

Blasini Caffè

by



THE ART OF
WOOD ROASTING

OUR ROOTS IN THE CITY OF TRIESTE

Antica Tostatura Triestina lives and works in Trieste, the city of coffee par excellence where the company has deep roots. In 1719 the port of Trieste was proclaimed a "free port" and in 1904 the city became the seat of the first coffee exchange in Italy. For 3 centuries, with its trade, roasting and historic premises, Trieste has been a beacon of coffee culture in Italy and an innovative center of excellence.



ORIGINS AND COMPANY MISSION

Founded in 1995 by a group of passionate enthusiasts, Antica Tostatura Triestina has consolidated over time a reputation of the highest level, gaining an honorable status among some of the most recognized gourmet consumers in the world.

Our mission is the search for excellence which is to be achieved by means of traditional wood roasting and thanks to the precise selection of the best coffee origins in order to conceive blends that can stimulate the senses, allowing the mind to recall past experiences or to create new emotions. To ensure a high but also constant quality in terms of food safety, our production process meets the standards and has been certified by the most demanding and strict control units.

The passion with which we have pursued this philosophy over the years has brought newspapers such as the New York Times to define the Antica Tostatura Triestina coffee as the best espresso in New York.

Furthermore, important television networks, Rai 1 (the main Italian national channel) and BBC UK (one of the most prestigious world networks), just to name a few, have created services to talk about our company.



A SEARCH FOR EXCELLENCE: SELECTION AND ROASTING METHOD

Antica Tostatura Triestina strives towards providing its customers with the highest enjoyment while tasting a cup of coffee. The search for the gustative balance that can be found in our blends stems from a deep knowledge of the countries where the coffee plants are grown, following a journey that from Southeast Asia passes through Africa, crosses Central America and ends in Latin America.

From these countries come the coffee samples that we select and test in our firm in Trieste, here we interpret the samples both in a context of single origin and in a broader one in which the organoleptic characteristics of each different origin must merge and be enhanced.

After the sample have been approved and have arrived at our headquarters, we are ready for what lies at the heart of our company: the roasting process. Antica Tostatura Triestina uses in fact a wood-fired roasting method. This low temperature, slow and time-honored process is followed for each single origin which is exclusively roasted separately, thus preserving the particularities of each green bean type. Air cooling closes the production process, which allows the aroma, the texture and the natural flavors of the coffee to be preserved.



WOOD ROASTING PER SINGLE ORIGIN

During the roasting process, the heat produced by combustion triggers a chemical reaction which, thanks to the interaction between proteins and sugars, activate all the aromas hidden in the green bean. With a sweeter and slower wood roast, the heat envelops the green bean, roasting uniformly not only the exteriority but also the core of the bean, thus ensuring that each aroma finds its maximum expression.

Each type of green bean springs from a different country, with its climate and its plant particularities, consequently there are different characteristics that the coffee bean offers. For this reason, to respect the nature of each type of bean, we decided to roast per single origin and to customize the cycle of production in differentiating the roasting curve, the extraction temperature and the time needed to reach a perfect roast.

An artisanal wood roasting process and a roasting cycle designed specifically for each origin: two cornerstones that make our coffee unique.



OUR PRODUCTS

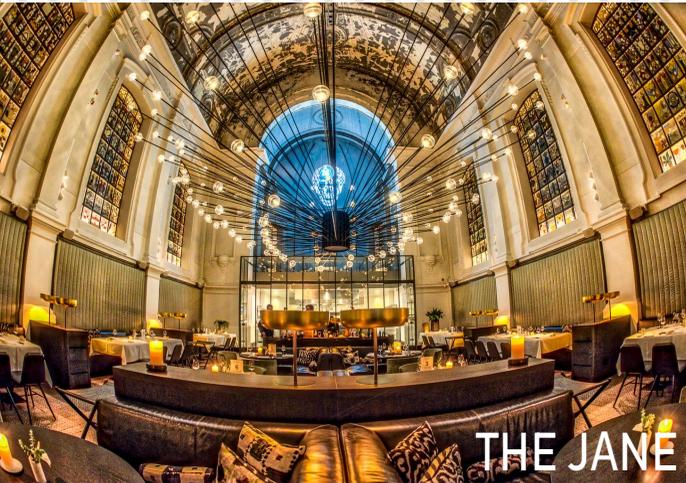
For large-scale distribution, Antica Tostatura Triestina has created a completely new line under the Caffè Blasini brand, offering a complete range of products for domestic consumption. This range includes:

- Tins of ground coffee for Moka in four blends, *Intenso*, *Aromatico*, *Biologico*, *Decaffeinated*, and one tin of ground coffee for Espresso, *Intenso*.
- Whole bean coffee in *Deciso* blend in bags of 1kg, 500gr and 250gr.
- Ground coffee for Moka in two blends, *Intenso* and *Aromatico*, in 250gr bags.
- Nespresso compatible capsules in 10 varieties: one *Biologico*, one *Decaffeinated*, four blends *Intenso*, *Aromatico*, *Fruttato* and *Caramellato*, and four single-origin coffees, *Guatemala*, *Rwanda*, *Costa Rica*, *India Plantation*.
- Pods ESE standard in 18 piece boxes in 3 varieties: *Intenso*, *Aromatico* and *Decaffeinated* blend.



CLIENT BASE

You can find Antica Tostatura Triestina coffee in various countries around the world through our distributors located in: Greece, Belgium, Germany, Austria, The Netherlands, Kosovo, Turkey, UK, United States, Canada, United Arab Emirates, Slovakia, Slovenia, Poland, Czech Republic.



THE JANE - ANTWERPEN



VIA QUADRONNO - NYC



PERIVOLAS HOTEL - SANTORINI

It is distributed directly from our headquarters in Trieste throughout Italy:



ROSAPETRA SPA RESORT - CORTINA D'AMPEZZO



CERTIFICATIONS

To offer only the best service in compliance with the strictest regulations we are certified:
We are also under the regime of auto certification HAACP and certified Kosher.



BRGS

Food Safety

CERTIFICATED



FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE



Bureau Veritas Certification

Bureau Veritas Certification Holding SAS – UK Branch certifies that, having conducted an audit

At
ANTICA TOSTATURA TRIESTINA SRL

BRC site code no: 2126647

Audit site address:

Località Stazione di Prosecco, 29/A-34010 Sgonico (TS) - Italy

For the scope of activities: Roasting and grinding of whole coffee beans and decaffeinated coffee beans. Packaging in poly laminate pouches and aluminium cans. Packaging in modified atmosphere and aluminium cans of ground coffee

Exclusions from scope: Traded goods

Product categories: 15
Has achieved Grade: B

Meets the requirements set out in the
Global standard for Food Safety
Issue 8: August 2018

Audit Programme: Announced
Dates of the audit: 28-29 August 2020
Auditor Number: 136017
Re-audit Due Date: From 31-July-2021 To 28-August-2021
Certificate Expiry Date: 09-October-2021
Certificate No.: IT301030 Issue Date: 09-October-2020

Check the validity of this certificate on BRC homepage: www.brcdirectory.com



Signature of G. Costa

Signed on behalf of BVCH SAS UK Branch

Certification Body Address: 5th Floor, 66 Prescott Street, London, E1 8HG, United Kingdom
Managing Office: Bureau Veritas Italia S.p.A. - Viale Monza, 347 - 20126 Milano, Italia

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If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRCGS, please contact call.brcgs.com

BRC food 9 Template of certificate UKAS rev 1.3

May 7, 2019

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Suolo e Salute
ORGANISMO DI CONTROLLO E CERTIFICAZIONE



AUT. D.M. M.R.L.A.F. N. 907292 DEL 30-12-1999
-PRODUZIONE BIOLOGICHE-



Data emissione: 26/09/2019

CERTIFICATO DI CONFORMITA'
Certificate of Conformity

Codice Odc: IT-BIO-004
Control Body Code
Documento Giustificativo N.: 03-00436
Documentary evidence N.
Progressivo Certificato N.: 0001
Certificate N.

rilasciato all'operatore, codice 43836 - CUAA: 09211970968
granted to the operator, code

ANTICA TOSTATURA TRIESTINA S.R.L.

Elenco dei prodotti conformi ai requisiti del Reg.CE 834/07 e del Reg.CE 889/08:
List of products compliant to the requirements of Regulation (EC) No 834/2007 and Regulation (EC) No 889/08:

Table with 6 columns: Prod#, Prodotti / Categorie di prodotto, Qualifiche / Status, Attività notificata, Tipo

*Type: In prodotto all'attività / In prodotto alla data di fine e convalidato non all'attività
*Type: In prodotto all'attività / In prodotto alla data di fine e convalidato non all'attività

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Il presente documento annulla e sostituisce il precedente certificato di conformità No. 03-00247-0002 del 08/11/2016

Protocollo N°: 23631 Inizio Validità: 24/09/2019 Scadenza: 23/09/2022

Firmato / Signed: Angelo Costa - PRESIDENTE CDA

Firmato / Signed: IL PRESIDENTE DEL CTD (Dino Vitali)

Lista di distribuzione: Operatore controllato

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