



Coffee Expertise

what else?



THE PIONEERING SPIRIT OF NESPRESSO

Nespresso came up with a simple but revolutionary idea: to create the perfect cup of espresso coffee with an exquisite *crema*, tantalising aroma and full-bodied taste, as generations of skilled baristas have done, yet with maximum convenience. This spirit of innovation is still alive in our continuous quest for excellence at all stages of Nespresso coffee creation, from the cherry on the tree to your perfectly extracted cup.

OUR PASSION FOR PERFECTION

Coffee's aromatic richness stems from its terroir: at Nespresso we craft and nourish these inherent riches in order to deliver a perfect cup to the consumer, with absolute consistency, time after time. We do this with unique quality standards at every stage of the crafting, from the coffee tree through to the capsule extraction. For example, repeated sortings ensure only the largest coffee beans are chosen whilst sophisticated blending, roasting and grinding techniques select for the optimal taste and aromatic profiles. We thereby guarantee that at every critical decision point, our choices safeguard and deliver the top quality, protecting and bringing out the best of what nature has seeded in the coffee tree at origin. Having found our perfect coffees, we present them either as blends, or single origins.





EVERYONE BENEFITS FROM QUALITY

Nespresso felt that no existing sustainability schemes answered the need to secure highest quality coffee while ensuring the protection of the environment where the coffee is grown and providing more sustainable and equitable outcome for farmers. Working closely with the leading NGO, Rainforest Alliance, Nespresso launched in 2003 its own holistic sustainable sourcing model: the Nespresso AAA Sustainable Quality™ Program, representing the long-term commitment Nespresso has for farmers and coffee growing communities. Within its framework, the program provides coffee farmers with support, training, financing and technical assistance to continuously improve quality, sustainability and productivity.

Visit <http://www.nestle-nespresso.com>





FROM THE BEAN TO THE CUP

GREEN COFFEE

The finest of raw materials

Because of our strict coffee selection process and our sourcing based on select terroirs, we estimate that only 1-2% of the coffee grown globally meets our specific taste and aroma profiles and quality requirements.

BLENDING

The alchemist's art

After meticulous selection, the *Nespresso Experts* blend certain coffee origins, in the same way as a cellar master, to ensure their aromatic profiles complement and enhance one another.

These blends, based on a combination of expertise and inspiration, form the basis of the unique personality of each coffee and allow you and your guests to enjoy exceptional flavour, day after day.



SOURCING FROM A SINGLE COUNTRY OF ORIGIN

A coffee deeply rooted in its land of origin

To uncover new sensory experiences, the Nespresso Experts have searched the world for coffees that are deeply rooted in their land of origin. For example, in Guatemala they sourced an unusual washed Robusta, combining it with finely flavoured washed Arabica for *Lungo Origin Guatemala*. This Nespresso coffee is sourced from a single country of origin and evokes in its purest form the typical aromatic profile of its land of origin.

ROASTING AND GRINDING

A unique know-how that reveals the soul of Nespresso coffee

Coffee develops the full potential of its aroma during roasting. Each Nespresso coffee has its own specific roasting process designed to bring out the intrinsic characteristics of each origin. The grind size influences the rate at which the coffee flows into the cup. Here again, various profiles are created to ensure an optimum in-cup result.

THE CAPSULE

Coffee protected from air and time

After grinding, the coffee is packed in a laminated aluminium capsule that protects ground coffee from contact with the air, light and moisture. Processed and packed under inert atmosphere and hermetically sealed in the Nespresso capsule guarantees consistent coffee quality by locking in the freshness of the coffee's flavours and its 900 aromas for 12 months. The capsules ensure optimum cost control, no waste and no cleaning.

DECAFFEINATION PROCESS

Preserving the strength, variety and richness of its aromas

Caffeine can be found in its natural state in many plants, including tea leaves and kola nuts.

At Nespresso, our coffees are decaffeinated using natural ingredients, free of chemical solvents. We use 2 different natural methods, carbon dioxide and water, that aims to remove caffeine with minimal alteration to the flavour of coffee.



DISCOVER 13 EXCEPTIONAL PERSONALITIES

R I S T R E T T O



RISTRETTO INTENSO

Exceptionally intense and syrupy
Intensity 12

A daring blend of South and Central American Robustas and Arabica, *Ristretto Intenso* is a full coffee of exceptional intensity with notes of pepper and a creamy texture.



RISTRETTO ORIGIN INDIA

Intense and spicy
Intensity 10

Ristretto Origin India is the marriage of the finest Arabica with a hint of Robusta from southern India. It is a full-bodied coffee, which has a powerful character and notes of spices.



RISTRETTO

Full-bodied and persistent
Intensity 9

Pure and dark-roasted South and Central American Arabicas make *Ristretto* a coffee with a dense body and distinct cocoa notes.



E S P R E S S O



ESPRESSO FORTE

Round and balanced
Intensity 7

Made exclusively from South and Central American Arabicas, the complex aroma of this intensely roasted espresso is a balance of strong roasted and fruity notes.



ESPRESSO LEGGERO

Light and refreshing
Intensity 6

A delicious blend of South American Arabicas and Robusta, *Espresso Leggero* adds smooth cocoa and cereal notes to a well-balanced body.



ESPRESSO ORIGIN BRAZIL

Sweet and satiny smooth
Intensity 4

A pure Arabica coffee, *Espresso Origin Brazil* is a delicate blend with a smooth texture and an elegantly mild and sweet flavor enhanced by a note of lightly toasted grain.



A DEDICATED RANGE FOR PROFESSIONAL MACHINES TO SATISFY EVERY MOMENT OF THE DAY

L U N G O



LUNGO ORIGIN GUATEMALA

Bold and silky
Intensity 6

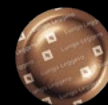
A blend of Arabica and washed Gourmet Robusta coffee, *Lungo Origin Guatemala* is a smooth and balanced blend with intense dry and malty cereal notes underlining its bold character.



LUNGO FORTE

Elegant and roasted
Intensity 4

A complex blend of South and Central American Arabicas, *Lungo Forte* holds intense roasted notes with a subtle hint of fruit.



LUNGO LEGGERO

Light and refreshing
intensity 2

A delicate blend of lightly roasted East African, South and Central American Arabicas. *Lungo Leggero* is an aromatic coffee with mild notes of jasmine.



F L A V O R E D



ESPRESSO CARAMEL

Caramel Flavored Coffee
Intensity 7

The sweetness of the caramel flavor mellows *Espresso Forte* roasted notes giving birth to a pleasant coffee reminiscent of the browning of sugar.



ESPRESSO VANILLA

Vanilla Flavored Coffee
Intensity 7

A silky flavored coffee thanks to the full and slightly caramelized aroma of vanilla combined with the complex *Espresso Forte* profile.



D E C A F F E I N A T E D



ESPRESSO DECAFFEINATO

Dense and powerful
Intensity 7

Dark-roasted South American Arabicas with a touch of Robusta bring out the subtle cocoa and roasted cereal notes of this full-bodied decaffeinated Espresso.



LUNGO DECAFFEINATO

Balanced and complex
Intensity 4

A blend of decaffeinated South American Arabicas and Robusta, this coffee reveals flavours of red fruit balanced with sweet cereal notes.



Contact

For further information, please contact your Nespresso representative who will be pleased to discuss your coffee requirements and determine with you the best solution for your needs.

Tel. : 0800 00 11 11

Fax: 021 321 78 00

or connect and fill the online application form on:

www.nespresso.com/pro