

A Bit of History...

The technology of E.S.E. (Easy Serving Espresso) or pods was introduced by illycaffè more than 15 years ago, with the purpose to 'simplify espresso preparation, and guarantee a consistent level of quality'.

What is a Coffee Pod...

A coffee pod consists of freshly roasted coffee, perfectly ground, tempered to the correct pressure and then encapsulated in a paper. The standard size of a coffee pod is about 44mm, with 6.8 to 7.0 grams of coffee per pod. The pods are individually sealed in an oxygen free laminated pouch to preserve the fresh flavor and aroma, so that they can produce rich and creamy espresso consistently and conveniently.

The pods can be used in any espresso machine designed to accept E.S.E. espresso pods. Each pod fits directly into your espresso machine, providing you with the perfect espresso every time.

Why Use Coffee Pods...

Using coffee pods is a fast and the most convenient way to a perfect cup of espresso every time!

With espresso pods:

- ❖ The perfect espresso is guaranteed
- ❖ Your machine will always stay clean (no mess to clean up)
- ❖ The preparation time of your espresso will be significantly reduced
- ❖ You will not need a grinder
- ❖ You will not waste any espresso powder

Why Choose ESPRESSIONE Coffee Pods...

Our splendid selection of coffee and coffee roasting methods offer an unforgettable taste of professionally made espresso in every cup.

It is our mission statement to create and market into all major world markets a collection of the finest coffee and coffee brewing products, marketing these under our ESPRESSIONE brand.

The perfect cup of espresso begins with the most important ingredient...THE COFFEE!

We have searched the globe for the finest quality espresso coffee and have accomplished this through an old world, Italian coffee roaster, headquartered near the Amalfi Coast in Italy. This coffee roaster has been in business for over 50 years, having mastered the technique of producing blends of coffee from the best varieties of Arabica and Robusta coffees. Our roaster produces and sells various blends of coffee for professional bars, domestic consumption and for the automatic vending areas of distribution. They enjoy an active presence in both the Italian domestic and international markets with its high quality products. Due to their size and flexibility, they are able to guarantee swift and efficient deliveries of our range of products. Using the E.S.E. pod system, the ESPRESSIONE pod range, ideal for both the Commercial Operator and Domestic Consumer, ensures consistency in the critical factors that determine the production of a real espresso that forms the basis for all Cappuccinos, Lattes and Mochas. A consistent coffee dose with a consistently correct grind and consistent packing of the ground espresso guarantee that a perfect espresso will be brewed cup after cup.

100% Arabica Blend

A rich blend of quality Arabica coffee from Italy gives a full bodied flavour, which guarantees your espresso is always creamy with an intense aroma. It is dark roasted for true European taste.

Roasting Process...

The system is ecologic and uses hot air pre-heated to roast instead of having a heating source directly into the roasting machine. The green beans are also pre-heated before entering in the roasting unit what avoids the thermo chock. With this system there is no smoke and the roasting temperature is never higher then 210/220°C instead of more then 300°C in the conventional units. Of course, the roasting time is higher, but the result is much better. We get very dry beans and roast them in all bean body, meaning that all the body of the bean is roasted the same way inside as outside.