Kavè Decaf

Decaffeinated

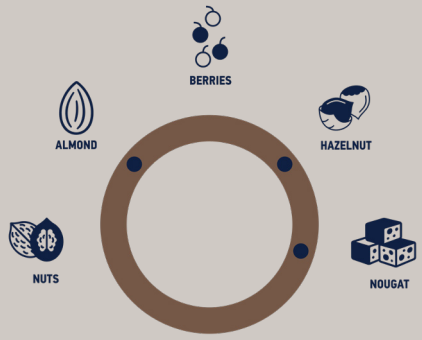
ISTITUTO ESPRESSO ITALIANO — I.E.I. Certified



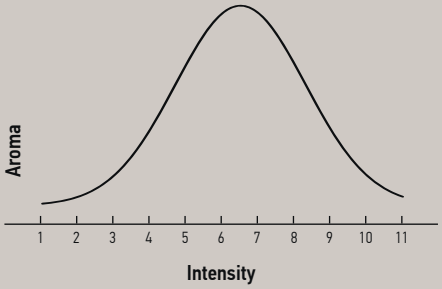
All the aroma, naturally decaffeinated.

The taste reveals a rich, well-balanced body, with moderate yet lively acidity. The complex aroma features subtle notes of almond, along with pleasant hints of nougat and cocoa.
The decaffeination process uses ethyl acetate, a natural solvent derived from the fermentation of sugarcane, preserving the organoleptic characteristics of the single origins.

Aromatic map



Aroma / Intensity



Origins



Arabica
Brazil

Arabica
Guatemala

Robusta
India



Kavè Decaf

All the aroma, naturally decaffeinated.

Decaffeinated

500g

I.E.I. Certified

Halal Certified

Parve Certified

FINEST ROASTED COFFEE – WHOLE BEANS

COFFEE ROASTED – IN ITALY

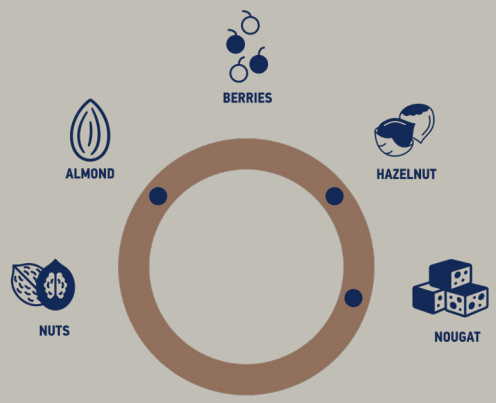
GAS RELEASE VALVE – LONG LASTING AROMA

PACKED WITH NITROGEN – GREATER FRESHNESS

The taste reveals a rich, well-balanced body, with moderate yet lively acidity. The complex aroma features subtle notes of almond, along with pleasant hints of nougat and cocoa.

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Aroma / Intensity

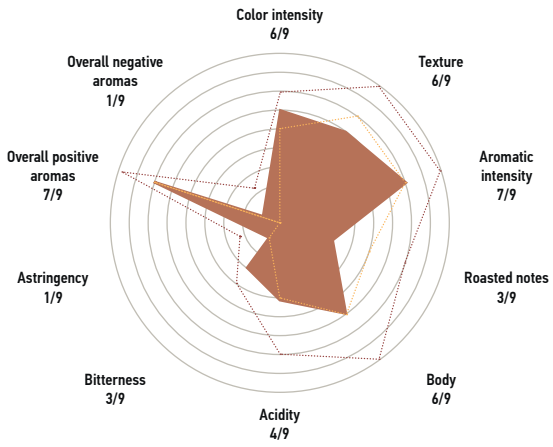


Cup profile

IEI Method*

1 to 9 scale

Minimum · Maximum · Kavè Decaffeinato



*IEI – **Italian Espresso Institute**, the reference standard for the certification of Italian espresso.

Origins



Arabica Brazil

Arabica Guatemala

Robusta India