

Berries to Beans

Green coffee is already primed for a good drink and can be preserved for many years, but at this stage it still misses those peculiar characteristics that have made it famous worldwide.

In fact, roasting is a process that gives the aroma, flavor and color to coffee, which are its own and therefore it merits a particular attention.

It consists of bringing the coffee beans to a temperature between 200 and 230°F, then cooling them down with water or cold air, to take on the normal brownish color. Through this process, the beans undergo a reduction in weight by 10-15% and an increase in volume of about 60%, due to the emission of elevated gases inside the beans, making them elastic and friable.

Art of Tasting

Espresso is the most intensive drink that can be obtained through the passing of water onto a layer of ground coffee. To make the best of its tastes and aromas it is necessary to respect some basic rules.

- Optimal temperature of water is 90°F, combined with a pressure of 9 atm.
- Ideal quantity of coffee for each cup is 2 ounces, ground in such way to allow about 30 seconds for percolation.

Senses Playing

Sight: It's the first of the senses to be involved in the appreciation of a coffee's color and quality. A perfect cup of espresso can be recognized by its rich hazelnut-color embellished with reddish glints and clear streaks. A true espresso's foam is homogenous and sticks onto the cup, forming a covering on top of coffee to keep in the richest and boldest aromas. To verify the quality of a creamy foam, it is sufficient to put a teaspoon of sugar onto the surface and observe the time and manner of absorption; a perfect espresso needs about 8 seconds to absorb sugar through a small conical hole.

Smell: To enjoy the full aroma of your espresso, gently stir the coffee to release its most dense and aromatic perfumes. The more blended the coffee, the more inviting the aroma will be.

Taste: The foam has an important role also in stimulating the sense of taste. A good aftertaste is synonymous of the blend quality. Perfect espresso is where real flavors of the blend are built, the only exception being a bitter, balanced and clear sensation.

Touch: This sense plays a role in the tasting of an espresso, allowing you to evaluate the fullness, the temperature and the softness of the coffee. Perfect coffee is structured, with a full and rounded body, yielding a soft and velvety taste. Bennoti Espresso machines possess the technical characteristics which allow you to draw out an excellent cup coffee: pressure, temperature and impeccably timed extraction. In combination with the blends we offer you, you have the opportunity to experience the perfect espresso, according to your preference.

Packing

Roasting is the last step of coffee preparation and now it is time to package it.

It is essential to package coffee quickly, as to preserve the freshness and fragrance. Remember, the more time coffee spends in contact with the air, the more of its overall aroma it loses.

The enemies of optimally preserving coffee are time, oxygen and humidity.

Bennoti has developed a patented capsule containing just the right amount of ground coffee. This special capsule is then hermetically sealed by a high-quality food protection film. The capsule is then closed in an aluminum leaf and sealed in a protective atmosphere for optimal preserving, protecting it from light and air.

It's only at the moment of tasting each perfect cup of Bennoti espresso that you truly appreciate the time and effort that goes into packing each capsule of Bennoti coffee.

Origins of Coffee

First of all, it is necessary to define the difference between two principal coffee qualities: Robusta and Arabica.

Arabica.

It's a quality that is cultivated at an altitude between 1000 and 2000 meters, where the daylight and relatively cold nights slow down the ripening and produce an intensely aromatic product. Long and narrow Arabica seeds, which grow in shrubs and bushes, have got a reduced quantity of caffeine and are distinguished by fruity or floral features.

Robusta.

This variety grows in warm, damp plains, and its big plants produce small round beans full of caffeine. This full-bodied and mildly bitter blend has an intense character that many enjoy. Countries which are most suitable for growth and development of coffee are concentrated in the tropical area between the Tropic of Cancer and the Tropic of Capricorn.