

# CAFFÈ COSTADORO

TORINO 1890



Costadoro blends have always been the benchmark for taste and style in Italian coffee culture. Their delicious aromas, skilful roasting and balance of sweetness and intensity make them among the most popular in all cafés.

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TORINO 1890



## COSTADORO SPA

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costadoro.it



costadoro\_official



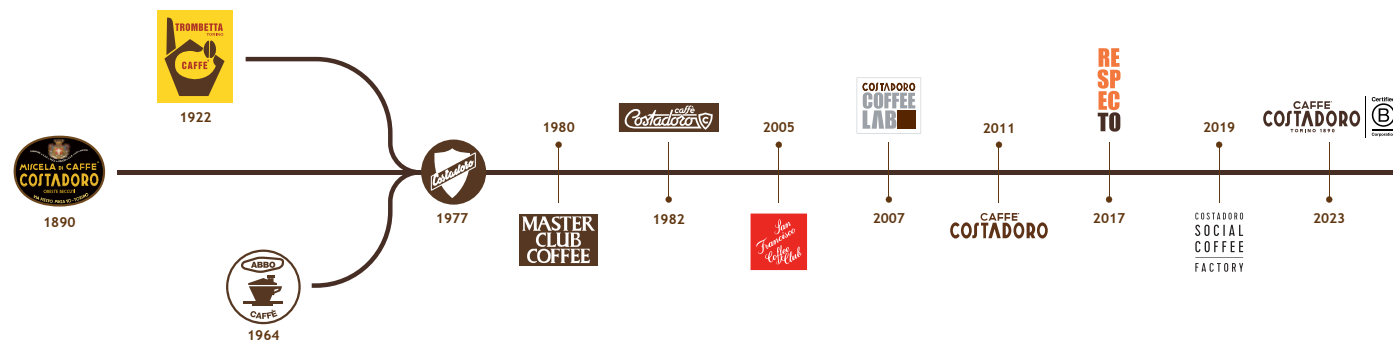
Caffè Costadoro



Caffè Costadoro

## Our history

In 1890, at number 10 Via Pietro Micca in the heart of Turin, Commendatore Oreste Beccuti founded a small coffee roasting company with a retail outlet that soon became a reference point for lovers of quality coffee. The Costadoro blend was created, marking the beginning of a long history for both the company and the family. In 1979, Torrefazione Beccuti joined forces with two other top-level Piedmontese coffee producers, Fratelli Trombetta & C. and Caffè Abbo, giving rise to the new and definitive company. The following years were marked by transformation and internationalization: from a small company, Costadoro became an innovative and structured enterprise with branches in France, Spain, and the United Kingdom, as well as various distributors and dealers in Europe and around the world.



## Mission and Values

Our mission is to **bring a smile** to every customer's face by combining the **history** and **future** of coffee. We do this with **respect** for the planet and people, striving for **excellence** in every product and process, and promoting a coffee **culture** that combines tradition and innovation.

## OPTICAL SELECTOR - Production Process

The beans are selected one by one using the SORTEX Z+1BL optical machine, which detects defects based on colour, shape and size. A meticulous check by Costadoro for a perfect, high-quality coffee in every respect.

## Certifications



## Partnership



## Our Blends

### RESPECTO

inspired by nature

100% ARABICA

A blend of excellence, 100% Arabica from organic farms and a controlled and Fairtrade-certified supply chain.

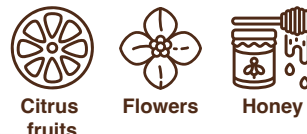


### LAB

the science of taste

100% ARABICA

A balanced and harmonious coffee, ideal for cafés and patisseries, sweet and delicate on the palate but rich in aromas.



### MASTER

cutting-edge tradition

100% ARABICA

Its strength lies in washed Arabica coffees grown at high altitudes. Its crema is velvety on the palate and leaves the mouth feeling fresh and clean.



### extra

on the lips of those who love coffee

90% ARABICA e 10% ROBUSTA

It stands out for its intense aroma and balanced flavour, thanks to its blend of Arabica and high-quality Robusta beans.



### super

taste without compromise

70% ARABICA e 30% ROBUSTA

Characterised by a balance between robusta and arabica, making it a high-quality product.



### REGULAR

the timeless flavour of coffee

50% ARABICA e 50% ROBUSTA

An intense and very creamy blend, characterised by the rich aroma of the finest Robusta coffees.

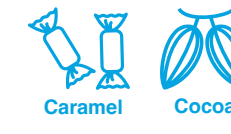


### decaffeinato

relaxation with taste

100% ARABICA

Aromatic and balanced, with a caffeine content of less than 0.1%. Never compromise on a good cup of coffee.



## Academy Costadoro

Costadoro attaches the utmost importance to training professionals and spreading coffee culture by organising personal lessons, special events and field trials. The dedicated courses offer various levels of training, covering all topics and disciplines: basic coffee making, coffee sensory evaluation, coffee brewing, latte art, marketing and management. It is also possible to take IAC and SCA exams to obtain recognised qualifications, such as the coffee taster's licence or the international certifications of the Coffee Diploma System.

## Single Origin and Speciality Coffee

Costadoro selects the finest single-origin and specialty coffees, ground or in beans.

**SINGLE-ORIGIN:** coffee of the same species from a single country, sometimes from a single variety, in other cases from different varieties blended together.

**SPECIALTY COFFEE:** coffee from a specific plantation or area, generally of a single variety, with a score of over 80 points out of 100.

## Sustainability

Costadoro has chosen to embark on a path of attention, protection and respect on a social, environmental and economic level, articulated in a series of initiatives concerning both the product and, more generally, the context in which Costadoro operates. Today, our commitment cannot and must not be directed exclusively towards profit. Doing well in all areas is fundamental for the good of our planet and our company.

