



ESPRESSO IN ITALY

WELCOME TO THE WORLD OF ESSE CAFFÈ.

ESSE CAFFÈ is one of the top Italian coffee roaster companies specialised in making espresso blends for the Ho.Re.Ca. sector.

The company's mission is based on two main points: first one is to bring quality in each step of the coffee cycle, from the green coffee to the espresso cup; second one is the service and the great effort we are doing for all our customers and distributors.

Our Company always considered its mission to guarantee the highest Quality Products, meaning efforts to delight consumer taste but also investments on image through communication and branding.

The ESSE concept must stand out in terms of visibility, quality perceived and highlight the values of Italianity, Passion and Stylishness.

The company serves the Italian and world market since 35 years.

The constant research for excellence is supported by a continuous collaboration with the Institute of Food Technology at the Faculty of Agriculture of Bologna University.

The market considers ESSE caffè as a company of great experience and good reputation, both for its customer service and financial stability.

As the company's purpose is to grow up in foreign markets, we are looking for distributors that wish to promote the espresso coffee culture, developing the brand Esse caffè and distributing our products with the same mission and reliable service.



EXPERIENCE MEETS INNOVATION

In 1979 the Segafredo family, well-known for their time-honoured tradition in this sector, established the Esse Caffè brand in Bologna. It was no accident that Esse was spelled with a triple S, with the three S's standing for "Scienza, Sapienza, Specializzazione" (Science, Knowledge, Specialisation), the three values that sum up the company's philosophy, founded on experience and committed to innovation, and expressed through the consistency of the coffee blends and a constant quest for the best organoleptic properties. The company mission has always been to deliver top quality products. This is why, right from the start, we relied on the scientific support of the Departments of Agricultural Science of the Universities of Bologna, Cesena, and Foggia, a collaboration that continues to this day. Over the last thirty years we have become leaders in the coffee industry, with a knowledge base that ranges from fresh coffee beans to the coffee in your cup, from roasting to packaging, from professional equipment to espresso coffee-making. Today, Esse Caffè is a successful brand, well-known in Italy and increasingly established abroad, an acknowledged guarantee for quality.



ESSE CAFFÈ S.p.A.
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R.E.A. BO N.248118
P.Iva 00546021205
C.F. e n° Reg.Imprese 02065720373
Cod. ISO IT00546021205
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www.esssecaffe.it

INTERNATIONAL SCOPE

Launching our products on foreign markets is an ambitious challenge, which drives us to work even harder in order to improve and keep meeting all of our customers' needs. The consistent quality of our coffee is our ambassador throughout the world. Our reliability guarantees constant support through time. Our training programme is the key to the success of our distributors. Contributing to the promotion of an Italian Espresso culture is our greatest satisfaction.



● ESSE CAFFÈ IN THE WORLD

TOGETHER AS ONE

Esse Caffè is a partner of the **Accademia Maestri Pasticceri Italiani (AMPI)**, the association that represents the top professionals in the Italian pastry making industry, who stand out for the high quality of their products and their remarkable creativity in the art of Italian pastry making. We have also partnered up with the **Fondazione Umberto Veronesi**, which supports a number of prestigious medical research and scientific education projects aimed at finding innovative treatments, as well as important cultural, environmental and social initiatives. More recently, we signed an agreement to support a number of sports projects aimed at people with disabilities, promoted by the **Fondazione per lo Sport Silvia Rinaldi Onlus**. The Foundation offers the chance to practice sports climbing, an emerging sports discipline with significant psychological and physical benefits, as well as other projects to promote social inclusion through sports. Esse Caffè also supports important medical and scientific congresses, such as the yearly meeting of the Società Italiana di Diabetologia (Italian Diabetes Society), which we have been attending for a few years.



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ESPRESSO IN ITALY

CERTIFIED HARMONY

At Esse Caffè, quality is our topmost priority: we carefully verify the excellence of our products, the safety of our workers, the financial stability of our company, as well as the respect for the environment. This is why we decided to certify it.



QUALITY

We are constantly focused on excellence. This is why, in 1996, we were awarded the UNI EN ISO 9002 quality management system [certification](#), which was renewed in 2002 according to the new ISO 9001:2008 standard.



PRODUCT

Since 1998 we have become members of the Istituto Nazionale Espresso Italiano, the institution that awarded Esse Caffè professional blends the status of [Certified](#) Italian Espresso, according to technical regulation number 008.



SAFETY

Our choice to guarantee maximum safety to all our workers at Esse Caffè enabled us to obtain the [certification](#) of our occupational health and safety management system according to the BS OHSAS 18001:2007 standard in 2011.

FINANCIAL STATEMENTS

Since 2004, we have our financial statements [certified](#) under article 2409-ter of the Italian Civil Code, by financial auditing firm Reconta Ernst & Young.



IN TUNE WITH THE ENVIRONMENT.

In order to ensure a sustainable, eco-friendly production, we use cutting-edge technology, low-environmental impact products and packaging and we strive to reduce our emissions. This enabled us to obtain the [certification](#) of our environmental management system according to the ISO 14001:2004 standard in 2002.



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OUR COFFEE.

A CRESCENDO OF FLAVOUR AND AROMA.

Experience Esse Caffè in all its musical keys: the softer aroma of mild varieties, the harmonious notes of well-balanced blends, and the intense flavour of full-bodied coffees. With all the variations that complete the scale.



MISCELA MASINI



SIZE

1 kg and 3 kg bags.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality. A slightly lighter roasting compared to the other blends of the Bar Line enhances the peculiar characteristics of the refined coffees used in this blend.

AVERAGE NUTRITIONAL VALUES

1 cup of coffee (25 ml) made using 7 grams of freshly ground coffee

ENERGY	5.3 Kcal - 22.1 KJ
PROTEIN	0.5 g
CARBOHYDRATE	0.6 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0.1 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (average annual value)
OCHRATOXIN (ROASTED BEANS)	0 ppb (average annual value, legal limit: < 5 ppb roasted)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

MERCHANDISING

Masini Line

Cups, saucers, and glasses, together with sugar bowls, napkin-holders, aprons, wall clocks, signs and posters: all you need to turn your location into a 100% Esse Caffè bar.



OPTIMUM COFFEE BEANS



SIZE

1 kg bag.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee and decaffeinated coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality. A slightly lighter roasting compared to the other blends of the Bar Line enhances the peculiar characteristics of the refined coffees used in this blend.

AVERAGE NUTRITIONAL VALUES

1 cup of coffee (25 ml) made using 7 grams of freshly ground coffee

ENERGY	7.5 Kcal - 31.8 KJ
PROTEIN	0.5 g
CARBOHYDRATE	1.2 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0.062 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (<i>average annual value</i>)
OCHRATOXIN (ROASTED BEANS)	0 ppb (<i>average annual value, legal limit: < 5 ppb roasted</i>)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent
DICHLOROMETANE	absent



SIZE

1 kg and 3 kg bags.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality. This coffee is roasted to perfection, in order to obtain the characteristic Italian Espresso flavour.

AVERAGE NUTRITIONAL VALUES

1 cup of coffee (25 ml) made using 7 grams of freshly ground coffee

ENERGY	5.4 Kcal - 22.6 KJ
PROTEIN	0.5 g
CARBOHYDRATE	0.7 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0.1 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (average annual value)
OCHRATOXIN (ROASTED BEANS)	0 ppb (average annual value, legal limit: < 5 ppb roasted)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

SELEZIONE CLASSICA



SIZE

1 kg bag.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality. This coffee is roasted to perfection, in order to obtain the characteristic Italian Espresso flavour.

AVERAGE NUTRITIONAL VALUES

1 cup of coffee (25 ml) made using 7 grams of freshly ground coffee

ENERGY	5.3 Kcal - 22.3 KJ
PROTEIN	0.5 g
CARBOHYDRATE	0.7 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0.1 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (average annual value)
OCHRATOXIN (ROASTED BEANS)	0 ppb (average annual value, legal limit: < 5 ppb roasted)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

SELEZIONE SPECIALE



SIZE

1 kg bag.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality. A slightly lighter roasting compared to the other blends of the Bar Line enhances the peculiar characteristics of the refined coffees used in this blend.

AVERAGE NUTRITIONAL VALUES

1 cup of coffee (25 ml) made using 7 grams of freshly ground coffee

ENERGY	6 Kcal - 25.4 KJ
PROTEIN	0.6 g
CARBOHYDRATE	0.8 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0.15 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (average annual value)
OCHRATOXIN (ROASTED BEANS)	0 ppb (average annual value, legal limit: < 5 ppb roasted)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

VENDING MACHINES



SIZE

6 kg carton containing 1 kg or 500 g bags.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee beans.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality.

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (<i>average annual value</i>)
OCHRATOXIN (ROASTED BEANS)	0 ppb (<i>average annual value, legal limit: < 5 ppb roasted</i>)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

MERCHANDISING

Esse Line

Cups, saucers, and glasses, together with sugar bowls, napkin-holders, aprons, wall clocks, signs and posters: all you need to turn your location into a 100% Esse Caffè bar.



DECAFFEINATO COFFEE BEANS



SIZE

1 kg bag.

DESCRIPTION

Blend of decaffeinated roasted Arabica and Robusta coffee beans.

ROASTING

This pre-blended product is the result of shorter and gentler semi-automatic roasting cycles, more suitable for decaffeinated coffee, and has already undergone a thermal evaporation process.

AVERAGE NUTRITIONAL VALUES

1 cup of decaffeinated coffee (25 ml) made using 7 grams of freshly ground decaffeinated coffee

ENERGY	5.7 Kcal - 23.9 KJ
PROTEIN	0.4 g
CARBOHYDRATE	0.9 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (<i>average annual value</i>)
OCHRATOXIN (ROASTED BEANS)	0 ppb (<i>average annual value, legal limit: < 5 ppb roasted</i>)
CAFFEINE	under 0.10% (Italian Min. Decree 20/05/76)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent
DICHLOROMETANE	≤ 2 ppm (Directive 92/115/EEC implemented with Decree 08/07/94 no. 557 and amended by Directive 2009/32/EC of 23/04/09)

DECAFFEINATO COFFEE SACHETS



SIZE

Carton containing 18 boxes with 3x40 sachets.

DESCRIPTION

Blend of decaffeinated roasted Arabica and Robusta ground coffee.

ROASTING

This pre-blended product is the result of shorter and gentler semi-automatic roasting cycles, more suitable for decaffeinated coffee, and has already undergone a thermal evaporation process.

AVERAGE NUTRITIONAL VALUES

1 cup of decaffeinated coffee (25 ml) made using 7 grams of freshly ground decaffeinated coffee

ENERGY	5.7 Kcal - 23.9 KJ
PROTEIN	0.4 g
CARBOHYDRATE	0.9 g
FAT	0.1 g
MAXIMUM CAFFEINE CONTENT	0 g

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (average annual value)
OCHRATOXIN (ROASTED BEANS)	0 ppb (average annual value, legal limit: < 5 ppb roasted)
CAFFEINE	under 0.10% (Italian Min. Decree 20/05/76)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent
DICHLOROMETANE	≤ 2 ppm (Directive 92/115/EEC implemented with Decree 08/07/94 no. 557 and amended by Directive 2009/32/EC of 23/04/09)

INTENSO PODS



SIZE

Carton containing 144 pods, individually packaged in dispensers with 18 pods each.

DESCRIPTION

Blend of roasted Arabica and Robusta coffee pods.

ROASTING

Pre-blended product roasted through semi-automatic cycles in order to obtain the ideal mixture of organoleptic characteristics from the single components and consistent end product quality.

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (<i>average annual value</i>)
OCHRATOXIN (ROASTED BEANS)	0 ppb (<i>average annual value, legal limit: < 5 ppb roasted</i>)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent

DECAFFEINATO COFFEE PODS



SIZE

Carton containing 144 pods, individually packaged in dispensers with 18 pods each.

DESCRIPTION

Blend of roasted decaffeinated Arabica and Robusta coffee pods.

ROASTING

This pre-blended product is the result of shorter and gentler semi-automatic roasting cycles, more suitable for decaffeinated coffee, and has already undergone a thermal evaporation process.

CHEMICAL-PHYSICAL PROPERTIES

HUMIDITY	< 3%
OCHRATOXIN (RAW BEANS)	0.30 ppb (<i>average annual value</i>)
OCHRATOXIN (ROASTED BEANS)	0 ppb (<i>average annual value, legal limit: < 5 ppb roasted</i>)
CAFFEINE	under 0.10% (Italian Min. Decree 20/05/76)
ALLERGENS	absent
HEAVY METALS	absent
GENETICALLY MODIFIED ORGANISMS	absent
PESTICIDES	absent
DICHLOROMETANE	≤ 2 ppm (Directive 92/115/EEC implemented with Decree 08/07/94 no. 557 and amended by Directive 2009/32/EC of 23/04/09)

GROUND COFFEE



ROSSO MOKA - TIN

A blend of high-quality Arabica and Robusta ground coffee, bringing out the unmistakable aroma and traditional taste of coffee brewed in a moka machine.

Available in 250 g tins with seal to preserve the aroma.



DECAFFEINATO - TIN

A blend of high-quality decaffeinated ground coffee, suitable for your moka or coffee machine, for a traditional flavour but a maximum caffeine content of 0.1%.

Available in 250 g tins with seal to preserve the aroma.



ESPRESSO CASA - TIN

With this blend of high-quality Arabica and Robusta ground coffee, your espresso machine coffee will be as tasty and creamy as at your favourite bar.

Available in 250 g tins with seal to preserve the aroma.



GROUND OPTIMUM

Full flavour, half the caffeine: this blend of Arabica and Robusta beans with high-quality decaffeinated coffee for moka and espresso machines, gives a coffee that can be enjoyed throughout the day.

Available in 75 g vacuum packs.



ROSSO MOKA - PACKAGE

A blend of high-quality Arabica and Robusta ground coffee, bringing out the unmistakable aroma and traditional taste of coffee brewed in a moka machine.

Available in a 250 g vacuum packs.



FILTER COFFEE

A sophisticated blend of aromatic coffees, roasted and ground specifically for filter machines, for a scented, light-bodied, delicate coffee.

Available in packs of 54, filters included.

GOLDEN RED TEA

A carefully selected blend of fine teas for an intensely coloured and strong-flavoured infusion. The tea break of true connoisseurs.



CAMOSILLA

A balanced blend of chamomile and aromatic herbs for a natural and pleasantly flavoured infusion with a very beneficial effect for the body.



CANE SUGAR

Cane sugar in 5 g sachets with the Esse Caffè logo.



WHITE SUGAR

White granulated sugar in 5 g sachets with the Esse Caffè logo.



A SYMPHONY OF FLAVOUR,
DESIGN AND TECHNOLOGY.



Product of Italy

www.esssecaffe.com

OUR ESPRESSO MACHINE.

The perfect blend of Italian design, technology, and top functionality.



S.12

GIUGIARO
DESIGN

Created with style by GIUGIARO DESIGN, its light form and small size make it perfect in any environment. Our technology provides all essential parameters for a perfect extraction of coffee. The ease of use permits anyone to prepare, at any moment, an Espresso as delicious as at the coffee shop.



Colours



Red



White



Silver



Black

ESSE CAFFÈ PRESENTS
SISTEMA ESPRESSO.



It's the ideal arrangement to re-create the Italian Espresso, at any time savouring coffee as delicious as at the coffee shop. There's perfect harmony between the elegant and advanced coffee machine, created with style by Giugiaro Design, and an exclusive range of capsules, composed of prestigious coffee blends, as well as other types of hot drinks.



ESPRESSO IN ITALY

Our company has a certified Quality - Environment - Safety system.

ESSE CAFFÈ S.P.A.
Via Carpanelli 18/A - 40011
Anzola dell'Emilia (BO) - Italy
www.esssecaffè.com

OUR ESPRESSO MACHINE.

The perfect blend of Italian design, technology, and top functionality.

Water tank

Removable > 1lt

Grounds container

12 capsules

High pressure

19 bars

Power

1100 W



All the advantages of the S.12



Auto switch-off to save energy



Resin filter arrangement



The drink quantity is programmable



Adjustable grid: two heights



Temperature electronic control



Automatic expulsion of the waste capsules



Illuminated cup area



Interchangeable coloured covers

COFFEE AND HOT DRINKS MACHINE FOR SINGLE-DOSE CAPSULES.
The S.12 machine works exclusively with Esse Sistema Espresso capsules.

OUR LINE OF COFFEE.

Warm, intense, delicate: discover all the nuances of the Italian Espresso created by Esse Caffè.
At any moment of the day, savour an espresso as delicious as at the coffee shop, with its lingering note of pleasure.



MAESTOSO Creamy and smooth

A blend of refined Arabica and Robusta coffees with a harmonious body, rich aroma and persistent taste, highly creamy, with a balanced bitter/sweet taste, a trace of chocolate and tones of vanilla and spices.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Medium



INFINITO Intense and persistent

This is a blend of prestigious Arabica and Robusta coffees with a well-rounded flavour, a trace of chocolate, and spicy tones. The aroma is full and fragrant, the body rich and consistent, with a harmonious taste. Persistent aftertaste.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Medium



ARABESCO 100% Arabica

This is a blend of refined Arabica coffee that brings out its tart characteristics with fruity and flowery tonalities and with a delicate grain aftertaste. Full-bodied, sweet and pleasant.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Medium



VALZER Long coffee

A blend of refined Arabica and prestigious Robusta coffees, blended to bring out the delicate and tart characteristics. Very persistent flavour with a pleasant aftertaste.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Light



IDEALE Full taste half caffeine

A special blend of refined Arabica, prestigious Robusta and decaffeinated coffees gives an Espresso with half caffeine and 100% of the taste, as full-bodied as the traditional Espresso, to drink at any hour of the day.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Medium



DECAFFEINATED

A blend of Arabica and Robusta decaffeinated coffees, de-waxed to bring out the aroma, tartness and persistence. A pleasant and delicate taste.

Aroma	●●●●●○
Body	●●●●●○
Persistence	●●●●●○
Tartness	●●●●●○
Roasting	●●●●●○
	Light

SINGLE-DOSE CAPSULES SEPARATELY PACKAGED IN PROTECTIVE ATMOSPHERE |

Available in 50 - 100 capsule boxes (Line of Coffee) and 50 capsule boxes (Line of Hot Drinks).

The Esse Caffè capsules can be used in all the Esse Sistema Espresso machines and are compatible with other brands of machines on the market.

OUR LINE OF HOT DRINKS.

A wide choice of selected flavours to create delightful moments in your day.



BARLEY **Instant barley**

Balanced and natural, at any moment of the day.



GINSENG **Instant product for coffee and ginseng flavoured drink**

A sweet and regenerating energy boost.



LEMON TEA **Instant product for sugared lemon tea**

It's the right drink for people who seek a moment to relax and enjoy the flavour.



HOT CHOCOLATE **Instant product for chocolate flavoured drink**

All the intense and seductive aroma of cocoa for special sweet moments during the day.



CAMOMILE **Instant sugared camomile extract**

It has relaxing properties to regale yourself with a natural experience of well-being.



MILK-FLAVOURED DRINK **Instant product for milk-flavoured drink**

Mellow and delicate, it gives the milk-flavour to our complete line.

SINGLE-DOSE CAPSULES SEPARATELY PACKAGED IN PROTECTIVE ATMOSPHERE |

Available in 50 - 100 capsule boxes (Line of Coffee) and 50 capsule boxes (Line of Hot Drinks).

The Esse Caffè capsules can be used in all the Esse Sistema Espresso machines and are compatible with other brands of machines on the market.



ESPRESSO IN ITALY

THE NEW CHILLED CREAMS

Chilled Coffee Cream



STRONG POINTS

- Chilled coffee cream with an excellent intensity and charming fluffiness
- Tested and selected directly by specialists
- Exclusive creaminess thanks to milk contents
- Exclusive recipe made just for Esse, using only high quality ingredients
- No hydrogenated fats
- Allows you to make both dense cream to eat with a spoon and drinkable sorbets
- Quick and easy to prepare, ready in just 60 minutes

PREPARATION AND DURATION

Melt the contents of the 900g bag into 2 liters of milk. Add 10/12 espresso cups of Esse espresso coffee, and pour them into the chilled cream machine. The cream inside the machine has a 5 day duration.

EXPIRY DATE: 24 MONTHS

The bags can easily be stored at room temperature in a fresh and dry environment. It does not need to be stored in a fridge or freezer.

Lemon Sorbet



STRONG POINTS

- Lemon flavour with strong intensity and freshness
- Soft cream and maximum organoleptic performance when in a glass
- High quality and selected raw materials
- Highly consumed all year round, great on your menu next to the chilled coffee cream
- It's made with water and does not contain any hydrogenated fats
- Allows you to make both dense cream to eat with a spoon and drinkable sorbets
- Easy and quick to prepare, ready in just 60 minutes

PREPARATION AND DURATION

Melt the contents of the (1000g) bag into 3 liters of water (preferably bottled mineral water, when using tap water one must verify that the water has been dechlorinated in order to not alter the taste of the finished product.) Pour the mixture into the chilled cream machine. The sorbet inside the machine has a 7 day duration.

EXPIRY DATE: 24 MONTHS

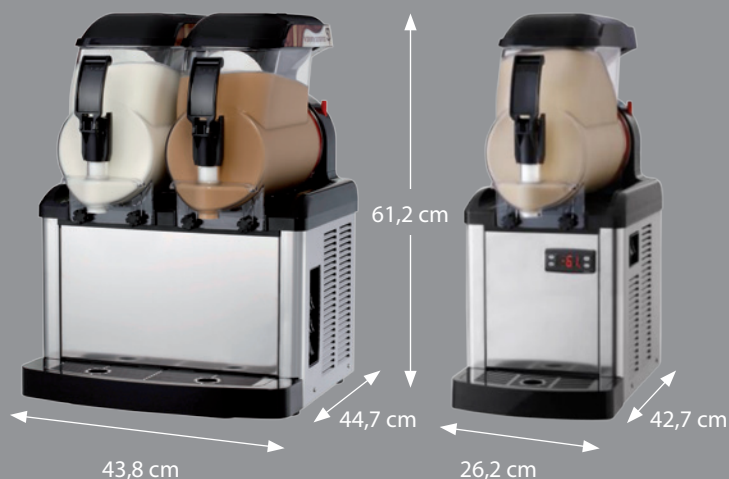
The bags can easily be stored at room temperature in a fresh and dry environment. It does not need to be stored in a fridge or freezer.



ESPRESSO IN ITALY

Chilled Cream Machine SPM1 and SPM2

Dimensions



- Single tank capacity: 5 litres
- Temperature control: digital
- Air chilling system
- Option to operate tanks independently
- The best moto reductor in this field for a more compact and creamy final product
- Air chilling fan 300 rpm, for perfect iced drinks even despite of high external temperatures
- Precise external temperature reading given by a probe (patent SPM)
- Maximum safety for the product and the operator thanks to the double lid and automatic block when opening the lid
- Reduced (depth) dimension, ideal for when there is limited space
- HACCP certified for food use and compliant with health regulations
- 18 months guarantee (covers 2 whole summer seasons)

Exclusive advantages for Esse Clients

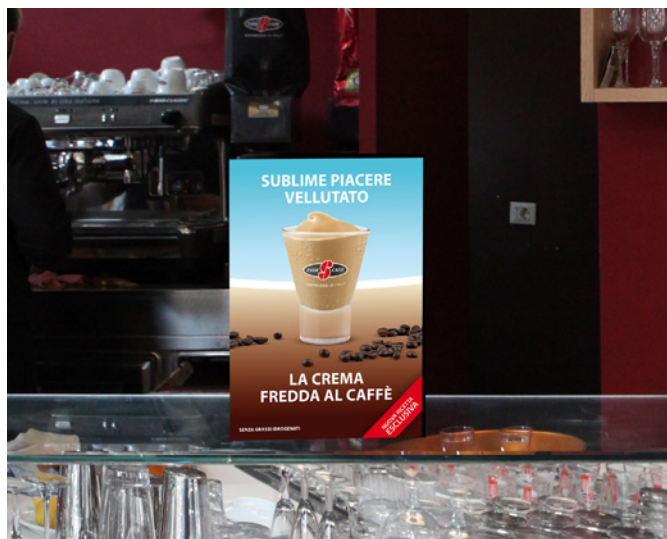
**NO WAREHOUSE STOCK:
YOU CAN ORDER JUST ONE BAG**

IF YOU ORDER THE COMPLETE KIT (PRODUCT + MACHINE)

FREE FOR YOU:

- Card display for you counter, useful to increase product sales!
- Set of 6 glasses 110cc (100 g) for the chilled creams.

The ideal size to sell them in.





ESPRESSO IN ITALY

THE NEW GRANITA



**THIS SUMMER OFFER
YOUR CLIENTS
A NEW, TASTY AND
REFRESHING PRODUCT.
GRANITA.**

They are available in
seven different flavours.
To be offered along
with our iced coffee
and lemon sorbet.
Add more variety
to your frozen drink
machine preparations.

STRAWBERRY

LEMON

MINT

COLA

BLACK CHERRY

BLUE RASPBERRY

MOJITO





ESPRESSO IN ITALY

THE NEW GRANITA

NEUTRAL



GLUTEN
FREE

FROZEN DRINK MACHINE SPM SP1 AND SP2



THE NEUTRAL-FLAVOUR LIQUID BASE

- **PRE-BOTTLED:** ready to use sugared liquid base
- **EASY TO PREPARE:** quick and easy to prepare, no need for pre-mixing as with the usual powdered base
- **JUST ADD WATER:** just add water to the neutral-flavour liquid which will produce the ice base ready to be put in a glass and then topped off with your chosen syrup flavour
- **ALWAYS FRESH:** the 1-kilogram packet allows you to use a whole bottle of the neutral base each time you make the product. This ensures that the product is always fresh when served to your customer
- **MAXIMUM PERFORMANCE:** with the simple use of the neutral base and a frozen drink machine you can offer your clients many flavours and at the same time save space and money

THE SYRUPS

- **WIDE RANGE OF FLAVOURS:** the wide range varies from the old time classics, lemon, black cherry, strawberry, mint and cola to blue raspberry for children and includes the exclusive mojito perfect for cocktails
- **INTENSE FLAVOUR:** maximum aroma which always gives you a rich in flavour granita
- **NATURAL COLOURING:** our products contain quality natural colouring to offer healthier and safer products
- **PRATICAL PACKAGING:** comes with a pump and cap to ensure good maintenance of the bottle and allows you to easily adjust the desired amount of the product that comes out
- **RECOGNISABLE LABEL:** personalised, lively and colourful labels making it easy to guess the flavours as well as distinguishing them from other competing brands

PREPARATION

- Pour 1 bottle of the neutral base into the machine and add 5 volumes of water using the neutral base bottle
- Pour the iced neutral base into a 200ml glass and add the desired flavoured syrup using the measuring pump

ESSE CAFFÈ S.P.A. - via Carpanelli 18/A - 40011 Anzola dell'Emilia (BO) - Italy

www.esssecaffe.com - info@esssecaffe.it



ESPRESSO IN ITALY

THE NEW HOT CHOCOLATE



NEW FLAVOURS



NEW PACKAGING SIZES

A RESTYLE OF OUR TRADITIONAL RANGE

The traditional hot chocolate range by Esse Caffè now comes in new packaging, it has a completely new look and a high quality organoleptic recipe *. It's ideal for preparing the tastiest hot chocolate.



GLUTEN FREE

NEW TUB

Entirely brown to resemble the chocolaty contents.

NEW 360° LABEL

Goes round the whole tub and contains all relevant information (including how to prepare the hot chocolate).

NEW LOOK

There is a new image across the whole hot chocolate range.

*Esse Caffè's hot chocolate has exceeded in both internal and external tests on the products by consumers.

NEW PRODUCTS

GOURMET RANGE

Three tasteful recipes for creamy hot chocolate with intense charming aromas that satisfy both strong and delicate palates.

LA BIANCA

WHITE HOT CHOCOLATE

SMOOTH AND DELICATE

The sweet pleasure of a smooth and delicate creamy white hot chocolate.



LA CLASSICA

PLAIN HOT CHOCOLATE

INTENSE AND CREAMY

An exclusive recipe, containing 34% cocoa, perfect to make a creamy milk chocolate, with an intense and warming flavor.



LA FONDENTE

DARK HOT CHOCOLATE

RICH AND CREAMY

An intense and well-rounded taste for chocoholics. Rich and creamy.



**ALL COME IN A 500 G REFILLABLE TIN
GLUTEN FREE - MEASURING SPOON INCLUDED**

REFILLS ARE CONVENIENT

You can refill the tin by purchasing a 500g refill packet. Save money by keeping the tin and filling it up.

ENVIRONMENTAL FRIENDLY

The refills allow you to save on unnecessary packaging.

HIGH QUALITY RAW MATERIALS

The recipes have been carefully chosen using our internal judging panel*.

LUXURIOUS NEW LOOK

Elegant and stylised graphics, for a luxurious and attractive image. It has all the characteristics needed to capture the consumer's attention.

NEW PACKAGING**

The metallic tin can be put on display on a counter or on a shelf, its eye-catching look will encourage consumers to buy the whole tin.

RETAIL

The elegant 500g tin with measuring spoon makes our Gourmet range ideal for home consumption too.

*Internal blind test panel held in 2 sessions in October 2014.

**It's the only 500g packet now on sale among the leading market players.



ESPRESSO IN ITALY

THE NEW TOPPINGS



TO MAKE YOUR COFFEE PREPARATIONS MORE TEMPTING AND ORIGINAL, WE HAVE RELEASED A NEW RANGE OF PRODUCTS. TOPPINGS.

They are available in the 4 most wanted flavours. Make your decorations rich in flavour and colour, and add more value and uniqueness to coffee preparations for your customers.





ESPRESSO IN ITALY

THE NEW TOPPINGS



EASY
TO USE
300g
BOTTLE

- ✓ **High quality** raw materials.
- ✓ All products are **gluten free**.
- ✓ **Anti-spill tap:** for a perfect decoration in the easiest way.
- ✓ **Elegant and attractive image:** specific designs for every flavour using tempting colours that immediately hint at the flavour of the product.
- ✓ **Fresh is best:** reduced storage time of what's left from one bottle to another.
- ✓ **Practical:** it's easy to store, small size fits perfectly on the counter or in your storage room. The product is suitable for all kinds of coffee shops.
- ✓ **More flavours, less waste:** you can stock up in no time on all the products thanks to the size they come in and you won't be left with any unused.
- ✓ **Same price more flavours:** you can buy more flavours for the same price (instead of limiting yourself to few products in larger quantities.)

COMMERCIAL DATA

Product code	Name of product	Packaging size	Type of packaging	Units per Box	Expiry date
30901	Chocolate topping	300 g	Plastic bottle	12	24 months
30902	Caramel topping	300 g	Plastic bottle	12	24 months
30903	Forest fruits topping	300 g	Plastic bottle	12	24 months
30904	Hazelnut topping	300 g	Plastic bottle	12	36 months

NO WAREHOUSE STOCK! YOU CAN JUST BUY A SINGLE BOTTLE

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