



# Mokabar®

il caffè, la nostra passione

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Mokabar®  
 il caffè, la nostra passione  
*Unico*



TUTTI I VOLTI DEL NOSTRO CAFFÈ

Mokabar  
torrefazione

**TORREFAZIONE  
 DAL 1961**



UNA  
 STORIA  
 DI  
 FAMIGLIA

Mokabar  
torrefazione



**TORREFAZIONE  
 OGGI**

LA TORREFAZIONE MOKABAR è un'azienda artigiana a gestione familiare, dove da sempre i punti di forza sono la qualità dei prodotti offerti, il controllo costante della materia prima e del prodotto finito ed una totale attenzione al servizio offerto alla nostra clientela.

MOKABAR COFFEE ROASTING is a craftsman and family managed company in which the quality of the production, the constant control of the raw material and the final product and the global attention to the service offered to our customers have always been strong points.





Questa nostra politica viene premiata da un incremento costante nel tempo del volume d'affari e da un'elevata fidelizzazione dei nostri clienti.

Portando sempre su di una elevata qualità dei caffè utilizzati, la nostra torrefazione è in grado di offrire una gamma completa di miscele e prodotti per il bar, per la distribuzione automatica e per la casa.

Tutta la nostra produzione, prima di essere proposta al mercato, viene attentamente testata, in modo da poter offrire un gusto gradevole che non risenta eccessivamente delle variazioni climatiche nel corso dell'anno.

## LA NOSTRA TORREFAZIONE

This policy has been rewarded in time through a constant increase of the business volume and a high fidelisation of our customers.

Always aiming to a very high quality of the raw coffee, our roastery can offer a complete range of blends and products for bar, vending and home.

Before being proposed on the market, our whole production is carefully tested in order to offer a palatable taste that is not excessively affected by climate variations during the year.

## COFFEE ROASTING

## LE FASI DEL CAFFÈ

01

### LA TORREFAZIONE

Torriamo le varie origini separatamente, per poter garantire omogeneità ed evitare differenze di cottura e colore dei diversi chicchi.

### ROASTING

We roast separately our single origins, in order to have an even homogeneity as we can avoid to avoid different shades of colour between the beans.



### LO STOCCAGGIO

Dopo la torrefazione lasciamo riposare il caffè nei silos per qualche giorno, successivamente vengono miscelate le diverse origini pronte per il confezionamento.

### STORAGE

After the roasting, we stock the coffee for few days, then we mix different origins to obtain blends and pack them.

### IL CONFEZIONAMENTO E MAGAZZINAGGIO

Una volta ottenute le miscele, a seconda delle esigenze di magazzino, prepariamo le diverse confezioni: 3 kg, 1 kg, cialde, capsule e capsule Nespresso® compatibili.

### PACKING AND STOCKING

Once we have the blends, we pack them in different sizes: 3 kg, 1 kg, pods, capsules and Nespresso® compatible capsules, according to our needs.

## 01 LA TOSTATURA

TORREFAZIONE IN UN REATTORE A ROTAZIONE. Il processo che dura circa 20 minuti e che arriva a 220° C, in questo modo la torrefazione avviene in maniera uniforme all'interno ed all'esterno del chicco e si evita una cottura superficiale. Successivamente il caffè viene fatto raffreddare senza l'ulteriore di acqua, ma soltanto muovendolo e tramite getti d'aria, in modo da esaltare le qualità organolettiche e gli aromi che si possono apprezzare una volta in tazza.

THE ROASTING PROCESS IN A ROTATION VESSEL. Through a 20 minutes process that reaches 220° C, this guarantees a homogeneous roasting, both inside and outside. Once roasted, we let the coffee cool down just by moving it and through air, in order to enhance all the different aromas we could smell once brewed.



### UNA VOLTA TOSTATO I CAFFÈ

Il caffè viene stoccato in silos e lasciato riposare qualche giorno. In un secondo momento le differenti origini vengono miscelate, secondo ricette che, salvo piccole modifiche, sono le stesse da anni. A quel punto avviene il confezionamento nei vari formati, con l'applicazione di valvole degasanti, che permettono una miglior conservazione con il tempo.

### ONCE ROASTED AND COOLED

The coffee is stocked for a few days in an appropriate storage silo. Different origins of coffee will be blended together following the same recipes since years, and then we pack them in different sizes, with a single-way valve which allows the gases to go out, while avoids the oxidation due to the contact with the air.



02

## LO STOCCAGGIO



## From Italy

Mokabar Coffee Roaster is a **3-generation artisanal** family-managed coffee company in which the quality of the production, the constant control of the raw material, the final product and the global attention to the service offered to our customers have always been strengths. We have been carrying on these values since 1961 and for three generations. Our factory is based in Turin, north west of Italy, about 150km from Milan. We supply coffee to coffee shop nationwide and create private label for clients around the world.

In 2018 our blend "BAR" was awarded with the gold medal for the category "Espresso Italiano" at the International Coffee Tasting promoted by the International Institute of Coffee Tasters.

Our private label product range is:

-Roasted beans and ground (Turkish/Arabic/American/Filter/Esspresso/Moka).

**For information and questions in English from international clients, please visit our following website and contact details (English-speaking team available):**

Tel: +34-628744644

Emails (for English): [international@mokabar.it](mailto:international@mokabar.it)

## PRIVATE LABEL OPTIONS

1



Our star product:  
tin-tie premium **MADE IN**  
USA gusset bags

2



Black matte flat-bottomed  
bags with zipper or valve,  
with or without labels Sizes:  
250g & 1kg

3



You send us your bags for  
packaging. We need to  
approve design to make  
sure it complies with Italy  
laws.



# PRINTED BAGS

our star product

## TIN-TIE GUSSET BAG



PRINTED IN USA - ROASTED IN ITALY



# elegant private label coffee



MADE IN USA BAGS  
ROASTED IN ITALY



# PRINTED BAGS

stand out from the competition

## ELEGANCE IN A BAG



PRINTED IN USA - ROASTED IN ITALY



\*possibility of metallic effects, in gloss or matte finish.



## General FAQ's

### What we sell:

Coffee beans and ground coffee (we offer all options of grinding).

### Do you offer Private Label?

Yes. We specialise in private labelling and offer:

- Printed gusseted bags with tin-tie (optional).
- Plain black bags with or without labels.
- You can send us your own bags.

### What quantity of whole bean/ground coffee enters in each pallet?

#### 250g:

1 pallet: 450 kg net weight (500 gross weight, pallet included): 36 boxes with 50 bags each.

#### 1 kg:

1 pallet: 504 kgs net weight (558 gross weight, pallet included): 36 boxes with 14 bags each.

### What are some approximate shipping costs? Note that we accept CLIENT PICK-UP.

- By truck (Europe): approximately 1 -1.5 euro/kg (based on 100 kgs)
- By air (Rest of World): door to door approximately 7-9 euros/kg (based on 100 kgs). Cheaper to airport, around 5-8 euros/kg.
- By sea (pallet): approximately 0.75-1.5 euros/kg (based on 500 kgs)
- By sea (per container): approximately 0.10-0.15 euros/kg (for 18,000 kgs)

### Samples:

To buy samples, you should request SAMPLE FORM from us. Please complete it with your sample order shipping details and send back to us. We regret to inform that we do not offer free samples. The pricing is 5 euros for each sample of 250-gram, plus shipping. We usually ship by Italian post to keep prices down.

### Do you send samples in whole bean or ground?

We automatically send in whole bean but we can grind it if you prefer. But make sure to let us know before placing the order so we take note - by whatsapp (+34-628744644) or by email. If ground, please indicate if American/Filter, Espresso/Moka or Turkish/Arabic.

### What shipping options do you offer?

We ship worldwide by sea, land and air.

### Where is your factory located?

Via Stradella, 238/5, Turin, Italy.

### Expire date/Shelf life of the coffee:

18 months.

### Payments:

Italy Bank wire, 100% in advance.

### Our certifications:

H.A.C.C.P. (Hazard Analysis and Critical Control Points).

FDA Registration

CIFER certified (China)

### Are taxes added to prices?

If you are an EU Company or from the Rest of the World, no taxes are added to prices. If from EU country, you would need to provide us VAT number for us to not add taxes.

## Private Label FAQ's

### What info of ours has to be on my bag?

You can just put our VAT number and address, without our company name.

### Minimum order for Printed Bags:

- Minimum total roast order: 200 kgs (note that Colombia is minimum 100 kgs alone).
- Minimum bag order: 1000 bags (may be up to 5 designs). We can save bags for you.
- Lead time: 1-3 weeks depending on volume, once we have received the bags.

### Minimum order for Plain Bags or Plain Bags with Labels:

- The minimum order is 100 kgs but you can mix coffees (except for Colombian Coffee, which always has to be a minimum of 100 kgs).
- We prepare labels for you, you only have to send us your file in pdf.
- Important: We are not responsible for the labelling requirements you may have in your country.
- Ground coffee can be prepared for:
  - 1)- Espresso/Moka. 2)-American/Filter. 3)- Turkish/Arabic (extra charge)
- Lead time: 7 working days approximately

### What price is for plain black bag and and label?

Bag of 250g €0.35 / Bag of 1 kg €0.60. You can send us your bags if you prefer.

Front label €0.30 / Back label €0.20

### What are the label sizes for black bag with label?

Maximum size for front and back labels are:

250gr 10 x 11.5 cms.

1kg 11 x 17 cms

\*Important: labels must have white border (this is because the paper used for the labels is white which can lead to a very thin visible around the edges of the paper), cut marks and bleed. Please indicate this info to your designer.

### Info generally required to be on bags:

- Blend of roasted coffee in beans or ground from "MAIN COUNTRY OF ORIGIN OF THE COFFEE" and other countries. (Example: Roasted Colombian Whole Bean)
- If ground, you can specify what kind of grinding: moka, espresso, turkish, filter, ecc.
- Net weight.
- Best before: see top for date
- Our sealing machine always prints expiry date (month and year) and batch number on the top. If this information is enough, you can just write Best before: see top for date. If you need further information, according to your country law, such as date of production and/or expiry date indicated with day/month/year, please be sure to design a box on the label with this information.
- Roasted and produced in Italy by VAT n° IT 04922750015 – Via Stradella 238/5 – 10147 – Torino – Italy
- You can write "MADE IN ITALY", and add the Italian flag.
- Distributed by: YOUR FULL COMPANY DATA
- Recycling: PLASTIC - check your town instructions



WHOLESALE COFFEE PRICES  
INCLUDING PREMIUM MADE-  
IN-USA BAGS, COFFEE  
ROASTED ARTISANALLY  
USING TRADITIONAL  
ITALIAN METHOD, AND  
WORLDWIDE DOOR-TO-DOOR  
INTERNATIONAL SHIPPING

		Prices in Euros	Prices in US dollars
1 kg (2.2 lb)	Gran Crema (70% Robusta, 30% Arabica)	19,20	20,35
250 grams (8.8 oz)		7,35	7,79
1 kg (2.2 lb)	Haiti Blend (50% Robusta, 50% Arabica)	20,05	21,25
250 grams (8.8 oz)		7,59	8,05
1 kg (2.2 lb)	India Cherry 18 (100% Robusta)	24,52	25,99
250 grams (8.8 oz)		8,92	9,46
1 kg (2.2 lb)	Vietnam Wetpolished 18 (100% Robusta)	21,13	22,40
250 grams (8.8 oz)		7,96	8,44
1 kg (2.2 lb)	Extra blend (30% Robusta - 70% Arabica)	21,86	23,17
250 grams (8.8 oz)		7,83	8,30
1 kg (2.2 lb)	Decaf	22,22	23,55
250 grams (8.8 oz)		7,96	8,44
1 kg (2.2 lb)	Brazil Santos Fine Cup 17/18 (100% Arabica)	24,52	25,99
250 grams (8.8 oz)		8,92	9,46
1 kg (2.2 lb)	Bar Blend (10% Robusta - 90% Arabica)	24,64	26,12
250 grams (8.8 oz)		8,56	9,07
1 kg (2.2 lb)	India Kaapy Royal 18 (100% Robusta)	24,52	25,99
250 grams (8.8 oz)		8,92	9,46
1 kg (2.2 lb)	Colombia Supremo 18 (100% Arabica)	27,79	29,46
250 grams (8.8 oz)		9,65	10,23
1 kg (2.2 lb)	Nicaragua Alto Matagalpa (100% Arabica)	27,79	29,46
250 grams (8.8 oz)		9,65	10,23
1 kg (2.2 lb)	Ethiopia (100% Arabica)	27,79	29,46
250 grams (8.8 oz)		9,65	10,23

Please note that our prices are in euros.

Custom charges in your country not included. We can offer 8 oz or 1 lb packaging for US market.

The US dollar price shown is orientative and depends on the exchange rate at moment of purchase.

The minimum order for bags is 1000 bags in any size. Our minimum roast is 250 kgs (550 lbs). Please consult prices for higher volume as prices can be improved. Prices can be improved drastically if shipped by sea (minimum order 1000 kgs.).

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# IMPACTING BAGS

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Imagine your beautiful, digitally-printed, custom artwork on durable side gusseted bags that do your product proud by standing tall (thanks, ideal weight distribution). Now pair that with the fastest turnaround in the industry.

The gussets expand as you're bagging your coffee products, showing off even more of your amazing artwork and providing a natural weight distribution to keep your bag upright. Best of all, all of our wholesale gusset bags are printed using the highest quality digital printing technology. We also offer the fastest turnaround time in the industry, so you can get focus on what's important: your business.

You may create up to 5 designs in 1 same order. Add metallic effects to stand out from competition!

Printed bags are shipped from USA to Italy from the leading US coffee bag company, awarded in quality and design. We roast and package and ship to you.

Important: Due to variances in print runs, called "manufacturing tolerance", you may receive slightly up to 200 more or less bags than ordered. For small orders (example 1000 bags), this will be a higher impact than bigger orders (example: 50,000 bags). You will be billed for the actual quantity of your print run.

## **Bag sizes**

250 grams (5-8 oz)

9.1 cm X 24 cm X 5.8 cm (3.6" w × 9.6" h × 2.3" d)

500 grams (12-16 oz)

9.1 cm X 32.5 cm X 5.8 cm (3.6" w × 12.8" h × 2.3" d)

1 kilo (32 oz)

9.1 cm X 24 cm X 5.8 cm (5.2" w × 14.3" h × 3.5" d)

## **Options:**

High Quality Digital Printing

Matte or Gloss

Luxury Metallic effects

Degassing Valve

Black or White tin-tie

## **Minimum order quantities for bags:**

1000 bags

Can be up to 5 designs.

If you do not have a designer, we can connect you with outstanding packaging designers.



# Mokabar

TUTTI I NOSTRI PRODOTTI, GRAZIE AL SISTEMA MOKA CHE PER NOI SONO UNO DEI NOSTRI VALORI, SONO SEMPRE  
BENESSERE. IL NOSTRO MAGAZZINO  
Tuttavia cerchiamo di non avere una quantità  
eccessiva di caffè confezionato in ghiaccio, per  
assicurare ai nostri clienti un prodotto sempre  
fresco. Il sistema di tracciabilità ci permette di  
gestire la rotazione della merce, monitorando ogni  
singolo passaggio da quando il caffè crudo entra in  
magazzino sino a quando viene consegnato.

ALL OF OUR PRODUCTS, WITH THE MOKA SYSTEM, ARE ALWAYS  
WELL KEPT IN OUR WAREHOUSE.  
Nevertheless, we avoid to have a huge quantity of  
packed coffee in stock, in order to guarantee our  
clients to be as fresh as we can. The traceability  
system allows us to manage the turnover and  
to supervise every step, from raw coffee to our  
customers.



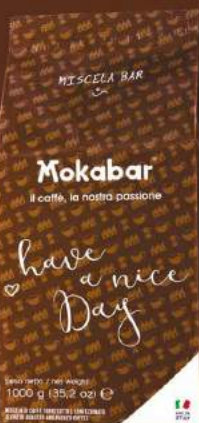
014

03

IL  
CONFEZIONAMENTO  
E MAGAZZINAGGIO



LINEA  
BAR



La nostra miscela  
BAR è stata premiata  
dall'International Institute  
of Coffee Tasters con la  
medaglia d'oro per la  
sezione Italian espresso.  
2018/2019

Our BAR blend was awarded  
with the gold medal for  
the International Institute  
of Coffee Tasters for the  
category Italian espresso.  
2018/2019



Single Origin Coffee  
Indian Kaapi Royale  
Nicaragua  
Brazilian Santos

SE CONOSCI IL CAFFÈ,  
CONOSCI IL MONDO

Mokabar

Mokabar



La nostra linea "BAR" è  
composta da quattro  
miscelate di assoluta  
qualità, che con le  
debite variazioni,  
mantengono le  
proprie peculiarità  
negli anni.

Our "BAR" line is  
composed by four  
blends of absolute  
quality, that keep  
their peculiarities  
except some slight  
adjustments.

MISCELA BAR è costituita per la quasi totalità da caffè  
Arabica dolci e roasti provenienti da Brasile,  
Guatemala, Nicaragua, Etiopia, Honduras ed India.  
Richiede un'attenta lavorazione da parte del  
barista, ma garantisce un sapore estremamente  
delicato e raffinato.

MISCELA BAR is made almost entirely of Arabica coffee,  
sweet and washed, from Brazil, Guatemala,  
Nicaragua, Ethiopia, Honduras and India. Requires  
careful preparation by the barista, but guarantees  
an extremely delicate and refined taste.

MISCELA EXTRA: questa miscela è un'evoluzione della  
miscela BAR, a cui vengono aggiunti pregiati caffè  
Robusta provenienti dall'India. L'aggiunta del  
caffè Robusta rende la miscela meno soggetta alle  
variazioni climatiche e garantisce un risultato in  
tazza perfetto con un buon spessore di crema.

MISCELA EXTRA is an evolution of the BAR blend, to  
which quality Robusta coffee from India. The  
addition of Robusta coffee makes the blend less  
susceptible to climate changes and ensures a  
better cup performance with a thick layer of cream.

MISCELA EXTRA costituita per il 30% da caffè Arabica  
Brasiliani e per il 70% da caffè Robusta Indiani e  
Vietnamiti lavati. È molto profumata ed ha un gusto  
intenso e corposo, garantendo una perfetta resa in  
tazza ed un'elevata cremosità.

MISCELA EXTRA It consists for 30% of Brazilian Arabica  
and for 70% of Indians and Vietnamese washed  
Robusta coffee. It is very fragrant and has an  
intense and full-bodied flavour, guaranteeing a  
perfect cup performance and high creaminess.

MISCELA MOKA composta da caffè brasiliani ed indiani,  
questa miscela dà una presentazione in tazza  
eccellente, con una crema morbida e color  
nocciola, ed un sapore dolce e persistente.

MISCELA MOKA composed of Brazilian and Indian coffees,  
this blend gives an excellent cup performance, with  
a soft and nutty cream, and a sweet and persistent  
taste.

have  
a nice  
Day

021



SACCHETTO MIO anche a casa tutto il sapore del caffè  
Mokabar, in comode confezioni da 500 gr. Può  
essere o in grani o macinato, sia per la moka che  
per la macchina espresso.

MIO You can take home all the flavour of the  
coffee Mokabar in convenient packs of 500 gr. It  
can be either in beans or ground, both for Moka  
and for espresso.



LA LATTINA DI MIO contiene una pregiatissima miscela  
di caffè Arabica, macinata in modo ottimale sia  
per la Moka che per le macchine espresso da casa.  
Imballo elegante, ottimo come idea regalo.

THE TIN OF MIO contains a precious blend of Arabica  
coffee, ground in an optimal way both for classical  
Moka, both for the home espresso machines.  
Elegant packaging, great gift idea.

CASA

have  
a nice  
Day

023

Mokabar



# WHOLESALE COFFEE PRICES

Looking for only coffee prices and you send for pick-up or wish to ship by sea? No problem. These are prices for roasted coffee - whole bean or ground, same price. Bag price has to be added, depending on type of bag and quantities.

Grancrema blend - (70% Robusta - 30% Arabica)	1 kg	€8,02
	250 gr	€2,67
Haiti blend - (50% Robusta - 50% Arabica)	1 kg	€8,87
	250 gr	€2,91
India Cherry 18 - (100% Robusta)	1 kg	€13,34
	250 gr	€4,24
Vietnam Wetpolished 18 - (100% Robusta)	1 kg	€9,95
	250 gr	€3,28
Extra blend - (30% Robusta - 70% Arabica)	1 kg	€10,68
	250 gr	€3,15
Decaf	1 kg	€11,04
	250 gr	€3,28
Brazilian Santos Fine Cup 17/18 (100% Arabica)	1 kg	€13,34
	250 gr	€4,24
Bar Blend - (10% Robusta - 90% Arabica)	1 kg	€13,46
	250 gr	€3,88
India Kaapy Royal 18 (100% Robusta)	1 kg	€13,34
	250 gr	€4,24
Colombia Supremo 18 (100% Arabica)	1 kg	€16,61
	250 gr	€4,97
Nicaragua Alto Matagalpa (100% Arabica)	1 kg	€16,61
	250 gr	€4,97
Ethiopia (100% Arabica)	1 kg	€16,61
	250 gr	€4,97