

MOKADOR

• 100 % STRAORDINARIO •

100%
TRADIZIONE



100% ITALIANO

100 % GUSTO



100% CERTIFICATO



100% Qualità

100%
GARAN-
TITO



100%
SAPERE

WE RESPECT

coffee so much that we select it, roast it and package it to the highest level of quality on the market.

WE RESPECT

the taste so much that we have skilfully worked for 50 years to achieve a coffee that can meet the high standards of Italian tradition in every single cup.

WE RESPECT

our customers so much that we have created a transparent quality system. Not only have we nothing to hide, we really want to share our know-how.



OF ALL OF THE VALUES,
FOR US RESPECT IS THE MOST
straordinario.
JUST LIKE OUR
≡ *coffee.* ≡



00

OUR STORY

YESTERDAY...

Mokador was founded by Domenico Castellari and by his great passion for coffee in Faenza in **1967**.

Yesterday, just like today, **top quality** has always been the main feature of the company's philosophy.



TODAY...

Today Mokador can boast of a production reality developed over a total area of about **5000 sqm** where production efficiency, technology and artisanal attention to the product all work together as one.

A **sales network** of 30 direct sales managers coordinated by the Sales Management, which operates in synergy with the Marketing Management and the owners, means the company and product values can be transmitted to the clients.

About **100 people** are employed in the offices and production plants in Italy.





01

MOKADOR QUALITY

Human experience is essential in the selection of the raw product and is also deployed in the processing in order to ensure an expert touch.

THE MASTER MOKADOR ROASTER

The master roaster constantly controls the roasting process and the optimal cooking curve. In this way, the final enhancement of the bean's organoleptic features takes place. The master roaster is the guarantor of Mokador's quality standard, always high and maintained over time.

THE ROASTING

Only separate roasting can really enhance the flavour of each individual variety. The selection of the perfect temperature (from a minimum of 210°C up to a maximum of 230°C) plays a decisive role: in this way, a balance is achieved between the body, the aroma and the flavour of the coffee.

NATURAL AIR COOLING

After the roasting, the coffee beans must be rapidly chilled, before the high temperature exceeds the optimal cooking curve. This forced natural air cooling, as opposed to the cold water method, preserves the taste of the coffee and leaves the aroma unaffected. The air is channelled into special chambers: each coffee bean is gently caressed with jets of air. An additional control, after the roasting and chilling, enables all extraneous residues to be removed, thereby producing coffee of the utmost purity.





02

CERTIFICATIONS

100% STRAORDINARIO CHECKED AND CERTIFIED

Mokador, in confirmation of its commitment to constantly improve the efficiency of its products and services, but also awareness of its environmental responsibility, has obtained the following voluntary certifications from the prestigious **Bureau Veritas** authority:

QUALITY MANAGEMENT SYSTEM ISO 9001

ENVIRONMENTAL MANAGEMENT ISO 14001



Bureau Veritas certifies the control of the quality of the entire production chain, the acquisition of green coffee, the roasting and marketing.

**GRAN MISCELA MOKADOR
BUREAU VERITAS
CERTIFICATION IT304569-1**

- Separate roasting
- Air chilled
- Controlled maturation
- Distinct sensorial profile

**GRAN MISCELA MOKADOR
IEI CERTIFICATION
(ISTITUTO ESPRESSO ITALIANO)**



100% STRAORDINARIO FOR THE ENVIRONMENT

DIN CERTCO Compostable Certification

In September 2019, Mokador has received the international DIN CERTCO Compostable Certification, a recognition that attests the compostability of Mokador coffee pods in all the formats. During the 2020 Mokador has received the Compostable Certification for Diva coffee Capsules.



ORGANIC COFFEE Certification

During 2020, Mokador has undertaken a project as to obtain the Certification in accordance with the provisions contained in the Reg. 1ce 834/2007 and following updates. Mokador obtained the qualification to transform and pack organic coffee labelled and sold exclusively under Mokador brand with identification code 101303.





03

PRODUCTS

Coffee beans



gran miscela RICH AND FRUITY COCOA TASTE

Gran Miscela Mokador is recognized by its rich and fruity taste, an excellent aftertaste of cocoa notes and its structured body. It is a product certified by Bureau Veritas Italia Spa and Istituto Espresso Italiano.

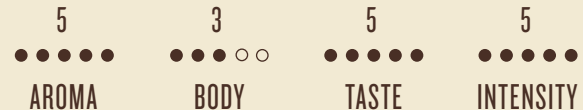


Coffee beans



100% arabica bio DELICATE AND FRUITY TASTE

100% Arabica is a blend of 100% Arabica Organic coffee certified IT BIO 014. The blend is pleasantly delicate with an aroma full of scented notes with hints of fresh fruits, dried fruits and cocoa.

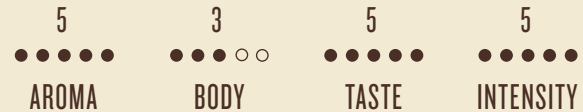


Coffee beans



100% arabica **SWEET AND FLORAL TASTE**

100% Arabica is a blend obtained from plantations of the best qualities of Arabica, located in the grounds of Central and South America. It's characterized with a sweet, floral taste and delicate body.

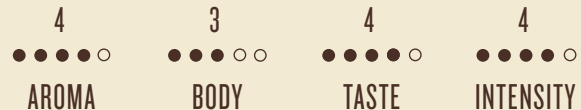


Coffee beans



decaffeinato SWEET AND CREAMY TASTE

It is a blend of Arabica and Robusta of the best quality that is decaffeinated using a traditional method that makes coffee more digestible, ensuring a sweet taste and a creamy texture in the cup.

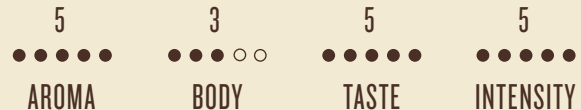


Coffee beans



florita SWEET AND AROMATIC TASTE

A blend of sought-after Arabica and Robusta coffee varieties, selected according to very strict controls, which ensure a high quality italian espresso. Perfect for those who love ta rounded body in a sweet taste.



Coffee beans



espresso oro ROUNDED, SWEET AND AROMATIC TASTE

In the cup it is easy to be recognized thanks to its regular texture, its compact hazel-coloured cream; its rounded, sweet and aromatic taste, its aroma that emanates a rich perfume of floral notes and cocoa.



Coffee beans



CSQA
PRODOTTO CERTIFICATO
DTP n° 114 – CERT. n° 58776

Brio

FULL AND ROUNDED TASTE

A blend of sought-after Arabica and Robusta coffee varieties. It has full, decisive and rounded taste and intensely structured body. Perfect for those who love an espresso with a lively personality.



Coffee beans



CSQA
PRODOTTO CERTIFICATO
DTP n° 114 – CERT. n° 58776

extra cream

DECISIVE, FULL AND ROUNDED TASTE

A special blend with a decisive, rounded taste. It's characterized with a very persistent and thick dark-coloured froth and it has an intense toasted aroma. Perfect for those who love an espresso with a pleasingly bitter taste.



Mokador Diva capsules



SOPHIA

aromatic and velvety

A blend of the best varieties of Arabica and Robusta with a sweet and aromatic taste. In the cup the texture is regular with a hazelnut colored froth.



MARILYN

full-bodied

A strong blend of the best varieties of Arabica and Robusta with a full-bodied taste. In the cup the texture is thick with a deep brown froth.



BRIGITTE

delicate and fruity

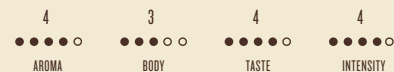
A biological single origin of Arabica variety from Chiapas region in Mexico. The texture is thin, persistent and hazelnut colored. A coffee with a pleasant body and a medium level of acidity.



GRACE

light and aromatic

A blend of Arabica and Robusta varieties decaffeinated with the traditional method (caffeine content less than 0,10%). Total absence of substances other than coffee. In the cup the texture is regular and thick with a hazelnut colored froth.



Mokador Diva capsules



BARLEY



LEMON TEA



GINSENG



GINSENG
CLASSIC



BEVANDA
BIANCA



CHOCKO



GIANDUIA



CARAMEL



CORTADO

Mokador Diva machines

D1



Minimal and compact design.

Keypad with programmable dispensing buttons for espresso or big cup.

High autonomy and easy usage thanks to the wide drip tray.

100% Made in Italy.

WIDTH	10,5 CM
HEIGHT	23,3 CM
DEPTH	33 CM
WEIGHT	2,8 KG
SUPPLY	220/240V-50/60 HZ
POWER	850 W

Available in:



D2



Bluetooth technology accessible by external app for iOS and Android system.

“End water” and “Capsules tray full” indicator.

Display touch with 3 different coffee dispensing.

100% Made in Italy.

WIDTH	13,5 CM
HEIGHT	29,5 CM
DEPTH	40 CM
WEIGHT	3,6 KG
SUPPLY	220-240V/50-60 HZ
POWER	1300 W

Available in:



Mokador Diva machines



WIDTH	43 CM
HEIGHT	29 CM
DEPTH	37 CM
WEIGHT	9 KG
PUMP	20 BAR
POWER	2600 W

D3 Double

Hot water dispenser, steam wand, cup warmer, capsule tray full and end water sensors.

Removable tray for easy cleaning, removable water tank for easy fill-up.

Soft touch keys for coffee or drinks with 3 programmable amounts.

2 independent groups.

Energy saving function.

100% Made in Italy.

Available in: ●

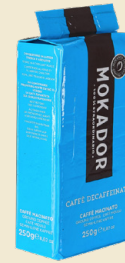
Retail



MISCELA ORO

pack of 250g

Café style coffee in your home in the most classic packs: the vacuum packed 250 g (ground coffee). A blend of coffee consisting of an harmonious balance of Arabica and Robusta, selected by Mokador from the most prized species.



MISCELA DECA

pack of 250g

Café style coffee in your home in the most classic packs: the vacuum packed 250 g (ground coffee). Blend of top-notch Arabica and Robusta varieties, decaffeinated with a cutting-edge method, which leaves coffee aromas unaltered. Caffeine content of less



Retail



100% ARABICA

pack of 250g

This can of 100% Arabica Mokador coffee is a special vacuum pack of 250g which maintain product freshness for a long time. And when the coffee is finished, the fine cans may be used as useful containers.



TURKISH COFFEE

pack of 250/500g

Blend of sweet tasting aromatic coffee consisting of a selection of prized varieties of Coffea Arabica. This blend is made for turkish coffee extraction.



Retail

NESPRESSO®*



aromatico FLORAL AND COCOA AROMA

Identifiable in the cup by its regular structure and the hazel colour of the cream. The taste is rounded with a fair body and a note of acidity. The rich aroma suggests notes of flowers and cocoa.



cremoso BAKED BREAD AROMA

Rounded and full bodied coffee blend, decisive in taste and syrupy nature. In the cup it evidences a thick texture and a dark-brown colour. The body is intensely structured. The aroma emanates an intense perfume of roasting.



arabica FRUITY AND COCOA AROMA

In the cup it is identified by a silky structure and the golden colour of the cream. Acidity is appreciable and marked. The body is delicate while the aroma ranges from floral to fruity notes with an aftertaste of citrus and cocoa.



decaffeinato AROMATIC AND FLORAL AROMA

Blend of light and aromatic coffee, decaffeinated with the traditional method. Caffeine content of less than 0.1%. Identified by a dense and regular structure and the hazel colour of the cream. Delicate acidity. The body is pleasantly rounded.



* Trade mark of third parties without any connection to Mokador srl



04

ACADEMY

ABOUT US

Mokador Experience is the new Mokador **Academy** dedicated to professionals, coffee lovers, gourmet cooking and mixology.

Completely renovated and inaugurated in 2020, is the perfect merging between tradition and innovation by capitalising more than 50 years of experience and by passing tools, skills and state-of-the-art solutions to professionals in order to keep up with the market.

Mokador Experience is composed by a team of expert trainers who constantly study the new market trends in order to offer you an updated and valuable training.



MISSION / VISION / VALUES

MISSION

To pass on the right tools in order to help professionals becoming the best in their own sector.

VISION

Because we always want to improve, for us research and training are essential in order to keep up with the market.

VALUES

- RELIABILITY
- EXPERTISE
- COMPETENCE
- RESPECT



OUR TRAINING PROPOSAL

Mokador Experience offers a complete training proposal: from the identification of the business idea to the analysis of business plan, costs and menu engineering. We also offer practical courses about coffee, food, drink, social media marketing and emphatic communication. This will help you to improve your activity and build customer loyalty.



A close-up photograph of two people in business attire shaking hands over a wooden desk. A tablet is visible on the desk. The image has a semi-transparent dark overlay.

05

PARTNERSHIP

PARTNERSHIPS & SPONSORSHIPS 2023



04 Park - Monte Coralli



Yamaha Team



UAE Team Emirates

thanks for your attention

MOKADOR.IT

