

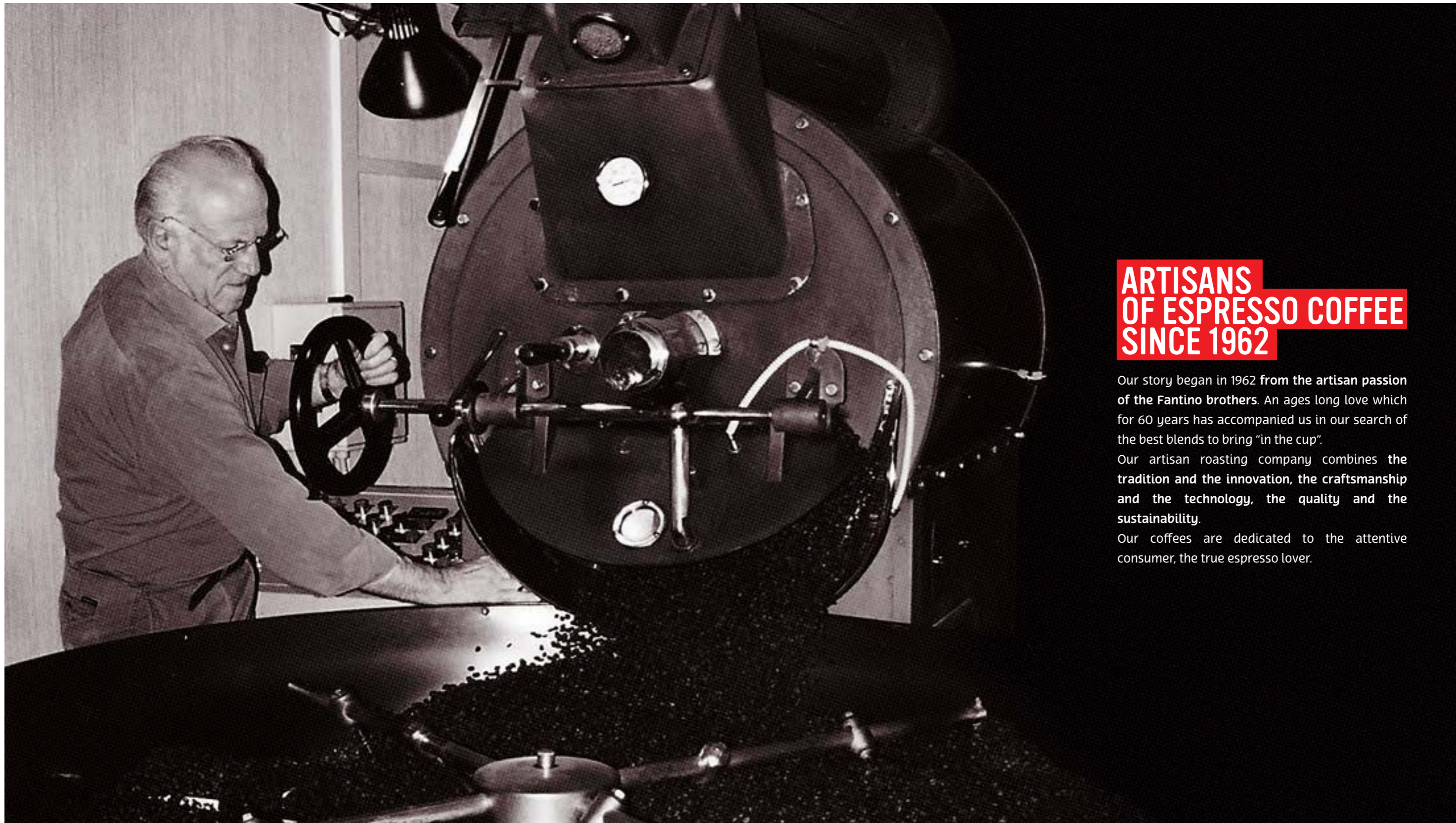


CAFFÈ FANTINO

TORREFAZIONE ARTIGIANALE

artigiani dell'espresso dal 1962

Welcome to our
**Roasting Coffee
Company**



ARTISANS OF ESPRESSO COFFEE SINCE 1962

Our story began in 1962 from the artisan passion of the Fantino brothers. An ages long love which for 60 years has accompanied us in our search of the best blends to bring "in the cup".

Our artisan roasting company combines the tradition and the innovation, the craftsmanship and the technology, the quality and the sustainability.

Our coffees are dedicated to the attentive consumer, the true espresso lover.

OUR COMPANY PHILOSOPHY

Our company production has always aimed at the most demanding palates, with the **quality of our coffee blends** and the **customer service** as our main objectives. Over the years, the manual roasting productions have given way to new and efficient technologies which guarantee our customers the consistency of the product they love. **Our productions, however, remain closely linked to tradition.** The **slow roasting process** of the single origins, the subsequent blending and finally the careful **packaging**, give life to **coffee blends of the highest quality and great uniqueness.**



“ SINCE 1962... ”



CERTIFIED ORGANIC BLENDS

We are certified organic producers since 2010. Besides **our traditional blends**, our certified organic coffee blends find a place of excellence: produced with **the best origins, highly selected**, they are a flagship of our

production. Fine beans, cultivated in a natural and sustainable way, without the use of pesticides, dedicated to those who follow a healthy diet and professionals who want to differentiate their premises.

THE PRODUCT SELECTION

Let us start with the origin of our beans: how do we buy our coffees with the certainty that they are impeccable products? First of all, by collaborating with **serious importers who certify the coffees**, from their origin to our warehouses, and secondly, by testing all our coffees before purchase. By means of a small roasting machine, we simulate the production of small quantities of product, in order to be able to taste the roasted beans and then proceed with the purchase, sure of the quality of the product.



GREEN COFFEE STORAGE

The green coffee beans arrive at the company from their countries of origin, in large jute sacks. Each of them enters our company accompanied by its **own quality certifications**. The green beans are then placed in a silo storage plant.

THE ROASTING OF THE BEANS

The artisan roasting process is slow, regulated by a skilful and precise monitoring of the heat. The time dedicated to each roasting is about 18/20 minutes, necessary to optimise the result, to enhance every type of coffee and its fine aromas.



This particular care of the roasting distinguishes our processes from industrial ones. In our productions, every type of coffee has its own roasting "recipe". Different timing and temperatures generate different roasting degrees which enhance the organoleptic qualities, typical of every origin.



Once the roasting phase is finished, the beans are poured into the cooling tank, to set the ideal roasting point for every different quality. **We have chosen to maintain our traditions** at the expense of cost and processing time. The final result which we obtain from this type of processing is satisfying. The attentive consumer will be able to perceive in our cups **all the nuances and all the aromas** of our fine coffees: the dried fruit, the fresh fruit, the toasted bread, the almond and the chocolate, just to mention a few.



STORAGE AND BLENDING

Our beans of various origins, now roasted, are ready to be blended together, in pre-established quantities. In this way, each blend will have different organoleptic characteristics depending on the origin and the quantity of coffee used to make it.



ORGANOLEPTIC TESTS

A fundamental phase for the production of an excellent coffee is represented by technical and organoleptic tests. These analysis are carried out on every single quality of roasted coffee, they are fundamental to guarantee the consistency of the product. As far as organoleptic tests are concerned, each blend is analysed according to:

- **VISUAL SENSATIONS**
intensity of colour and texture of the cream
 - **OLFACTORY SENSATIONS**
 - **TASTING AND TOUCHING SENSATIONS**
 - **AFTEROLFACTORY SENSATIONS**
- Once the quality of the blend is confirmed, we can move on to the packaging stage.

THE PACKAGING OF THE BLENDS

The blends obtained are destined for various types of packaging: in 1 kg and 3 kg packets in beans, for the bar-restaurant sector, or after the grinding, in 250 gr packets, compatible pods and capsules. The packaging has an important role, **our bags are equipped with a one-way valve**. This allows the Co2 naturally present in the roasted beans to come out from the packet, but prevents oxygen from entering, preserving the organoleptic qualities of the product. For the packaging of our compatible capsules and pods, we use our best bar blends. **We want to bring the pleasure of an excellent espresso to your home and office too.** The graphic attention to details, allows the consumer to start the sensory journey to discover our products with the visual pleasure, then continuing with the tasting.



INTERNATIONAL COFFEE TASTING GOLD MEDAL

The high quality of our products has allowed us to win important awards in our sector: three of our best-selling blends won the **gold medal at the International Coffee Tasting** (an International tasting competition organised by the IIC - International Institute of Coffee Tasters).

DISTRIBUTION OF OUR PRODUCTS

The distribution service of our coffees in the territory is performed directly by our agents, who are both salesmen and consultants. Professionals who rely on our company find a **reliable partner** and a punctual and customised delivery service. Where our own vehicles cannot reach the destination, the delivery service is entrusted to selected international couriers. **Our customer service is always available** and human contact is one of our priorities.



TECHNICAL ASSISTANCE

The technical assistance for professional equipment is one of our company flagship. **Our technicians are available** locally and by telephone, **7 days a week**. Availability at weekends and holidays allows professionals who rely on our company to benefit from **reliable technical assistance, ready to solve any kind of problem** which may arise during their work.



TRAINING

Training is an important element which every operator in our sector must not neglect. We have always invested a lot in the training of our partners. Our training room, located at our company headquarters and called "Sensory workshop", periodically hosts basic and advanced training courses.



We provide **basic coffee-making courses**, which are offered free of charge to our customers, and more **advanced courses**, concerning topics such as optimal coffee extraction, use and maintenance of professional equipment, grinding adjustment, milk creaming, etc... But also **specialised courses**, held by prestigious and internationally recognised teachers.



PRIVATE LABEL

The aim is to offer you a **totally customised coffee blend**, both on a graphic-communicative level and on an organoleptic level. The message that will reach the end customer will be that of drinking **an espresso selected and guaranteed by your brand**, that is a symbol of trust of the quality which distinguishes you. Naturally, the choice of the blend can be made among our **certified and awarded blends**. The choice will be made during a tasting session, which your staff can attend too.



SUSTAINABILITY

Our company has always been committed to a **process towards sustainability**. We are certified organic producers since 2010, we produce organic coffee blends for the Ho.re.ca, Retail, Vending sector and capsules compatible with the most commonly used systems. In 2020, we replaced the production plant with a new technological one, investing particularly in the after-combustion of roasting fumes, achieving **emission levels close to zero** and drastically reducing the consumption of petroleum gases. We are testing **new packaging materials, completely recyclable or biodegradable**, in order to replace the current ones.





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