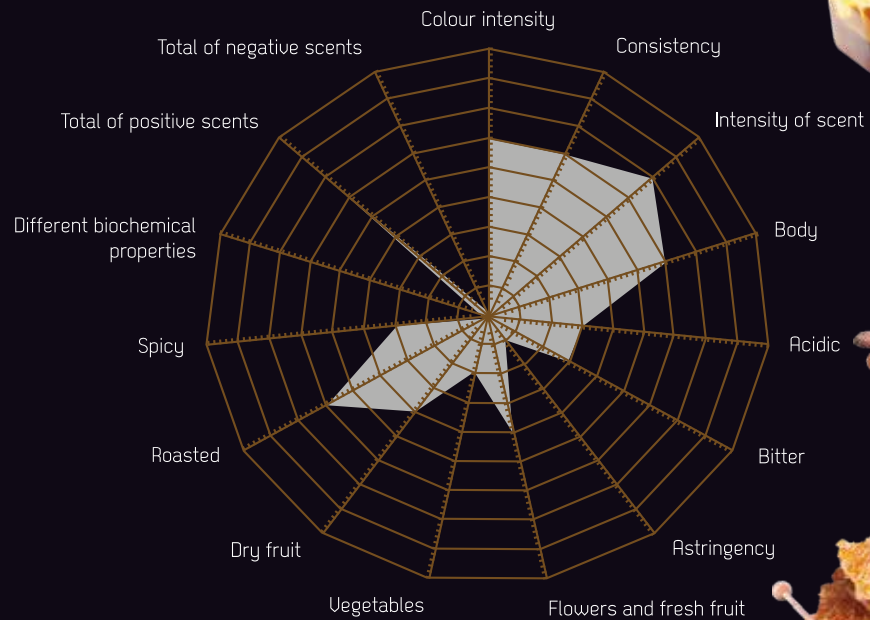
At the International Coffee Tasting – the contest organized by the **International Coffee Tasters Institute** – 2008 Italian edition and 2013 Asian edition, it obtained the highest recognition for the production of Espresso Italiano (beans), winning the Coffee Bar Espresso Blends category



Caffè Paranà Espresso Italiano is an **INEI-certified blend**, meaning that its taste and aroma were deemed consistent with the sensory profile of the perfect espresso, identified by a research that has involved thousands of consumers and sector experts.

# Extra Bar Premium

full-bodied and elegant



The mix of Central-American Arabica coffee and Indian Robusta coffee beans give way to a blend full of fruity honeyed and vanilla notes, combined to the elegant and full-bodied roundedness, that leaves a marked touch of spices and nuts, recalling the aroma of cocoa and the rich blend of honey and malt.



Provenance: Central America, South America, Africa, India



Package: 1 Kg bag | Unit: 6 bags per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Mielose Honey	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞
Malto Malt	☞☞☞☞☞		

## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



Caffè Paranà Extra Bar Premium is an INEI-certified blend, meaning that its taste and aroma were deemed consistent with the sensory profile of the perfect espresso, identified by a research that has involved thousands of consumers and sector experts.

# Extra Bar

full-bodied with a strong taste



The Extra Bar blend comprises the best Robusta and Arabica coffee beans. It features a **creamy texture** and a **robust taste**, with **marked spicy notes** and a **slightly bitter note**, resulting in a **dark chocolate aftertaste**.



Provenance: Central America, South America, Africa, India



Package: 1 Kg bag | Unit: 6 bags per package

## Note Aromatiche Aroma notes

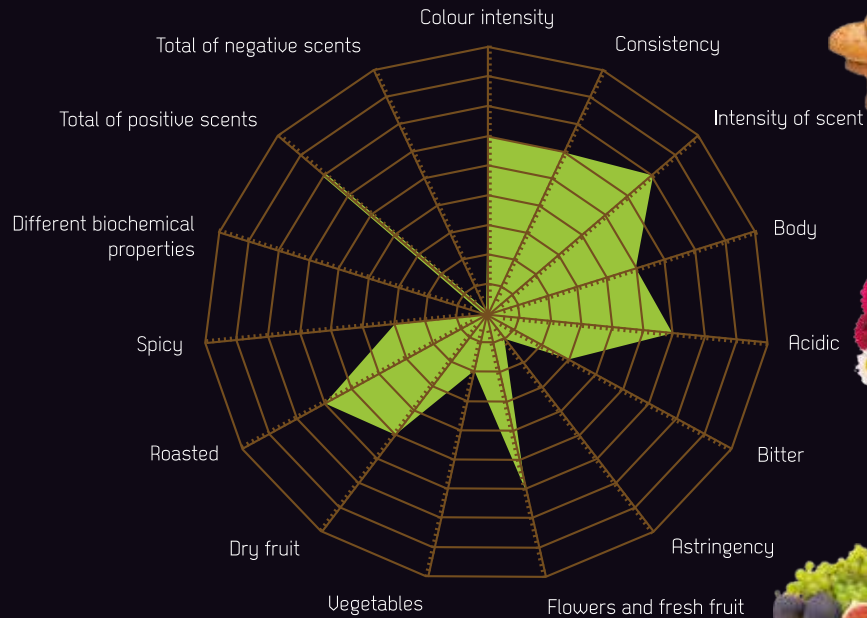
Fruttate Fruity	☐☐☐☐☐	Cioccolatose Chocolate	☐☐☐☐☐
Mielose Honey	☐☐☐☐☐	Nocciolate Hazelnut	☐☐☐☐☐
Speziate Spicy	☐☐☐☐☐		

## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☐☐☐☐☐	Dolcezza Sweetness	☐☐☐☐☐
Acidità Acidity	☐☐☐☐☐	Aroma Aroma	☐☐☐☐☐
Equilibrio Balance	☐☐☐☐☐	Intensità Intensity	☐☐☐☐☐

# Organic Fairtrade

gourmet blend



100% selected Arabica blend, with a sweet and delicate taste and a marked acidity and floral aroma. The cocoa and spicy notes leave us with a full taste and an intense vanilla aftertaste, that makes this product a gourmet espresso coffee blend.



Provenance: Central America



Package: 1 Kg bag | Unit: 6 bags per package

Note Aromatiche Aroma notes		Caratteristiche Organolettiche Organoleptic Characteristics	
Fruttate Fruity	☺☺☺☺☺	Corpo Body	☺☺☺☺☺
Fiorite Floral	☺☺☺☺☺	Acidità Acidity	☺☺☺☺☺
Agumate Citrus	☺☺☺☺☺	Equilibrio Balance	☺☺☺☺☺
Speziate Spicy	☺☺☺☺☺	Dolcezza Sweetness	☺☺☺☺☺
Cioccolatose Chocolate	☺☺☺☺☺	Aroma Aroma	☺☺☺☺☺
Mandorlate Almond	☺☺☺☺☺	Intensità Intensity	☺☺☺☺☺



The best quality of pure Arabica coffee prepared with organic ingredients, cultivated at 1,500 m above the sea level by small Central and South American cooperatives. A production that relies on the accurate mastery of natural and artisanal methods, certified and guaranteed by the independent brand International Fairtrade, according to Fair Trade international standards.



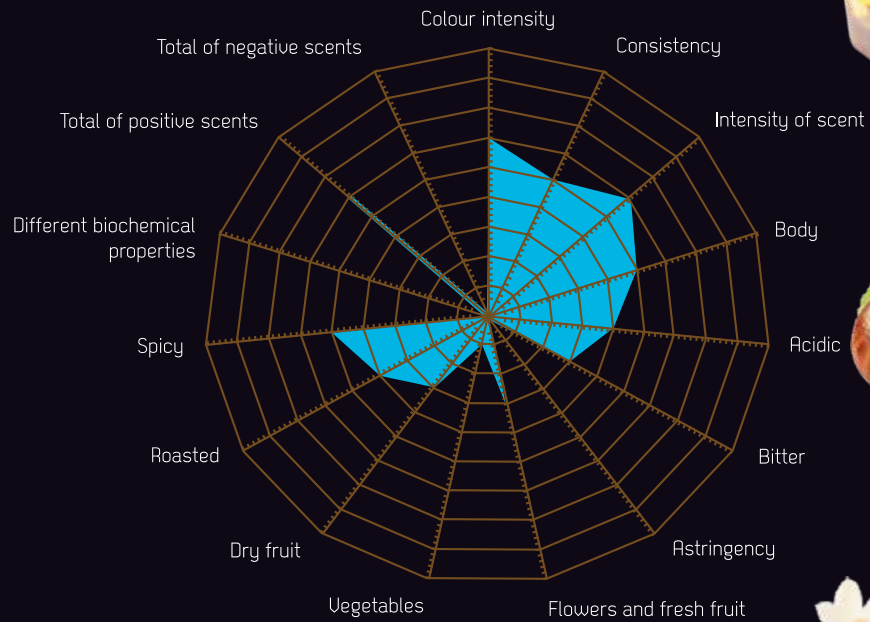
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# Decaffeinated Espresso

quality without caffeine



This blend preserves the **intense and deep taste** of a real Italian espresso. Paranà Decaffeinated Coffee is **highly digestible**, has a **reduced content of caffeine** and it comprises high-quality **Arabica coffee** beans processed with **one of the best decaffeination methods**. The result is a **dense and nutty cream**, with a **full-bodied caramel aroma**, and **hints of chocolate and vanilla**.



Provenance: Central America



Package: 1 Kg bag | Unit: 6 bags per package

## Note Aromatiche Aroma notes

Fruttate Fruity



Cioccolatose Chocolate



Caramello Caramel



Nocciolate Hazelnut



Vanigliate Vanilla



## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body



Dolcezza Sweetness



Acidità Acidity



Aroma Aroma



Equilibrio Balance



Intensità Intensity



# Ground Espresso Italiano

round and intense



Creamy, round and velvety blend, with a robust and pronounced taste, hints of spices and chocolate and a pleasant smoky note. Persistent cocoa aftertaste.



Provenance: South America, India



Package: 50 gr can | Unit: 12 cans per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞

# Espresso Italiano coffee beans

round and intense taste, ready for grinding



All the original taste of Espresso Italiano coffee beans in a handy 250 gr format, to taste freshly-ground coffee in the comfort of your home. It preserves its distinct and robust taste with hints of spices and chocolate. For true connoisseurs.



Provenance: South America, India



Package: 50 gr can | Unit: 12 cans per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

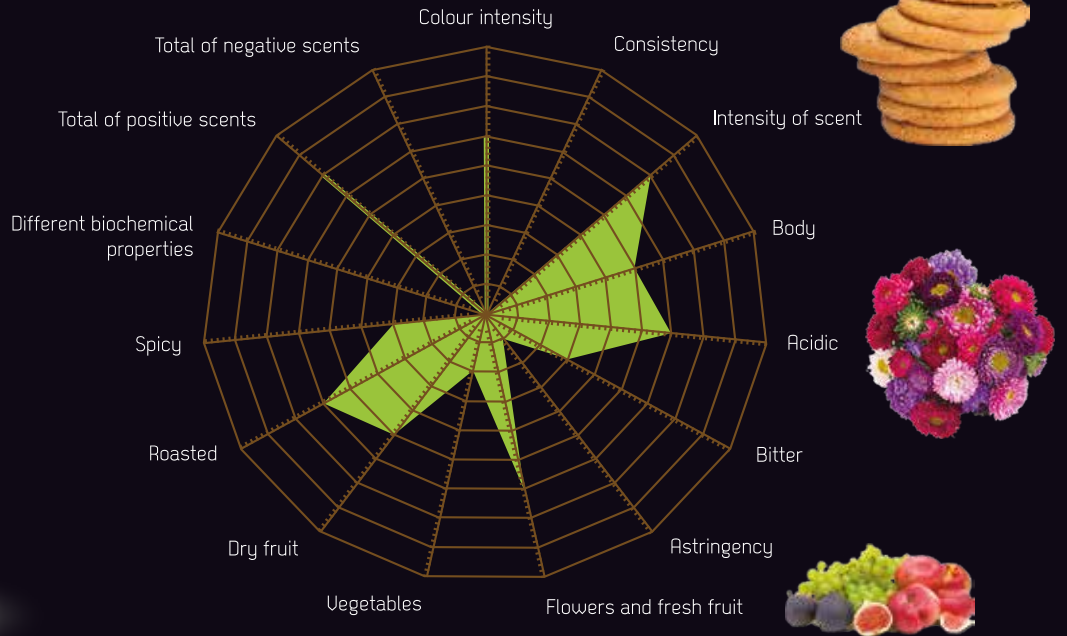
## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



# Organic Fairtrade

gourmet blend



100% selected Arabica blend, with a sweet and delicate taste and a marked acidity and floral aroma. The cocoa and spicy notes leave us with a full taste and an intense vanilla aftertaste, that makes this product a gourmet espresso coffee blend.



Provenance: Central America



Package: 50 gr can | Unit: 12 cans per package

### Note Aromatiche Aroma notes

Fruttate Fruity	☺☺☺☺☺	Speziate Spicy	☺☺☺☺☺
Fiorite Floral	☺☺☺☺☺	Cioccolatose Chocolate	☺☺☺☺☺
Agrumate Citrus	☺☺☺☺☺	Mandorlate Almond	☺☺☺☺☺

### Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☺☺☺☺☺	Dolcezza Sweetness	☺☺☺☺☺
Acidità Acidity	☺☺☺☺☺	Aroma Aroma	☺☺☺☺☺
Equilibrio Balance	☺☺☺☺☺	Intensità Intensity	☺☺☺☺☺



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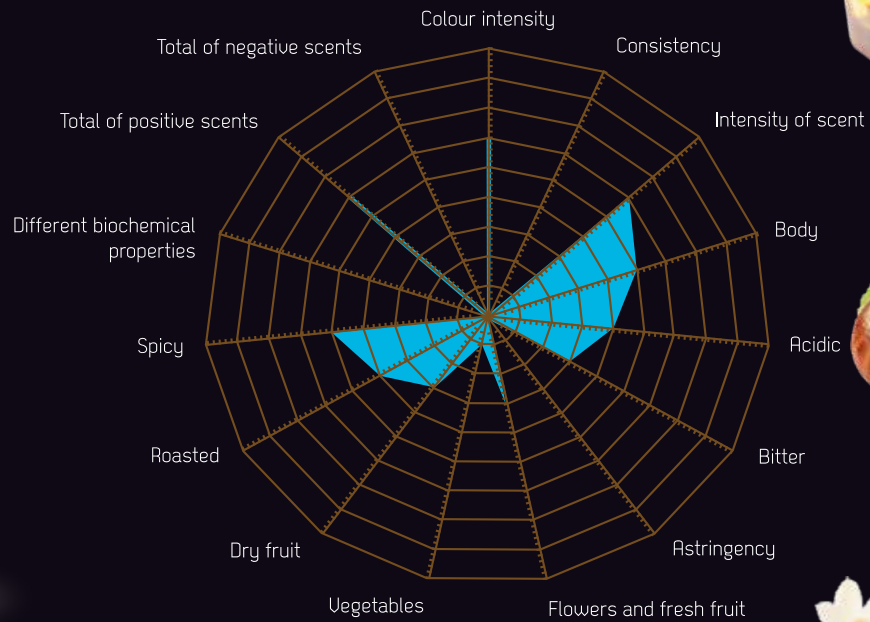


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# Decaffeinated Espresso

quality without caffeine



This blend preserves the **intense and deep taste** of a real Italian espresso. Paranà Decaffeinated Coffee is **highly digestible**, has a **reduced content of caffeine** and it comprises high-quality **Arabica coffee** beans processed with **one of the best decaffeination methods**. The result is a **dense and nutty cream**, with a **full-bodied caramel aroma**, and **hints of chocolate and vanilla**.



Provenance: Central America



Package: 50 gr can | Unit: 12 cans per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☕☕☕☕☕	Cioccolatose Chocolate	☕☕☕☕☕
Caramello Caramel	☕☕☕☕☕	Nocciolate Hazelnut	☕☕☕☕☕
Vanigliate Vanilla	☕☕☕☕☕		

## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☕☕☕☕☕	Dolcezza Sweetness	☕☕☕☕☕
Acidità Acidity	☕☕☕☕☕	Aroma Aroma	☕☕☕☕☕
Equilibrio Balance	☕☕☕☕☕	Intensità Intensity	☕☕☕☕☕

# Espresso Italiano

icon of Made-in-Italy



Espresso Italiano features a **round and velvety body**, accompanied by a **complex and deep aroma**. The hints of fruit and vanilla give a touch of **marked floral acidity** to this blend. Strong and persistent **cocoa and dark chocolate** aftertaste.



Provenance: South America, India



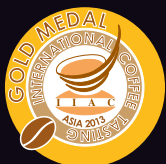
Package: 18 coffee pod box | Unit: 12 boxes per package  
150 coffee pod package

### Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

### Caratteristiche Organolettiche Organoleptic Characteristics

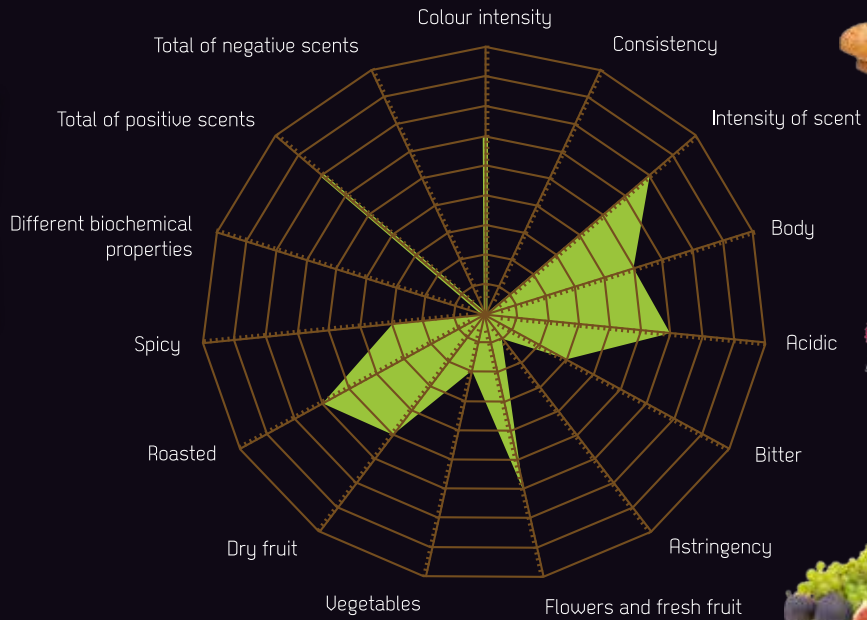
Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



At the International Coffee Tasting – the contest organized by the **International Coffee Tasters Institute** – 2017 Asian edition, it obtained the highest recognition for the production of Espresso Italiano (coffee pods), winning the Single serve category.

# Organic Fairtrade

gourmet blend



100% selected Arabica blend, with a sweet and delicate taste and a marked acidity and floral aroma. The cocoa and spicy notes leave us with a full taste and an intense vanilla aftertaste, that makes this product a gourmet espresso coffee blend.



Provenance: Central America



Package: 18 coffee pod box | Unit: 12 boxes per package

### Note Aromatiche Aroma notes

- |                 |       |                        |       |
|-----------------|-------|------------------------|-------|
| Fruttate Fruity | ☺☺☺☺☺ | Speziate Spicy         | ☺☺☺☺☺ |
| Fiorite Floral  | ☺☺☺☺☺ | Cioccolatose Chocolate | ☺☺☺☺☺ |
| Agumate Citrus  | ☺☺☺☺☺ | Mandorlate Almond      | ☺☺☺☺☺ |

### Caratteristiche Organolettiche Organoleptic Characteristics

- |                    |       |                     |       |
|--------------------|-------|---------------------|-------|
| Corpo Body         | ☺☺☺☺☺ | Dolcezza Sweetness  | ☺☺☺☺☺ |
| Acidità Acidity    | ☺☺☺☺☺ | Aroma Aroma         | ☺☺☺☺☺ |
| Equilibrio Balance | ☺☺☺☺☺ | Intensità Intensity | ☺☺☺☺☺ |



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OPERATORE CONTROLLATO G2062

ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF  
IT BIO 006  
AGRICOLTURA NON UE

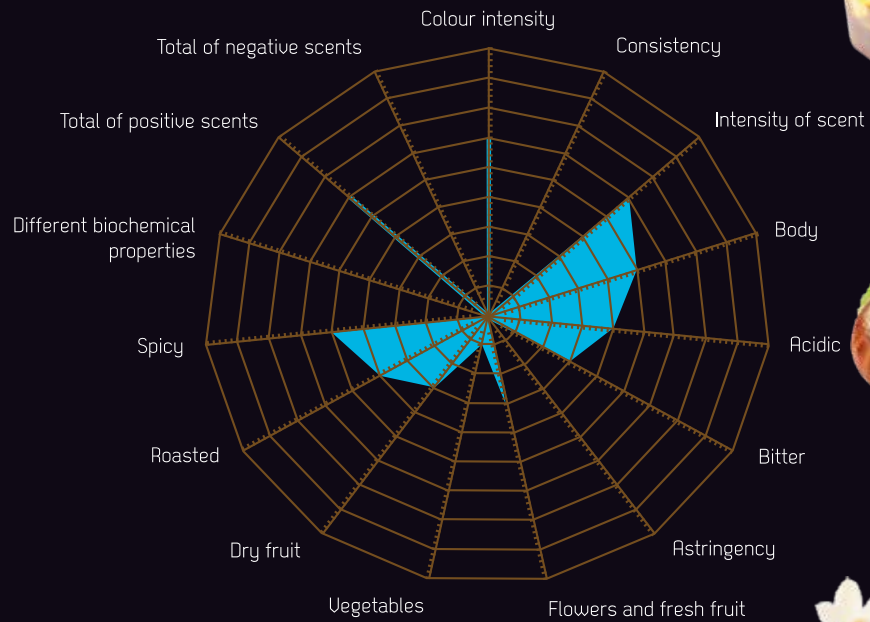
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# Decaffeinated Espresso

quality without caffeine



This blend preserves the **intense and deep taste** of a real Italian espresso. Parana Decaffeinated Coffee is **highly digestible**, has a **reduced content of caffeine** and it comprises high-quality **Arabica coffee** beans processed with **one of the best decaffeination methods**. The result is a **dense and nutty cream**, with a **full-bodied caramel aroma**, and **hints of chocolate and vanilla**.



Provenance: Central America



150 coffee pod package

## Note Aromatiche Aroma notes

Fruttate Fruity	☕☕☕☕☕	Cioccolatose Chocolate	☕☕☕☕☕
Caramello Caramel	☕☕☕☕☕	Nocciolate Hazelnut	☕☕☕☕☕
Vanigliate Vanilla	☕☕☕☕☕		

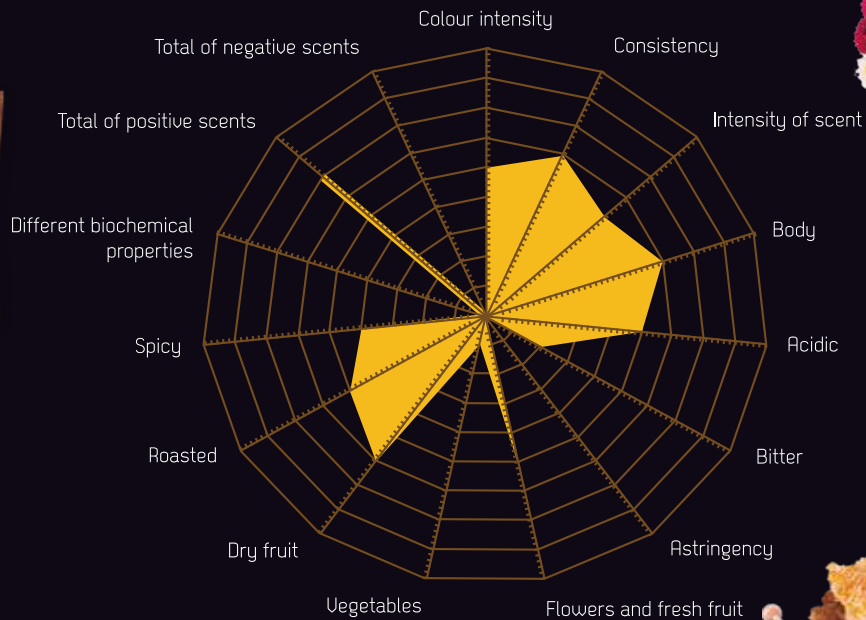
## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☕☕☕☕☕	Dolcezza Sweetness	☕☕☕☕☕
Acidità Acidity	☕☕☕☕☕	Aroma Aroma	☕☕☕☕☕
Equilibrio Balance	☕☕☕☕☕	Intensità Intensity	☕☕☕☕☕



# Guatemala Single Origin Coffee

elegance e harmony



Powerful and sublime, as the nature of volcanoes that characterize the Guatemalan territory, so is this Central-American single origin coffee, cultivated on the mountains at 1400-1600 meters above the sea level, and thus classified as SHB (Strictly Hard Bean). It is an elegant and well-balanced coffee, with a full and complex taste, that stands out for its rich and harmonious aroma, with a full-bodied and round taste combined to a balanced acidity with hints of flowers and fruit and a cocoa and nutty aftertaste.



Provenance: Guatemala



Package: 18 coffee pod box | Unit: 12 boxes per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Mandorlate Almond	☞☞☞☞☞

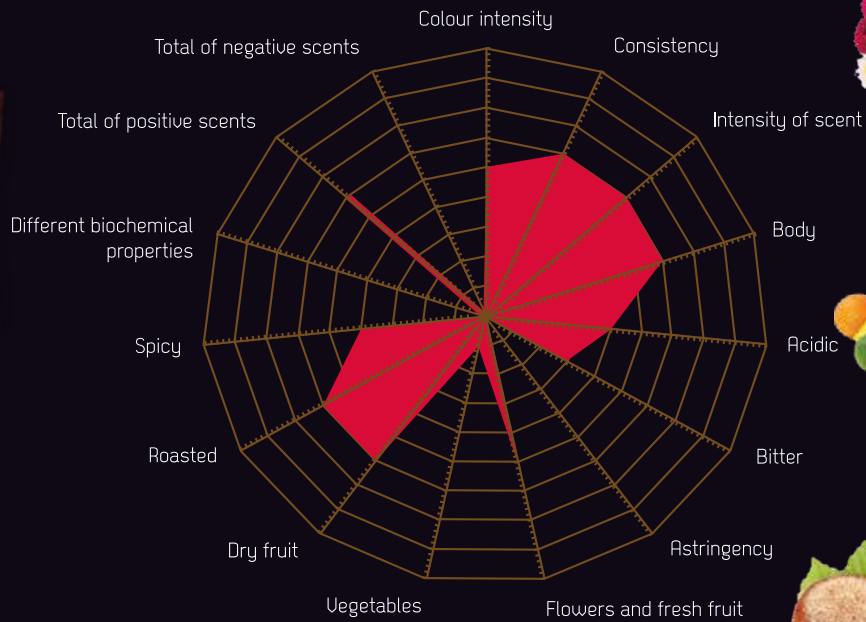
## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



# Brasile Single Origin Coffee

for true coffee lovers



High-quality coffee with a smooth and balanced taste, cultivated between 800 and 1300 meters above the sea level, with a marked and delicate aroma. Notes of vanilla, dried and dry fruit that stand out on a well-rounded and exquisite body. A coffee that stands out for its richness and fine acidity, with manifest notes of chocolate enriched by hints of caramel and a toasted bread aftertaste.



Provenance: Brazil



Package: 18 coffee pod box | Unit: 12 boxes per package

## Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

## Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞

# Merchandising

taste and design of Made in Italy



Tazze da espresso e cappuccino  
Espresso and cappuccino cups

**QUALITY IN A CUP.** Every good content needs the right dress.

That's because a quality coffee as Parana is for being tasted in the right way it has to be served in cups suitable for the occasion.

The foresight for details of Parana is linked to the choice of coffee cups that has an elegant and modern design for capture the best of all the aromas of this precious drink.

Those who choose Parana have a full range of accessories that, in addition to enjoying the full quality of coffee, **decorate** your coffee shop, as a testimonial of the good taste and the Made in Italy.

This high quality accessories are immediately recognisable abroad. To offer its customers a unique experience, made of all-Italian elegance, worldwide recognized.



Porta tovaglioli  
Napkin dispenser



Insegna da muro  
Wall sign



Bicchierino in plastica  
Plastic cup

Cioccolatini  
Chocolate



Porta bustine e zucchero  
Packet and sugar dispenser



Maglietta e grembiule  
T-shirt and apron