



**MÉCAFÉ**  
ROASTERS

## Introduction:

- Mécafé Róastérs registered under license of MET that is a well-trusted private company since 2013. As a one of the most diverse Iranian MFG, general trading & brokerage, is covering middle east with exporting of Iranian products and commodities.
- Mécafé Róastérs is inspired by nature, follow technology, appreciate the classics, *promised quality and hugely competitive prices...* You can build modern & professional HORECA distribution network line by our coffee lines! We are specialized in producing and exporting all kinds of coffee products for cafés!

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# Private Label

**We are specialized to producing with your  
private label, your specific design and  
packaging conditions**



**Mixology specialty blend coffee line for espresso:**

❖ This specialty coffee line is a blend of Colombia, Panama, Honduras and Ethiopia with wet process and grade of +86, packaged after degassing procedure.

❖ The roasting and blending of this coffee, with the aim of obtaining a perfectly sweet espresso cup with high-quality acidity and a tasting notes like black cherry, peach and tangerine.

A woman with dark hair, wearing sunglasses and a dark top, is holding a clear plastic bag of coffee beans. The bag has a white tab at the top with the text 'TAB PULL TAB TO OPEN' and a small logo. The bag is filled with dark coffee beans and has the text 'MÉCAFÉ' and 'ROASTERS' printed on it in a gold/yellow color. The background is a blurred outdoor setting.

**Specialty single origin filter roast coffee lines:**

❖ This specialty coffees are with the light roasting profile suitable for brewing.

❖ Regular roasting and available:

- ✓ Ethiopia Yurachek
- ✓ Ethiopia Sidamo
- ✓ Kenya AAA / AA
- ✓ Rwanda Juru
- ✓ Colombia Popayán
- ✓ Colombia Narino
- ✓ Mexico Maragogipe
- ✓ Brazil Dolce Cerado
- ✓ Brazil Fazenda
- ✓ Panama Don K
- ✓ Honduras Cerro Azul



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## **%100 Arabica blend coffee lines:**

❖ **Super Acidity and Moderate Acidity lines both are economically viable in the third generation of coffee. We are focused on the quality of acidity on espresso and immersion brewing.**

❖ **This coffee line is a post-blending of Colombian, Honduran and Ethiopian coffees with medium roasting range.**

❖ **The coffee lines are fully degassed and ready for a perfect espresso extraction.**



### **The Super Acidity line:**

- ❖ Expect a unique cup of espresso with balanced, sweet and quality acidity and tasting notes of black fruits, milk chocolate and mild nuts.
- ❖ Also, after drinking this coffee, you will have a yummy and lasting experience like to red wine.



## **The Moderate Acidity line:**

- ❖ **Expect a soft sweet acidity and moderate body with tasting notes of fruity and mild nutty.**
- ❖ **This line is cheaper than Super Acidity line and after taste like fruitier and less sign of chocolate and nuts.**



## Classic Arabica blend coffee lines:

- ❖ The lines of Aroma Touch 80% Arabica and 50% Arabica Balance are both developed under the classic Italian formula. The purpose of developing these two lines is to benefit from a quality balance in the desired acidity, along with mild bitterness and relatively high caffeine.
- ❖ These two lines are post-blend of Colombian, Honduran and Ethiopian, Ugandan and Indian coffee with medium roasting range.
- ❖ Also both are completely degassed and ready for a perfect espresso extraction!

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## **Aroma Touch %80 classic Arabica coffee line:**

❖ We expect a classic cup with full of memories, with fine acidity and mild bitterness next to each other, relatively high intensity, goof cerema and after taste of dark chocolate, mild nuts and mild citrus.



### **Balance %50 classic Arabica coffee line:**

- ❖ Experiencing a balanced cup with classic bitterness and mild acidity, higher body and crema, strong tasting notes of roasted hazelnuts and mild fruit.
- ❖ This line is more bitter than Aroma touch and more economical.

The background image shows three bags of coffee beans on a scale. The largest bag is in the back, and two smaller bags are in the foreground. The bags are white with a clear window showing the coffee beans. The text 'MÉCAFÉ RÔASTERS' is visible on the bags. The scale is a white platform scale.

## **Classic Robusta blend coffee lines:**

❖ **Extra Caffeine is an Italian formula that has been brilliantly developed with the aim of responding positively to lovers of classic coffee. Pleasant bitterness manifests itself in this line, and with a very soft acidity, super caffeine and a relatively velvety & full body!**

❖ **This line roasting range to a medium to dark (Italian), fully degassed by Italian skill type technology in a short time, therefore the aroma and taste of the coffee is preserved.**



### **Extra Caffeine 30% Arabica blend coffee:**

- ❖ This coffee is a post blending of Colombian coffee from South America, Honduras from central America, Indian coffee from South Asia and Uganda coffee from East Africa.
- ❖ Expecting a cup of perfect heavy classic espresso, the prevailing bitterness along with mild acidity, golden crema, full body and tasting notes of dark chocolate, mild nuts and mild citrus.



### **Extra caffeine %20 Arabica coffee blend:**

- ❖ This line is a post blending of Ethiopia, Uganda and India. you will experience a unique and yummy classic espresso, full of balance between the prevailing bitterness and a very mild acidity, high intensity and the tasting notes of roasted hazelnuts and black fruits.
- ❖ This line has different acidity character, heavier body and cheaper price.

## Bulk Service %100 Robusta blend coffee line:

- ❖ This line is a post blending of Ugandan and Indian Robusta coffees, which is at quality level of its kind, all defects are taken and degassed, ready to be served or for blending with Arabica.
- ❖ The roasting profile is medium dark (second crack), lots of bitter and tasting notes is caramel, spice and hazelnut.
- ❖ This coffee is full-bodied and velvety. containing lots of caffeine and is estimated to be excessive for continuous drinking, which is called death wish coffee.





**Instant beverage powder lines:**

**This line is provided with the aim of facilitating the provision of the most popular beverages in your coffee shop, such as hot chocolate, white hot chocolate, cappuccino and masala tea, with the highest quality and at a very economical price.**



## **Herbal & fruit tea lines:**

**This line is 100% natural, healthy, very tasty, aromatic and a unique item for the cafe menu.**

**❖ Main ingredients: pears, apples, Quince and berries**

**❖ Flavorings:**

- **Immunitéa: saffron, cardamom, rose, spring orange**
- **HotNature: Ginger, Cinnamon, Lemongrass, Spring Orange, Rosehip**
- **Strong: Ginger, Cinnamon, Cardamom, Spring Orange, Rosehip, Saffron**
- **Twists: Limograss, Geranium, Saffron, Spring Orange, Rosehip**



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