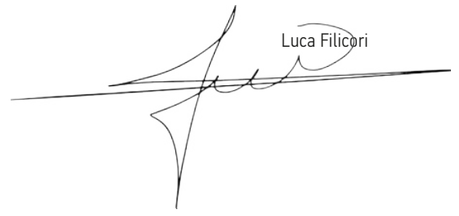

Filicori
ZECCHINI

COFFEE • TEA • CHOCOLATE

PASSION FOR QUALITY SINCE 1919

My grandfather, Aldo Filicori, and Luigi Zecchini started a Bottega in the historic center of Bologna selling coffee in 1919. ***They infused all their love for the best quality things; they searched for the best raw materials and studied the secret for the perfect roasting, starting with the raw, green bean***. Like that began the production of an extraordinary and unique coffee. Today, with the same enthusiasm, we grandchildren pursue the finest teas and refined chocolates, crafted in the Italian tradition, to match the quality of our coffee. This is how we find new ways to satisfy our passion for quality.



CLOSE TO THE CENTURY MARK

1919, AN HISTORICAL DATE

Our company has grown through the years and traversed trends, wars and cultural revolutions. We have never lost our identity due to our company philosophy that marries dedication to craftsmanship, family tradition, and technological innovation while always maintaining an international and future-oriented focus. We remain convinced that even the best machines cannot be substituted for the expert human touch. Our objective is to create an unmistakable product that provides a complete sensation of satisfaction.

A view of the first bottega opened in Via Orefici, Bologna

A PRECIOUS HERITAGE

THE PARTICULAR FLAVOR OF OUR STORY



Our earliest products

ACCORDING TO AN ETHIOPIAN LEGEND, A YOUNG SHEPHERD, KALDI, ONCE DISCOVERED BY ACCIDENT A VARIETY OF SMALL CHERRIES EATEN BY HIS SHEEP. HE NOTICED THAT THE CHERRIES HAD AN ENERGIZING EFFECT ON THE SHEEP. KALDI TASTED THE CHERRIES AND FOUND THAT THEY HELPED TO FIGHT HIS SLEEPINESS AND EXHAUSTION. AFTER A TIME, HE ALSO DISCOVERED THAT BY TOASTING AND BOILING THE CHERRIES, HE COULD PREPARE A TASTY, SCENTED BEVERAGE. THIS IS HOW COFFEE WAS INVENTED.

"Digging into the past and the truth emerges: our legacy will endure for years to come."



“We have proudly cultivated true relationships with our followers over the last century”

Mauro Raimondini, Filicori Zecchini experienced roaster

ITALIAN ESPRESSO

A NATURAL VOCATION

We have always sought perfection in the unmistakable aroma and special taste of Italian espresso. For this reason, we continue to select only the highest quality of coffee beans and roast each variety separately. A passion for which has spread around the world, thanks to our award-winning Certified Italian Espresso. ***The care and attention paid to the roasting process, together with years of experience, are fundamental elements that bring out the flavor and aroma of the Filicori Zecchini blends. Above all, the very careful selection of the green coffee cherries determines if we will taste an excellent espresso.*** Our relationships with our suppliers are long-term and reliable.

EXPERIENCE IN THE FIELD

Each different kind of green coffee has its own optimal temperature of roasting. We always blend after roasting to get the best taste and aroma from each different type of bean. This gives our coffees consistent high quality.

I.N.E.I. INSTITUTE

WHY DOES IT MATTERS?

Our most important blends adhere scrupulously to the technical requirements of the Italian Espresso National Institute and therefore, can show the ***"Certified Italian Espresso" trademark. This acknowledgment is granted only to those blends characterized by precise features, making them easily distinguishable from imitations***. It is mandatory that the Certified Italian Espresso is obtained by a blend of roasted coffee beans from several origins, ground by the barista at the moment of preparation, and made by an espresso coffee machine in order to obtain a drink with precise organoleptic features, as per the scientific rules of sensorial analysis.



CERTIFICATION: IDENTIFYING THE ORIGINAL

It's important to us to preserve and certify our original blends in order to ensure you a truly unique coffee. You'll need our qualified blends to enhance sales, profitability and to safeguard the great Espresso heritage.

We expertly transform raw materials

Tracing the origins with extreme care

"One golden rule rule for a successful espresso: the perfect art of roasting"

Roasting process that turns coffee into fragrance and taste



Fresh raw material storage in our warehouse in Italy

WE STRENGTHENED OUR RELATIONSHIPS WITH 43 COUNTRY PARTNERS BY FOCUSING ON NEW OPPORTUNITIES. IN 2017, THE EXPORT DEPARTMENT DEMONSTRATED STRONG GROWTH IN ALL OUR KEY PERFORMANCE INDICATORS (KPIS).

We believe that a passion for food is also a passion for life. Therefore, we turned our experience in the field of coffee into a philosophy of taste. ***We began as a family, and even if we tripled the size of our company, you can easily see how we became what we are today.***

FRESHNESS

WE ARE COMMITTED TO DOING
WHAT WE DO BEST:

Selecting and roasting the best coffee beans in the world. In 2017, we roasted more than 2,755,000 pounds of green coffee beans.

AWARD

FROM THE BEAN TO
THE CUP:

The International Institute of Coffee Tasters awarded our Kavè blend with the golden medal at the 2014 International Coffee Tasting.

PARTNERSHIP

THE RIGHT RELATIONSHIP WITH THE RIGHT PARTNER LEADS TO NEW OPPORTUNITIES:

We're honored to partner with AMPI, Accademia Maestri Pasticceri Italiani (the Academy of Italian Master Pastry Chefs). We celebrate together the traditional methods of Italian espresso and pastry.

AMPI Accademia Maestri Pasticceri Italiani





ADVANCED TECHNOLOGY

BRINGING SIGNIFICANT VALUE TO COFFEE ROASTING

THANKS TO ADVANCES IN TECHNOLOGY, WE MEET OUR GROWING DEMAND FOR PRODUCTION, BUT THE MISTAKEN IDEA THAT A MACHINE CAN BE RELIED ON TO SOLVE EVERYTHING IS EVIDENT. NO MACHINE IS A SELF-STARTER; IT IS RUN BY A QUALIFIED TECHNICIAN, WHETHER IN ROASTING BEANS OR EXTRACTING THE PERFECT ESPRESSO. EVERYTHING IS A MATTER OF BALANCE. WE SEE THE BENEFITS OF CUTTING-EDGE TECHNOLOGY, BUT WE ALSO RECOGNIZE THE VALUE OF THE WORK DONE BY HAND.

Our process starts with the search of the best green coffee beans in the world, selected from among the finest varieties. This allow us to ensure the highest quality control over every bean in each stage of processing: from the harvest to the drying to the roasting. In fact, each single-origin bean is roasted separately to guarantee the ultimate taste. ***The result is a truly unique coffee, with a complex, sophisticated aroma; rich in unexpected sensations and simply unforgettable.***



Each single jute bag contains 60 kilos of pure coffee beans

ESPRESSO BLENDS

RECIPES HANDED DOWN FROM FATHER TO SON, FROM ARTISAN TO ARTISAN

KAVÈ

AN INTENSE AND LINGERING FRAGRANCE. WELL-BALANCED WITH NUANCES OF RICH MILK CHOCOLATE AND HAZELNUTS.

A deep, dark coffee; among our most structured blends. The aroma gives notes of milk chocolate and roasted hazelnuts. This rich flavor is particularly sweet and matches well with the low astringency. The aftertaste lingers, like a soft souvenir of creamy milk.

Whole beans
1000g - 2.2lb

Body
Aroma
Acidity
Intensity



FORTE

A ROUND AND INTENSE AROMA. A BOLD, COMPLEX BLEND WITH FINESSE.

Our darkest roast offers a bouquet with plenty of intensity and flavor. It is rounded, balanced and has a trace of sensory bitterness while remaining low to medium acidity. The aroma is characterized by toasted cereal notes and rich aftertaste. This wonderful blend will give you a strong cup of espresso.

Whole beans
1000g - 2.2lb

Body
Aroma
Acidity
Intensity



DELICATO

A SMOOTH AND SPICY TASTE. HIGH-QUALITY ARABICA AND ROBUSTA BLENDED TOGETHER TO CREATE A WARM AND ENCHANTING AROMA.

The delicate and complex aroma offers notes of dark chocolate, hints of vanilla and a kick of toasted cereals. The medium roasting preserves the natural flavors and a good body with consistent roundness. Its delicacy is supreme, complete with a pleasant acidity. Perfect for a sweet start to your day.

Whole beans
1000g - 2.2lb

Body
Aroma
Acidity
Intensity



ESPRESSO BLEND

FULL-BODIED WITH CONTRASTING FLAVORS. A PERFECT MORNING BREW FOR SMOOTH AND SWEET ESPRESSO DRINKS.

A slightly lighter roasting enhances the body of this blend of Indian and Brazilian beans. It has a unique composition and intense aroma. The extraction of this coffee promises a balanced taste and consistent crema while enhancing the rich, smooth, well-rounded character.

Whole beans
1000g - 2.2lb

Body
Aroma
Acidity
Intensity



SPECIFICATIONS

Our coffee can be bought in beans, ground, in pods and cartridges, to meet all the customers' needs and turn every coffee break into an experience like no other.

I.N.E.I Certified · PARVE

90% Arabica
10% Robusta

Lavazza® Espresso Point®
680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

E.S.E pods ∅ mm.44
350g • 12.3oz (50 pcs.)

Nespresso®
50g • 1.76oz (10 pcs.)

Ground
0.5lB (Aluminium tin)
250g • 8.8oz (Cardboard box)

I.N.E.I Certified · PARVE

70% Arabica
30% Robusta

Lavazza® Espresso Point®
680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

E.S.E pods ∅ mm.44
350g • 12.3oz (50 pcs.)

Nespresso®
50g • 1.76oz (10 pcs.)

Ground
0.5lB (Aluminium tin)
250g • 8.8oz (Cardboard box)

I.N.E.I Certified · PARVE

80% Arabica
20% Robusta

Lavazza® Espresso Point®
680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

E.S.E pods ∅ mm.44
350g • 12.3oz (50 pcs.)

Nespresso®
50g • 1.76oz (10 pcs.)

Ground
0.5lB (Aluminium tin)
250g • 8.8oz (Cardboard box)

I.N.E.I Certified · PARVE

70% Arabica
30% Robusta

Lavazza® Espresso Point®
680g • 24oz (100 pcs.)

E.S.E pods ∅ mm.44
350g • 12.3oz (50 pcs.)

Nespresso®
50g • 1.76oz (10 pcs.)

CAPSULES&GROUND

BEST QUALITY STANDARDS IN MOST SYSTEMS

TO ENSURE A UNIQUE TASTE AND CHARACTERISTIC AROMA, OUR RAW BEANS ARE METHODICALLY ROASTED, GROUND, PACKED, AND WRAPPED IN AIR- AND LIGHT-PROOF PACKAGING. DELICATO, FORTE, KAVÈ DECAF, ESPRESSO BLEND, ARCADIA, AND ARMONIA ARE COMPATIBLE WITH ALL LAVAZZA ESPRESSO POINT MACHINES.



SPECIFICATIONS:

Compatible Lavazza®
Espresso Point®

FORMATS:

680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

FORTE



680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

DELICATO



680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)

We monitor market trends, with the guarantee to produce consistent, top quality coffees, regardless of the format. Our long experience shows this in the quality of the capsules and ground coffees we produce. ***We transform this precious raw material, capable of offering the exact same taste and coffee experience, whether it is a product in whole bean, ground or a capsule.***

ESPRESSO BLEND



680g • 24oz (100 pcs.)

KAVÈ DECAF



680g • 24oz (100 pcs.)
68g • 2.4oz (10 pcs.)



NESPRESSO® COMPATIBLE

Our capsules are packed with extreme care. They are filled with ground coffee, so we can guarantee the top quality for all products, keeping the same organoleptic rating. ***Delicato, Forte, and Kavè Decaf and compatible with all Nespresso machines utilizing traditional capsules***.

FORMATS:

50g • 1.76oz (10 pcs.)



GROUND COFFEE

We developed different roasting methods for each of our blends. Each has special overtones, body, aftertastes, intensities, and aromas that can be enjoyed with our ground coffees. ***Delicato, Forte, and Kavè Decaf are available ground for French Press, Espresso and the traditional Moka pot.***

FORMATS:

0.5lB (Aluminium tin)
250g • 8.8oz (Cardboard box)



WHOLESALE& DISTRIBUTION

43 Country Partners Worldwide

.1

PORTFOLIO

Coffee, Tea, Chocolate. We offer our customers a wide range of products from which to choose. We can make recommendations on what works best for your project.

.2

EQUIPMENT

Equipment Purchase Programs are available. Grinders, espresso machines, coffee brewers and more. Our technicians and baristas can help you determine which equipment is right for you.

.3

PRICING

Analysis & expert support. Correct pricing contributes to the success of your operations. A variety of options are available, and we'll determine the best offer together.

.4

TRAINING

Training is critical to ensure that baristas understand and can execute their tasks. Our barista trainers take this role very seriously and provide extensive training.

.5

ASSISTANCE

It is essential to achieve our common objectives and assist you in fully executing the implementation of your program. We offer technical support for any difficulties that may arise.



TRAINING CENTER

IL LABORATORIO DELL'ESPRESSO

Il laboratorio dell'Espresso is the training and research center of Filicori Zecchini. Born in 2001, this facility was created to promote the excellence of coffee culture by our team of specialized Coffee Trainers. Made for industry professionals, the training center supports the idea that improvement and growth through training are the real keys to competitiveness and success. ***Our Coffee Trainers test new-generation equipment, evaluate new extraction techniques, and are up-to-date on industry trends and news. In 2017, our Trainers shared their knowledge with more than 1200 professionals through in-house workshops and led an additional 2,000+ hours of off-site training.***

LATTE ART, BREWING METHODS AND MORE

We create exclusive signature recipes and personalize work station set ups. It's fundamental to maintain high standards in all aspects of our work.



We assess all of your requirements

We create bespoke solutions and customized training courses

"Il Laboratorio dell'Espresso enhances our work and assists us in pursuing our mission"

Luigi Zecchini
Managing director

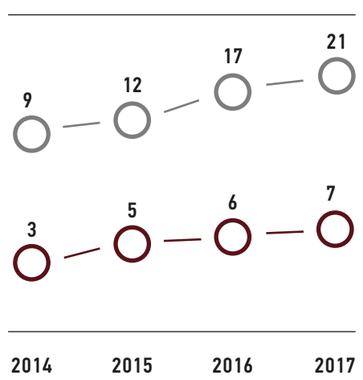
Coffee dispenser in our Filicori Zecchini Café, Bologna



FRANCHISING PROJECT

FILICORI ZECCHINI CAFÉ

ITALIAN DESIGN MEETS LUXURY COFFEE SHOP. TWO GREAT PASSIONS OF ITALIAN TRADITION COME TOGETHER IN THE FILICORI ZECCHINI CONCEPT: TASTE AND STYLE HAVE NEVER BEEN IN SUCH HARMONY! BECOMING ONE OF OUR FRANCHISE PARTNERS IS NOW EASIER THAN EVER BEFORE. OUR NEXT-GENERATION FORMAT COMBINES AN ESPRESSO BAR AND SALON DE THÉ WITH AN ANTIQUE ITALIAN DROGHERIA, SELLING LUXURY COFFEES, TEAS AND CHOCOLATES, ALL IN A UNIQUE SETTING THAT MERGES TASTING AND DEGUSTATION WITH A LUXURY SALES EXPERIENCE.

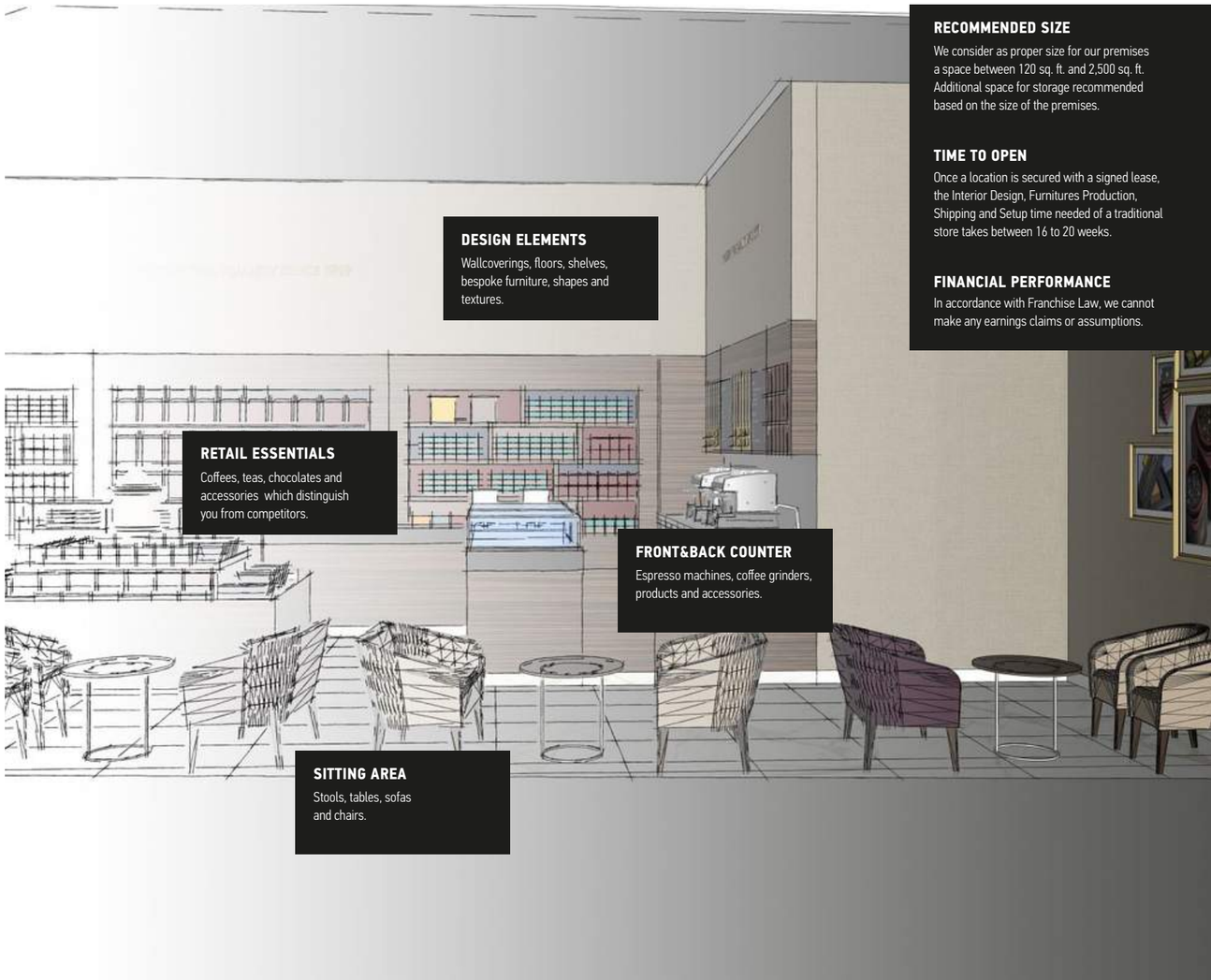


Your earning opportunities will be multiple, since we will be able to satisfy both those who want to drink a good coffee or tea prepared at once, and those who want to buy excellent quality products for themselves or as a gift for friends.

DESIGN CRITERIA

WE BRING OUR SKETCHES TO LIFE

Success of each location depends especially on the excellent position in a territory and how it is accessible to the public. Malls, plazas, high pedestrian traffic areas, historical and artistical places such as: theatres, cinemas, concert halls...Each city has its own character and it's important to find the location that best suits your needs. ***We continually collaborate with our franchise partners in evolving and updating our concept. Customizing the original concept of every caffetteria meets a specific customer demand for the latest trends in coffee.***





FILICORI ZECCHINI

PASSION FOR QUALITY SINCE 1919

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