

PELLINI TOP

**Less caffeine but in an absolutely natural way,
starting with the choice of the plant.**

It's possible to enjoy excellent coffee with low caffeine content: just choose Pellini TOP, a special, exclusive blend of pure Arabica (100%) made from highly selected crops starting from the quality of the soil.

With its mild flavor thanks to the low caffeine content, it doesn't need any sugar

This is what makes it stand out from all the others: with its soft, delicate, naturally sweet flavor that invites the consumer to enjoy it as is. Pellini TOP has a low caffeine content thanks to the composition of its blend of 100% pure Arabica coffee, the finest variety of the plant that, unlike the Robusta (parts of which are used in most Italian coffees) produces a very low percentage of the stimulant.

The caffeine content of Pellini TOP averages about 1,3%, so that it can be enjoyed several times a day without the risk of overstimulating our nervous system.

A coherent goal: a precious coffee, just the way it's described

Pellini Caffè has a clear mission: to produce coffee of the highest quality, capable of creating wellbeing. In addition, Pellini Caffè has assigned itself the primary goal of maximum coherence: the quality declared on the label must be effectively recognized by the consumer, and consciously perceived in all its delicate richness. This is an important role and to achieve it, a really fine product has to start by choosing the finest plantations. Pellini Caffè, unlike other roasters, rather than investing in its own plantations, prefers to invest in highly specialized, accurate and constant monitoring of the finest plantations, in order to import the fruit that corresponds to its exclusive recipe.

A flavor that never lets you down: Pellini Top is on the consumers' side with the Panel Test that controls the quality and flavor so that they are always at the height of excellence

The flavor of your coffee has to be a certainty, because it is an essential element of your wellbeing. Coffee can't surprise you with unexpected variation, it must be always the same, cup after cup, like Pellini TOP, that makes regular and constant use of the Panel Test method (Pellini is one of the few Italian companies to adopt this very strict method.) Through careful examination, twenty expert judges compare the flavors and aromas of the coffee.

Involving all the senses, every variation in the flavor can be recognized: from the sense of smell to the visual aspect of the coffee, it is carefully tested and is only distributed when it has the approval of these strict judges.

UNI EN ISO 9001:2000
UNI 10939:2001



SISTEMI DI GESTIONE
CERTIFICATI

PELLINI CAFFÈ S.p.A.

VIA 1° MAGGIO 8 - 37012 BUSSOLENGO (VR) - ITALIA - TEL +39 - 0456763311 - FAX +39 - 0456763411
CAP. SOC. € 11.000.000 INT. VERS. - REG. IMPR. / C.F. / P. IVA IT.0023360232 - R.E.A. 9551

Maximum purity of the beans, with no disturbing elements: from selection of the crops to slow roasting, a scrupulous manufacturing process maintains the precious properties intact. Even the roasting process is handled in the most natural way, never forcing the process.

Pellini coffee is roasted very slowly at closely controlled temperatures on the basis of the type of beans being processed. This small-business mentality of superior craftsmanship is a coherent aspect of the Quality project promoted by the company, that insists on obtaining the desired results without sacrificing respect of the raw material and without forcing the process in any way. Every bean is uniformly roasted, starting from the central kernel through to the outer coating, thanks to a gradual heating process. The roasting method uses hot air so that the beans never touch any metal. Jets of air keep the coffee turning over while suspended in the air. The beans are also cooled in air. Then they are stored in silos for the decanting process.

PELLINI TOP, the whole truth about the long voyage taken by a coffee bean to reach your cup: the choice of voluntary traceability according to standard UNI 10939:2001

Based on the reference standard UNI 10939 enacted in 2001, voluntary traceability does not follow the legislative imperatives but, at the free choice of the company, enables us to document step by step the full history of the product from its origins to the store where it is sold, guaranteeing the quality of the entire production process through a specific system of rules and inspections.

Pellini is one of the first companies in Italy to obtain this type of international certification.

Technical information about Pellini TOP

Arabica of the TOP selection (not just Arabica but an exclusive recipe): a blend of origins dosed in strict percentages, each origin representing particular organoleptic features.

Character of the "coffee in the cup": fragrant, refined aroma (without any disturbing elements), sweet flavor (notes of chocolate, fruit and honey) with a delicate harmony but no uncertainty, like a true espresso, particularly enjoyable without sugar.

This coffee is the product of the finest selection of the beans made directly in the countries of origin. Pellini Caffè avails itself of a large team of experts who systematically select the finest coffee plantations (Arabica is a rather delicate plant, difficult to grow - 600/2000 m altitude – and to maintain at high output over time, so we prefer to select the finest production harvest by harvest).

Pellini

il pallino del caffè

The only Italian espresso for real connoisseurs of coffee, people who appreciate superior quality, who prefer its delicate flavor. A slow roasting process and natural cooling further exalt the already precious character of the TOP selection, 100% Arabica, distinguished by high output but low caffeine content (averaging 1.3%).

The elegant package, rewarded with the “Packaging Star 1997” award, ensures excellent conservation of the product in a protected atmosphere (absence of oxygen compensated by inert nitrogen) that maintains the product perfectly for as long as 24 months. The black aroma-saving lid further defends the product from the light, after the package has been opened.

Certification of traceability of the agricultural and food chain, UNI 10939

Pellini TOP has a premium shelf price with an excellent quality/price ratio and is available 250g cans of ground coffee for the moka espresso pot at a list price of euro 4.40. Also available in capsules (euro 4.00) for home espresso machines and in 1Kg bags in beans exclusively for professional bar use.

For information
www.clabcomunicazione.it/pellini

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