

CAFFÈ IN GRANI



BLACK OF ITALY



Item code 00A
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100051

Black of Italy is a balanced and harmonious blend made of the finest Arabica beans. The carefully selected washed and natural Arabica beans concoct an espresso with a velvety crema and an intense aromatic profile, full of flowery, fruity and honey notes.

Black of Italy, mild tasting notes of hazelnut and toasted bread, rich vanilla and cocoa aftertaste with a delicate sweetness.

The specific roasting profile of Black of Italy ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50 ml serving

Energy	21 kJ - 5,0 kcal
Total Carbohydrates	0,8 g
Sugars	0,02 g
Total fat	0,05 g
Saturated fat	0,03 g
Protein	0,4 g
Sodium	5,0 mg
Caffeine	91 mg

Certified environmental management and food safety system:

UNI EN ISO 14001
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CINQUANTENARIO



Item code 00
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: EAN: 8.002076.100105

Cinquantenario is a balanced and harmonious blend made of the finest Arabica beans combined with some selected Robusta.

This top-of-the range blend results in an espresso with a velvety crema and an intense aroma with notes of chocolate, flowers, fruits and toasted bread.

A perfect coffee pleasure with mild tasting notes of spices and a rich chocolate aftertaste.

The specific roasting profile of Cinquantenario ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

SENSORIAL PROFILE

Aroma	
Körper	
Süße	
Abgang	
Intensität	

Nutrition facts for a 50 ml serving

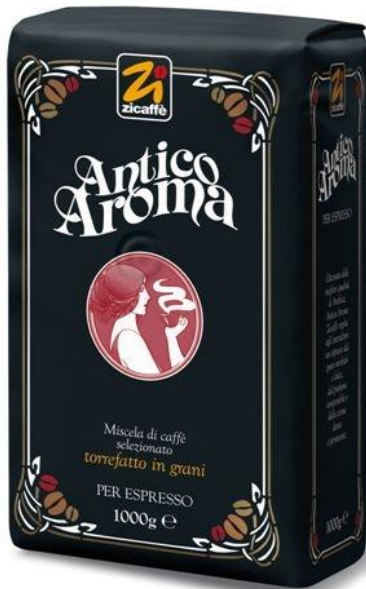
Energy	13,8 kJ - 3,3 kcal
Carbohydrates	0,5 g
Sugars	0,5 g
Total fat	0,09 g
saturated fat	0,05 g
Protein	0,71 g
Sodium	0,07 mg
Caffeine	20 mg

Certified environmental
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systems:
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ANTICO AROMA



Item code 1101100
1.000g coffee beans
n.6x1.000g -cm. 30x23x24
EAN: 8.002076.100334

Item code 1101025
250g coffee beans
n.12x250g -cm. 34,5x17,5x16
EAN: 8.002076.100358

Item code 110250M
250g coffee grounds
n.24x250g -cm. 33x27x15
EAN: 8.002076.100327

Antico Aroma is a blend of the finest "wet processed" Arabica coffees with a hint of selected Robusta. An intense taste with aromatic notes of flowers, toasted bread and a rich chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma. Antico Aroma is available as 1.000g and 250g coffee beans as well as ground in 250g format.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for a 50ml serving

Energy	22,2kJ - 5,3 kcal
Carbohydrates	1,0 g
Sugars	1,0 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,2 mg
Caffeine	74 mg

Certified environmental
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BRUNA BAR

Bruna Bar è una miscela ottenuta dall'attenta selezione di caffè Robusta miscelati con un'apprezzabile percentuale di Arabica più pregiati, creata per esprimere le sensazioni del migliore espresso all'italiana. In tazza esprime una crema densa e persistente, all'olfatto un profumo di pan tostato e leggermente speziato, al gusto un intenso aroma di cacao amaro, con note di mandorle, e un retrogusto gradevole di cacao.

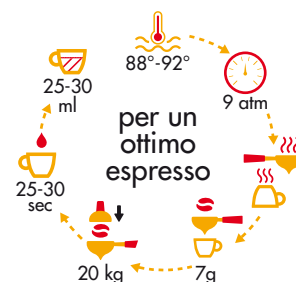
La fragranza di questa miscela è assicurata dalla tostatura omogenea dei chicchi e dal confezionamento giornaliero in contenitori a tenuta ermetica dotati di valvola salva-aroma.

PROFILO SENSORIALE

Aroma	
Corpo	
Dolcezza	
Persistenza	
Intensità	

VALORI NUTRIZIONALI MEDI (per 50 ml di prodotto)

Valore energetico	24,0 kJ – 6,0 kcal
Carboidrati	0,9 g
di cui zuccheri	0,03 g
Grassi	0,04 g
di cui acidi grassi saturi	0,01 g
Proteine	0,7 g
Sale	4,6 mg
Caffeina	160 mg



PROFESSIONAL BAR



Item code 352E
 1.000g coffee beans
 n.6x1000g -cm. 30x23x24
 EAN: 8.002076.100013

Professional Bar is a blend corresponding to the real Italian style espresso which meets expectations of even the most exigent barmen. It is composed of highest quality Arabica coffee combined with selected types of Robusta. A full-bodied espresso with a velvety crema and an intense taste with flowery, spicy notes and a delicate caramel and chocolate aftertaste. The specific roasting profile of Professional Bar ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

SENSORIAL PROFILE

Aroma				
Body				
Sweetness				
Aftertaste				
Intensity				

Nutrition facts for a 50ml serving

Energy	25,0kJ - 6,0 kcal
Carbohydrates	1,1 g
Sugars	0,03 g
Total fat	0,04 g
Saturated fat	0,02 g
Protein	0,4 g
Sodium	4,6 mg
Caffeine	130 mg

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CREMA IN TAZZA SUPERIORE



Item code 02
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100020

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings.

The balanced and harmonious blend of Arabica beans combined with some selected Robusta results in an espresso with a velvety crema and an intense aroma with flowery and spicy notes.

Crema in Tazza Superiore is an espresso with a full body and a mild taste with caramel notes and a chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50 ml serving

Energy	25 kJ - 6,0 kcal
Total Carbohydrates	1,1 g
Sugars	0,03 g
Total fat	0,04 g
Saturated fat	0,02 g
Protein	0,4 g
Sodium	4,6 mg
Caffeine	130 mg

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CREMA IN TAZZA



Item code 04
 1.000g coffee beans
 n.6x1000g -cm. 30x23x24
 EAN: 8.002076.100037

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings. The harmonious and balanced blend of the finest Robusta and Arabica beans concocts an espresso with a velvety crema, an intense aroma and a full body. A blend with mild tasting notes of spices, toasted bread and a chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50 ml serving

Energy	22 kJ - 5,0 kcal
Total Carbohydrates	0,8 g
Sugars	0,02 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,5 g
Sodium	5,0 mg
Caffeine	156 mg

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CREMA IN TAZZA DOUX



Item code 03
 1.000g coffee beans
 n.6x1000g -cm. 30x23x24
 EAN: 8.002076.100044

Crema in Tazza is a product line suited for coffee shops. Crafted with the finest green coffees, they create the most intense espresso feelings.

The harmonious and balanced blend of the finest Robusta and Arabica beans concocts an espresso with a velvety crema, an intense aroma and a full body.

Crema in Tazza Doux is a blend with mild tasting notes of caramel and a chocolate aftertaste.

Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for 100g of product

Energy	1129 kJ - 270 kcal
Total Carbohydrates	29 g
Total fat	10.4 g
Saturated fat	4.5 g
Protein	16.9 g
Sodium	1.8 mg
Caffeine	1.58 mg

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LINEA ESPRESSO



Item code 152
1000g coffee beans
n.24x250g - cm.30x23x24
EAN: 8.002076.100198

Item code 15225/L
250g coffee beans
n20x250g -cm. 30x23x24
EAN: 8.002076.100235

Linea Espresso is a balanced blend of the finest Robusta and Arabica coffees. With its unique taste, body and crema, Linea Espresso manifests all the traditional characteristics of an authentic Italian Espresso. An Espresso with a dense, long-lasting crema, an intense taste with flowery, spicy notes and a delicate chocolate aftertaste.

Daily and homogenous roasting of the beans ensure that Linea Espresso delivers all its taste and aroma. Linea Espresso is available in 1.000g and 250g package.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50ml serving

Energy	20,6kJ - 4,9 kcal
Carbohydrates	0,9 g
Sugars	0,9 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,16 mg
Caffeine	64 mg

Certified environmental and food safety system:
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IL TUO CAFFÈ'



Item code 153A
1.000g coffee beans
n.6x1000g -cm. 30x23x24
EAN: 8.002076.100181

Il tuo Caffè is a blend with a strong and intense taste, mainly made from full-bodied Robusta coffees. An espresso with a velvety crema and strong aromatic notes of spices.

A blend for coffee lovers, who appreciate an espresso with a very strong taste. Thanks to high quality Robusta beans, this blend is ideal for milk based coffees drinks (Cappuccino, Latte Macchiato...).

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for 100g of product

Energy	1074 kJ -257 kcal
Carbohydrates	29 g
Total fat	10 g
Saturated fat	4,4 g
Protein	14,5 g
Sodium	1,9 mg
Caffeine	2 g

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ZIDEC



Zidec è la miscela decaffeinata dal grande aroma, perché ottenuta esclusivamente da miscele di qualità bar. Garantendo una caffeina non superiore allo 0,10%, regala la possibilità di gustare un ottimo caffè ogni volta che si desidera. Il confezionamento giornaliero e l'incarto a tenuta ermetica garantiscono la conservazione della fragranza nel tempo.



1.

1 250 g Beans - cod. art. 8051025M
n. 24x250 g - cm 33x26x14
Cod EAN: 8.002076.100297

Macinazione idonea per caffettiere moka.

ZIDEC

'Zidec' is a very aromatic decaffeinated blend because it is made with top quality coffees.

You can drink it as often as you like, because it contains no more than 0.10% caffeine.

It is freshly-packed in vacuum-sealed bags which keep its fragrance.



1 250 g ground - cod. art. 8051025M
n. 24x250 g - cm 33x26x14
Cod EAN: 8.002076.100297

Especially ground for moka.

ZIDEC

Le mélange 'Zidec' est dédié à ceux qui préfèrent éviter les effets de la caféine, mais ne désire pas renoncer à l'arôme d'un café crémeux et excellent.

Composé d'un café principalement de qualité « arabica », soigneusement sélectionné et décaféiné (avec un taux de caféine n'excédant pas les 0.10%). Il offre tout le plaisir d'un café qui a du corps qui est dense et parfumé.

L'emballage journalier et hermétique sous vide garantissent la parfaite conservation de l'arôme dans le temps.



1 250 g moulu - cod. art. 8051025M
n. 24x250 g - cm 33x26x14
Cod EAN: 8.002076.100297

Mouture pour cafetière moka.

ZIDEC

'Zidec' exklusive entkoffeinierte Espresso Mischung mit großem Aroma einer Bar-Qualität entsprechend.

Wir garantieren einen Coffeingehalt von unter 0,1 %.

Eine Mischung die Sie täglich verwöhnt. Schonende Verarbeitung und sofortige Vacuumverpackung garantieren höchste Produkt- und Qualitätssicherheit.



1 250 g gemahlen - cod. art. 8051025M
n. 24x250 g - cm 33x26x14
Cod EAN: 8.002076.100297

Mahlung geeignet für Espresso-Maschinen.



CAFFÈ MACINATO



LINEA ROSSA



Item code 151
 1.000g ground coffee
 n.6x1000g -cm. 30x23x24
 EAN: 8.002076.100181

Linea Rossa is a blend with a strong and intense taste, mainly made from full-bodied Robusta coffees. An espresso with a velvety crema and strong aromatic notes of spices.

A blend for coffee lovers, who appreciate an espresso with a very strong taste. Thanks to high quality Robusta beans, this blend is ideal for milk based coffees drinks (Cappuccino, Latte Macchiato...).

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for 100g of product

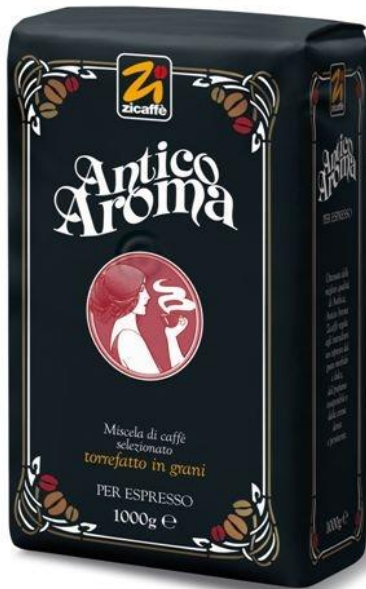
Energy	1074 kJ -257 kcal
Carbohydrates	29 g
Total fat	10 g
Saturated fat	4,4 g
Protein	14,5 g
Sodium	1,9 mg
Caffeine	2 g

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ANTICO AROMA



Item code 1101100
1.000g coffee beans
n.6x1.000g -cm. 30x23x24
EAN: 8.002076.100334

Item code 1101025
250g coffee beans
n.12x250g -cm. 34,5x17,5x16
EAN: 8.002076.100358

Item code 110250M
250g coffee grounds
n.24x250g -cm. 33x27x15
EAN: 8.002076.100327

Antico Aroma is a blend of the finest "wet processed" Arabica coffees with a hint of selected Robusta. An intense taste with aromatic notes of flowers, toasted bread and a rich chocolate aftertaste. Homogenous roasting and daily packaging of the beans in bags with one-way valve ensure that the coffee delivers all its taste and aroma. Antico Aroma is available as 1.000g and 250g coffee beans as well as ground in 250g format.

SENSORIAL PROFILE

Aroma					
Body					
Sweetness					
Aftertaste					
Intensity					

Nutrition facts for a 50ml serving

Energy	22,2kJ - 5,3 kcal
Carbohydrates	1,0 g
Sugars	1,0 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,2 mg
Caffeine	74 mg

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AROMATICA



Item code 6211
250g ground coffee
n.24x250g -cm. 33x26x14
EAN: 8.002076.100167

Item code 6212
2x250g ground coffee
n.12x500g -cm. 33x26x14
EAN: 8.002076.100136

Aromatica is a blend of the finest Arabica beans which are combined with some selected Robusta. The perfectly balanced blend results in a coffee with a velvety crema, an intense aroma, a strong taste, a hint of spicy notes and a rich chocolate aftertaste.

Daily grinding and homogenous roasting of the beans ensure that Aromatica delivers all its taste and aroma, thus being highly appreciated by coffee connoisseurs. Aromatico is available in 250g and 2x250g package.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50ml serving

Energy	22.2kJ - 5.3 kcal
Carbohydrates	1,0 g
Sugars	1,0 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,32 g
Sodium	0,2 mg
Caffeine	74 mg

Certified environmental management and food safety system:
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GUSTOSA



Item code 7211
250g ground coffee
n.24x250g -cm. 33x26x14
EAN: 8.002076.100211

Item code 7212
2x250g ground coffee
n.12x500g -cm. 33x26x14
EAN: 8.002076.100143

Gustosa is a harmonious blend of selected Arabica and Robusta. The result is a coffee with a velvety crema and a strong taste with intense aromas of spices and nuts, a hint of vanilla notes and a rich cocoa aftertaste.

Daily grinding and homogenous roasting of the beans ensure that Gustosa delivers all its taste and aroma, thus being highly appreciated by coffee lovers who enjoy Italian coffee.

Gustosa is available in 250g and 2x250g package.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutritional facts for a 50ml serving

Energy	20,2kJ - 4,8 kcal
Carbohydrates	0,9 g
Sugars	0,9 g
Total fat	0,03 g
Saturated fat	0,01 g
Protein	0,3 g
Sodium	0,2 mg
Caffeine	62 mg

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DOLCE



Item code 7211
 250g ground coffee
 n.24x250g -cm. 33x26x14
 EAN: 8.002076.100266

Item code 7212
 2x250g ground coffee
 n.12x500g -cm. 33x26x14
 EAN: 8.002076.100228

Dolce is a harmonious blend of selected Arabica and Robusta.

The result is a coffee with a velvety crema and a strong taste with intense aromas of caramel and dried fruits.

Daily grinding and homogenous roasting of the beans ensure that Dolce delivers all its taste and aroma, thus being highly appreciated by coffee lovers who enjoy Italian coffee.

Dolce is available in 250g and 2x250g package.

SENSORIAL PROFILE

Aroma	
Body	
Sweetness	
Aftertaste	
Intensity	

Nutrition facts for a 50ml serving

Energy	23 kJ - 5,5 kcal
Carbohydrates	1,1 g
Sugars	1,1 g
Total fat	0,02 g
Saturated fat	0,01 g
Protein	0,3 g
Sodium	0,4 mg
Caffeine	67 mg

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ZIDEC



Item code 8051025M
250g ground coffee
n.24x250g -cm. 33x26x14
EAN: 8.002076.100297

Zidec is a harmonious blend of selected decaffeinated Arabica and Robusta. A strong taste with less than 0,10% of caffeine- for an intense coffee pleasure all day long.

Daily grinding and homogenous roasting of the beans ensure that Dolce delivers all its taste and aroma, thus being highly appreciated by coffee lovers who enjoy Italian coffee.

SENSORIAL PROFILE

Aroma	   
Body	    
Sweetness	   
Aftertaste	   
Intensity	    

Nutrition facts for 100g of product

Energy	874 kJ - 209 kcal
Carbohydrates	32,5 g
Total fat	9,5 g
Saturated fat	3,2 g
Protein	13,9 g
Sodium	1,2 mg
Caffeine	0,1 g

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