

AMIGOS

  
LA FAMIGLIA DEL CAFFÈ

*Amigos Caffè drinkers can feel the passion we bring to our work, our warmth and sense of our family from the very first sip.*

## THE COMPANY

### A LANDMARK FOR THE MARKET OF COFFEE

Amigos Caffè boasts more than 30 years of experience and passion in coffee roasting, trading and distribution. Founded in 1980 in Trieste, city that is an historical point of reference for the entire coffee industry, the company grew and strengthened thanks to the work of his founder Severino Mingardi and his family, that continues to hand down the tradition and the art of roasting.

Today, Amigos Caffè plants cover a surface area of 11,000 squared metres and boast modern, cutting-edge equipment capable of producing 1,600 Kg of coffee per hour.

## AMIGOSCAFFÈ'COMMERCIAL EXPANSION KNOWS NO BORDERS

Experience has taken us very far and has enabled us to establish business relationships all over Italy and with the countries of Northern, Central and Eastern Europe. Today we can say that we have a thorough knowledge of tastes and needs of our customers, that we fulfill with some of our best coffee blends, which we also produce for third parties.

## THE PRODUCT

### COFFEE BLENDS FOR EVERY TASTE

An accurate selection of raw materials is fundamental for the success of our company. Amigos studied various blends with different percentage of Robusta and Arabica, depending on customers' tastes. All of 10 Amigos Caffè blends are able to satisfy every taste and price range, from the one with an intense and full-bodied flavour, typical of the Mediterranean area, to the one more delicate, up to the "Riserva" blend Il Mingardi S, resulting from a careful selection of six different origins of coffee and addressed to customers who love an harmonious and balanced taste.

## OUR NUMBERS

MORE THAN 30 YEARS OF EXPERIENCE  
 A PLANT OF 11.000 SQUARED METRES  
 AN AVERAGE PRODUCTION OF 1.600  
 KG OF COFFEE PER HOUR  
 10 DIFFERENT BLENDS  
 1 "RISERVA" BLEND

100% DI COMPETITIVENESS

# QUALITÀ ROSSA

*Roasted coffee blend with a strong and intense taste. Slightly woody notes but warm hints.*

Clean and full-bodied cup, reminiscent of the strength and the fragility of Black Africa.

Recommended for family consumption especially in the morning, to give an energy boost to start another day of work.



## COMPOSITION



100% Robusta  
coffee mixture

## ROSTING

- Dark
- Medium
- Light

## ORGANOLEPTIC PROFILE

Aroma	<span style="color: #f9c74f;">☺ ☺</span>
Body	<span style="color: #f9c74f;">☺ ☺ ☺</span>
Sweetness	<span style="color: #f9c74f;">☺ ☺</span>
Balance	<span style="color: #f9c74f;">☺ ☺ ☺ ☺</span>

## AVAILABLE PACKAGES



Grinded

500g (vacuum-packed)  
250g (vacuum-packed)



Coffee  
beans

1000g  
1000g (with valve)  
500g  
250g

# QUALITÀ EXTRABAR FOR VENDING MACHINES

*A blend of roasted coffees with a sweet taste. A fragrance with a straightforward and natural aroma.*

The blend was initially created for vending machines only but was later introduced in the catering sector to the satisfaction of European and non-European customers.

Perfect for a mid-morning coffee break.



## COMPOSITION



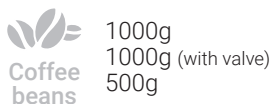
## ROSTING

- Dark
- Medium
- Light

## ORGANOLEPTIC PROFILE

Aroma	<span style="color: #f0e68c;">☺ ☺</span>
Body	<span style="color: #f0e68c;">☺ ☺ ☺</span>
Sweetness	<span style="color: #f0e68c;">☺ ☺ ☺</span>
Balance	<span style="color: #f0e68c;">☺ ☺ ☺</span>

## AVAILABLE PACKAGES



# QUALITÀ BAR

*Roasted coffee blend with a pure, sharp and dynamic taste.*

Its euphoric aroma conveys feelings of well-being and happy mood as well as the magic and contagious energy of tropical countries.

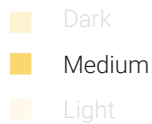
This coffee blend can be enjoyed at home, at work, with friends, at any time of day. Better if used with an espresso coffee machine.



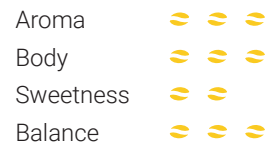
## COMPOSITION



## ROSTING



## ORGANOLEPTIC PROFILE



## AVAILABLE PACKAGES



# QUALITÀ ESPRESSO

*The thick cream, the almost non-existent acidity and a good balance confer a delicate but persistent aftertaste.*

Created following the demand on the Russian market. Its full and exotic taste and its refined and captivating aroma can be perceived at their best if coffee is drunk from Horeca coffee machines or from vending machine.

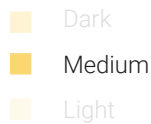
The blend is available in coffee beans for coffee shop consumption and for vending machines.



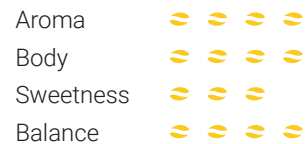
## COMPOSITION



## ROSTING



## ORGANOLEPTIC PROFILE



## AVAILABLE PACKAGES



# QUALITÀ BLU

*Blend of roasted coffees with a sweet, mellow, taste. Its full-bodied and harmonic taste reminds of chocolate.*

When sweetened, it releases a honeyed aroma. The perfect balance between Asian Robusta coffees and Central and South American Arabica coffees. The result is a perfect aroma creating an atmosphere of family and home.

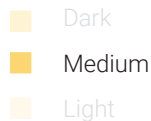
Perfect for a morning breakfast and for dessert in the afternoon.



## COMPOSITION



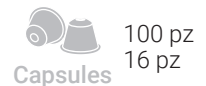
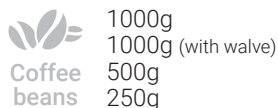
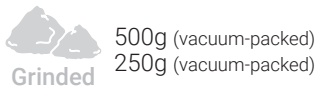
## ROSTING



## ORGANOLEPTIC PROFILE



## AVAILABLE PACKAGES



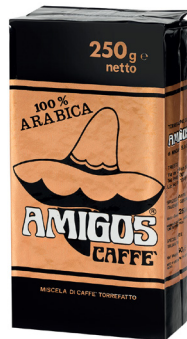


# QUALITÀ 100% ARABICA

*Roasted coffee blend with a velvety and delicate taste.*

A full bodied coffee with an aromatic aftertaste, where the noble components of the blend can be recognized.

A feeling of peace and tranquility, gentle aroma, satisfaction and well-being. It can be enjoyed by the whole family at any time of day and tastes best if made with a classic Italian coffee maker.



## COMPOSITION

100%  
Arabica



## ROSTING

- Dark
- Medium
- Light

## ORGANOLEPTIC PROFILE

Aroma	☺ ☺ ☺ ☺
Body	☺ ☺ ☺
Sweetness	☺ ☺ ☺
Balance	☺ ☺ ☺

## AVAILABLE PACKAGES



250g (vacuum-packed)

Grinded

# QUALITÀ DECAFFEINATO

*The rich flavor of superior coffees in a decaf blend.*

A refined lighter and digestible decaffeinated coffee, which is as good as regular coffee.

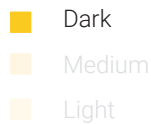
Recommended for sensitive coffee drinkers and for those who enjoy more than 4 cups of coffee and want to alternate between regular and decaf coffee.



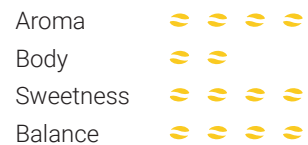
## COMPOSITION



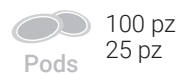
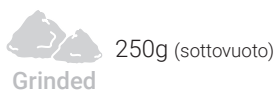
## ROSTING



## ORGANOLEPTIC PROFILE



## AVAILABLE PACKAGES



# QUALITÀ EXTRA BAR

*The taste for excellence, the aroma, a superior blend created with passion and care.*

A smooth and well balanced cup where a good acidity and full body combine and are completed by the aroma, thereby giving the coffee a sharp, fruity and persistent smell.

A wealth of positive feelings, relaxation, physical well-being and an immediate immersion into the typical atmosphere of Central and South American countries.

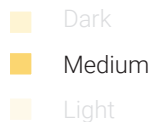
A unique coffee blend to be enjoyed in a coffee shop or in the quiet of your home.



## COMPOSITION



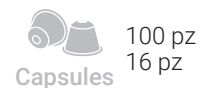
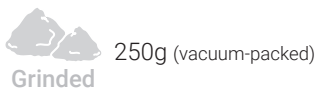
## ROSTING



## ORGANOLEPTIC PROFILE



## AVAILABLE PACKAGES



# IL MINGARDI S



*Il Mingardi S is a reserve coffee blend with a strong personality. Harmony, balance and satisfaction are its distinctive features.*

Il Mingardi S blend is the fulfilment of a dream and – at the same time – a tribute to the founder of Amigos Caffè, Severino Mingardi.

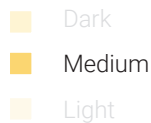
The exclusive blend of roasted coffee, 80% Arabica 20% Robusta, is the clever creation of Arianna Mingardi and of research work of Claudio Pribetic with involvement of Edy Bieker of Sandalj Trading Company.

That's how Il Mingardi S blend was created: the union of superior coffees, which – from the very first sip – evokes the reassuring calmness of the colour blue, the blue of a starry night, of a deep, cosy, friendly night. The full body of the espresso coffee releases intense aromas of cocoa, crunchy almond and dried fruit from the very first sip followed with a captivating smell of orange marmalade. The persistent prolonged aftertaste is enhanced by hints of almond and raw citrus fruit honey.

#### COMPOSITION



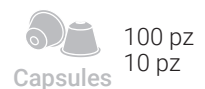
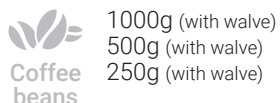
#### ROSTING



#### ORGANOLEPTIC PROFILE



#### AVAILABLE PACKAGES



QUALITÀ  
**7 ORIGINI**



*The quality and aroma of 7 different coffee origins  
enclosed in a single cup of coffee.*

“7 Origini” is Amigos Caffè’s bold, full-bodied 100% Arabica blend, created specifically for the Hotel/Restaurant/Café sector. Its uniqueness will amaze even the most sophisticated palates, as its different blends are not easily identifiable.

The result of a constant research for flavours, aromas and after-tastes that goes well beyond conventions, this blend delights the palate from the very first taste, releasing all the individual aromas of its different coffees.

A blend of coffee with an intense scent of roasted nuts and chocolate with no acid after-taste. Its look is creamy with an intense consistency and, if sugared, it releases fruity notes that would otherwise remain concealed.

#### COMPOSITION

100%  
Arabica



#### ROSTING

- Dark
- Medium
- Light

#### ORGANOLEPTIC PROFILE

Aroma	
Body	
Sweetness	
Balance	

#### AVAILABLE PACKAGES



Coffee  
beans 1000g (with valve)

## **AMIGOS CAFFÈ S.N.C.**

di Mingardi Severino e Arianna & C.

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