

PRODUCT SHEET FORM



Company's Profile

Company Name	Saquella 1856	Production Region in Italy	Abruzzo
URL	https://www.saquella.it/en/		
Product Category	COFFEE		
Export Country	Albania, Australia, Belgium, Bulgaria, Cambodia, Canada, Chile, China, Croatia, , Cyprus, Czech Republic, Denmark, Egypt, France, Great Britain, Greece, Iran, ,Iraq, Ireland, Israel, Kuwait, Latvia, Libya, Luxembourg, Malta, North Macedonia, Panama, Poland, Qatar, Romania, Russia, Saudi Arabia, Slovakia, South Korea, Sweden, Switzerland, Taiwan, Thailand, Tunisia, United Arab Emirates, United States of America.	Export Experience in Japan	NO
International Exhibition	<input checked="" type="checkbox"/> Cibus/Tuttofood <input type="checkbox"/> Sana <input type="checkbox"/> Vinitaly <input checked="" type="checkbox"/> Sigep <input checked="" type="checkbox"/> Others: Foodex, Fancy Food, Sial Paris, Anuga, FHC Shanghai, Gulfood, Prodexpo.		
Target	<input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> HoReCa <input type="checkbox"/> Industries <input checked="" type="checkbox"/> Others: PRIVATE LABEL		
Presence of Export Manager	YES	Spoken Language	English
		Number of Employees	between 10 and 50 employees
Presentation, Proposals (max 100 words)	Saquella has a long tradition in the production of high-quality espresso coffee. In 164 years of history, the company has developed great products for both HoReCa and Retail, which today are exported in more than 40 countries. Saquella blends' recipes passed down from a family generation to another, now the 5 th , who still runs the company. Recently, Saquella has heavily invested in innovation and technology, to constantly improve products' quality and working techniques. Saquella is big enough to source its green coffee directly from 22 origins in the world. Yet, it possesses a great flexibility to respond client's special requests.		

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Main Product Information

Name of Product		Name of Product	
ORO		NAPOLI BAR	
EX-Works Price	11.48€	EX-Works Price	10.50€
Unique Selling Point		Unique Selling Point	
1)	The perfect balance of the finest and mild Arabica beans from Brazil, Guatemala and Costa Rica combined with Robusta coffee from selected plantations of the island of Java and Papua Guinea for a full flavour and an authentic italian espresso cup of coffee.	1)	A full-bodied blend with an intense aroma and pleasant chocolatey flavour made up of a selection of sweetest Brazilian and Honduras coffee beans carefully combined with the finest and roundest Indian Robusta varieties.
2)	The crema is smooth and dense, in the aroma fresh bread, brown sugar. The combination of the Arabica coffee will give us intense flavours of chocolate, pecan nuts and sweet bread pastry, a full deep body will follow the cup till the last sip	2)	The crema is dense and compact, the aroma will give us rye. To the taste we will find at start licorice, granola, and a full velvety body.
3)	85% natural Brazilian Arabica and washed Arabica from Central America. 15% washed Robusta.	3)	65% natural Brazilian Arabica and washed Arabica from Central America 35% washed and natural Robusta