



# Pre-Ground



*Espresso Grind*



*Espresso Grind  
Decaffeinated*



*Moka Grind*



*Moka Grind  
Decaffeinated*

*Description*

Based on our award winning *Nessun Dorma* blend, this coffee is then perfectly and finely ground and packaged in an airtight tin specially designed for storage of coffee.

For that unmistakable Italian espresso aroma, taste and experience.

A blend of fresh ground coffee whose characteristics result in an extremely balanced and rich cup of coffee, full of aroma, ideal for breakfast and restorative coffee breaks anytime during the day.

The Moka Grind is a little more coarsely ground than the Espresso Grind to accommodate different preparation methods.

*Code*

CFFE151

CFFD151

CFF151

CFFD155

*Single Unit*

250g (8.8oz)

250g (8.8oz)

250g (8.8oz)

250g (8.8oz)

*Package*

Tin

Tin

Tin

Tin

*Case Unit*

16 x 250g

16 x 250g

16 x 250g

16 x 250g

*Espresso  
Machine  
Compatibility*

The Espresso Grind is preferred by consumers at home who have an espresso machine but no grinder. This coffee is therefore compatible with all traditional espresso machines using a dosage of 7g of ground coffee per single shot of espresso.

The Decaf option can also be used by coffee shops or restaurants with only one grinder.

In Europe, espresso is by far the most popular coffee drink. Moka grind is used to make stove-top espresso in a traditional Moka pot.

Here in the USA where Moka pots are not as popular, but where we drink lots of brewed coffee, the Moka Grind can be used instead with a regular 12-cup drip coffee maker to prepare a deliciously rich treat.