



COFFOLA®

PRODUCTS



EAT YOUR COFFEE

- Discover eat-your-coffee: all the intense aroma and energy of coffee in a delicious, convenient to-go treat.
No cup needed – enjoy your coffee wherever and whenever you want.
A concentrated dose of innovation and pleasure to take with you everywhere.



Summary

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Do you know Coffola® ?

WELCOME TO THE WORLD OF COFFOLA®

I eat my coffee, what about you?

Coffola® embodies an innovative way to energise your days through a coffee experience where every moment is enjoyed with refined authenticity. Discover this exceptional product, crafted in Switzerland using only four ingredients, all traceable and ethically sourced. Coffola® is free from food additives, colourants, and preservatives.

Coffola® offers a remarkable innovation : the whole coffee bean is used. Our unique method allows you to enjoy each coffee bean in its entirety, leaving no residue and requiring no recycling process. This marks a significant advancement in the way we consume coffee beans, while reducing our environmental footprint.

EAT YOUR COFFEE





Introduction



THE COFFOLA® STORY

The Coffola® adventure: a love of fine food and a drive to innovate in the art of enjoying coffee.

After several years of trials to perfect a process that took into account of the characteristics of coffee beans, the original Coffola® recipe was developed, marking a groundbreaking addition to the world of taste. Coffolaterie SA was founded in Meyrin in 2021, inaugurating the first Coffola® factory.

Today, our master Coffolatiers are delighted to present their creation, inspired by the magic of coffee, and invite you to explore new taste dimensions.

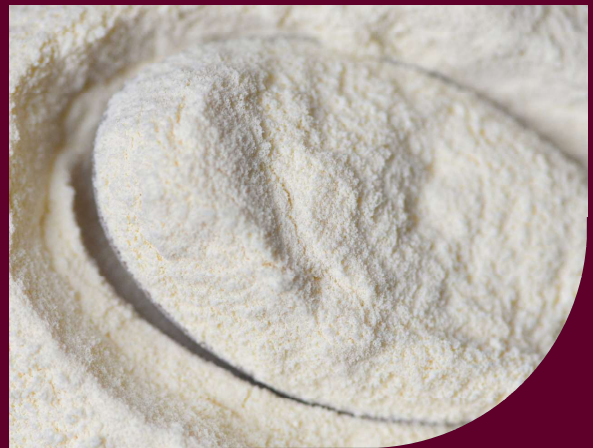
Discover our range of Coffola® products and immerse yourself in a world where each moment celebrates a new way of life.



THE COFFOLA® ORIGIN

Coffola® is made from coffee beans of remarkable quality, rigorously selected from the most renowned plantations, with their origin meticulously verified by our experts.

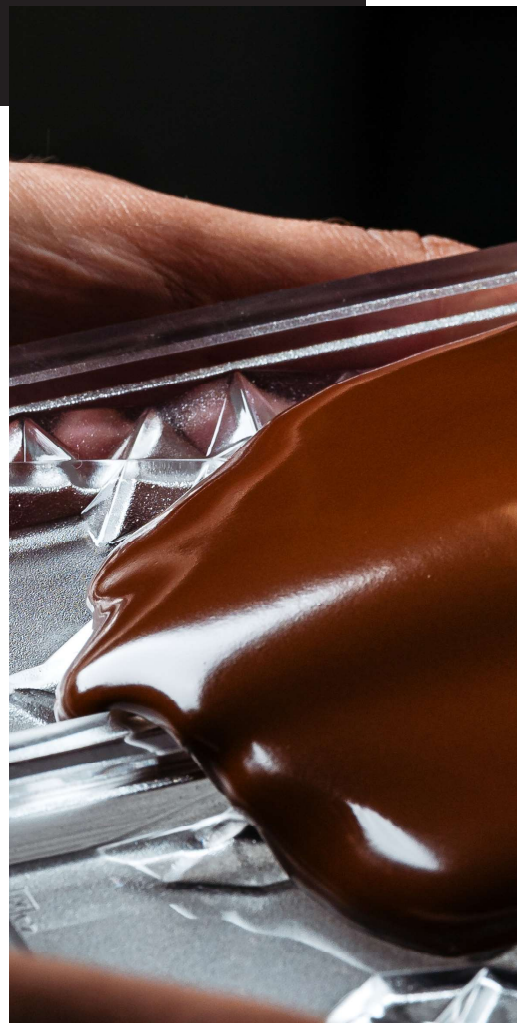
These beans come from farms located in Colombia's valleys and other exceptional regions.



ORIGINAL COFFOLA® RECIPE

The original Coffola® recipe highlights the delicate aromatic notes of its natural ingredients, each of exceptional quality. It is made with coffee beans sourced from sustainable and ethical production, carefully roasted in Switzerland, as well as meticulously selected cane sugar, milk powder and cocoa butter.

Manufacturing process



PRODUCTION PROCESS OF COFFOLA® MASS

- **Coffee Beans Roasting:**

Roasting coffee is a delicate art that preserves the subtlety of the beans, revealing their natural and nuanced aromas. It is a crucial step in creating Coffola®, awakening the unique aromatic notes of each region.

- **Grinding and Conching:**

The roasted coffee beans are finely ground according to a rigorous protocol, then mixed with cocoa butter, cane sugar, and powdered milk by our master Coffolaters. Precise conching is then carried out to obtain a perfect texture.

• **Tempering and Moulding:**

A rigorous temperature variation process must be followed to achieve the smooth texture and perfect crystallisation of Coffola®. Thus, the Coffola® mass is ready to be moulded into bars or used as an innovative ingredient in new Coffola® products.



• **Maturation:**

To ensure its roundness and exceptional organoleptic qualities, the Coffola® mass must rest for at least five days, a crucial step in our process.



COFFOLA® MASS

Thus, the Coffola® mass, meticulously crafted according to pure artisanal tradition and guided by a constant pursuit of quality and perfection, is offered to both professionals and passionate amateurs, enabling them to create innovative culinary masterpieces.

Let yourself be inspired by its subtle complexity and craft creations that captivate with their elegance and originality – turning every bite into an unforgettable experience.

It's up to you to create your own Coffola® moment.

Coffee characteristics

+ COFFOLA® ESPRESSO

With a rich aroma, full-bodied character, bold flavour, lingering finish, and woody undertones, it possesses the strength of a fine espresso.

	1	2	3	4	5
Bitterness	☿	☿	☿		
Intensity	☿	☿	☿	☿	
Strength	☿	☿	☿		
Balance	☿	☿	☿	☿	☿

+ COFFOLA® LATTE

Its intense and comforting Café Latte aroma reveals a subtle balance between the strength of the coffee and the smoothness of milky notes.

	1	2	3	4	5
Bitterness	☿				
Intensity	☿	☿	☿		
Strength	☿	☿			
Balance	☿	☿	☿	☿	

+ COFFOLA® MOCCA

Smooth with gentle floral and dried fruit notes, spicy and chocolaty undertones, and hints of caramel with a slight bitterness. The epitome of aromatic coffee.

	1	2	3	4	5
Bitterness	☿				
Intensity	☿	☿	☿		
Strength	☿	☿	☿		
Balance	☿	☿	☿	☿	

+ COFFOLA® RISTRETTO

Containing 50% less sugar than the original Coffola® recipe, it allows you to experience the powerful and authentic expression of coffee.

	1	2	3	4	5
Bitterness	☿	☿	☿		
Intensity	☿	☿	☿	☿	
Strength	☿	☿			
Balance	☿	☿	☿	☿	☿

+ COFFOLA® MACCHIATO*

Crafted from a blend of high-quality Robusta and Arabica coffees, it is robust yet smooth, generously flavoured with hints of liquorice, and boasts a balanced coffee taste.

	1	2	3	4	5
Bitterness	☿	☿			
Intensity	☿	☿	☿	☿	
Strength	☿	☿	☿		
Balance	☿	☿	☿	☿	☿

+ COFFOLA® CAPPUCCINO*

Crafted from a blend of high-quality Robusta and Arabica coffees, its charms with its harmonious biscuity notes and sweetness.

	1	2	3	4	5
Bitterness	☿				
Intensity	☿	☿	☿		
Strength	☿	☿			
Balance	☿	☿	☿	☿	

* Coffee beans from South America, Central America, and Asia.



The benefits of coffee



NATURAL ENERGY

Caffeine stimulates the central nervous system, promoting alertness and cognitive performance. The caffeine content in 100g of Coffola® Original is 210mg, equivalent to approximately 2.5 cups of coffee. A boost for your day.



RICH IN ANTIOXIDANTS

Coffee is one of the main dietary sources of antioxidants, helping to protect cells from oxidative stress.



CARDIOVASCULAR HEALTH

Several studies link regular and moderate consumption of black coffee to a reduced risk of cardiovascular diseases and stroke.



COGNITIVE FUNCTION SUPPORT

Coffee is associated with a slower decline in cognitive functions as well as improved concentration.



METABOLISM & BALANCE

Coffee contains important nutrients and fibre. It may help reduce the risk of type 2 diabetes and supports energy metabolism.



OVERALL WELLBEING

It is associated with a longer life expectancy and a better quality of life, especially when consumed without excessive additives (sugar, saturated fats).

COFFOLA® PRODUCTS



COFFOLA®





Coffola® Hazelnut Coffee Spread 1kg
(Hazelnut and coffee flavour)

Recommended sale unit: Multiple de 12
 Product code: 10.1092
 EAN code: 7640332431191
 BBD: 12 months
 Packaged by carton: 12 containers of 1kg
 Pallet packaging: 30 cartons (360 containers of 1kg)



Coffola® Hazelnut Coffee Spread 5kg
(Hazelnut and coffee flavour)

Recommended sale unit: Multiple of 1
 Product code: 10.1093
 EAN code: 7640332431207
 BBD: 12 months
 Half-pallet packaging: 40 containers of 5kg
 Pallet packaging: 100 containers of 5kg



Coffola® Hazelnut Coffee Spread 20kg
(Hazelnut and coffee flavour)

Recommended sale unit: Multiple of 1
 Product code: 10.1094
 EAN code: 7640332431214
 BBD: 12 months
 Half-pallet packaging: 12 containers of 20kg
 Pallet packaging: 24 containers of 20kg



Coffola® Espresso Princess Almonds 1kg (bulk)

(Crunchy caramelised almonds with espresso coffee flavour)

Recommended sale unit: bag of 1kg
 Product code: 10.1117
 EAN code: 7640332430842
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Espresso Princess Almonds)



Coffola® Latte Princess Almonds 1kg (bulk)
(Crunchy caramelised almonds with Café Latte flavour)

Recommended sale unit: bag of 1kg
 Product code: 15.1117
 EAN code: 7640332431542
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Latte Princess Almonds)



Coffola® Espresso Hazelnuts 1kg (bulk)
(Hazelnuts with espresso coffee flavour)

Recommended sale unit: bag of 1kg
 Product code: 10.1112
 EAN code: 7640332430835
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Espresso Hazelnuts)



Coffola® Latte Hazelnuts 1kg (bulk)
(Hazelnuts with Café Latte flavour)

Recommended sale unit: bag of 1kg
 Product code: 15.1112
 EAN code: 7640332430866
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Latte Hazelnuts)



**Individually wrapped with Coffola® Logo,
per carton of 1000 pieces**

Coffola® Espresso Beans 2,5g

(Robust flavour and woody note)

Recommended sale unit: Carton of 1000 pieces
 Product code: 10.1041
 EAN code: 7640332430798
 BBD: 18 months
 Packaged by carton: 1000 pieces
 Pallet packaging: 72 cartons

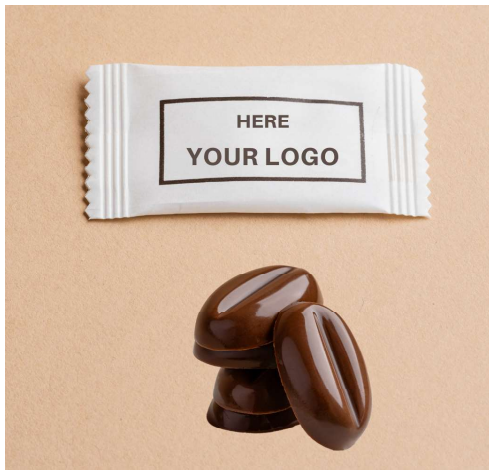


**Individually wrapped with Coffola® Logo,
per carton of 1000 pieces**

Coffola® Latte Beans 2,5g

(Intense and warm Café Latte flavour)

Recommended sale unit: Carton of 1000 pieces
 Product code: 15.1041
 EAN code: 7640332431139
 BBD: 18 months
 Packaged by carton: 1000 pieces
 Pallet packaging: 72 cartons

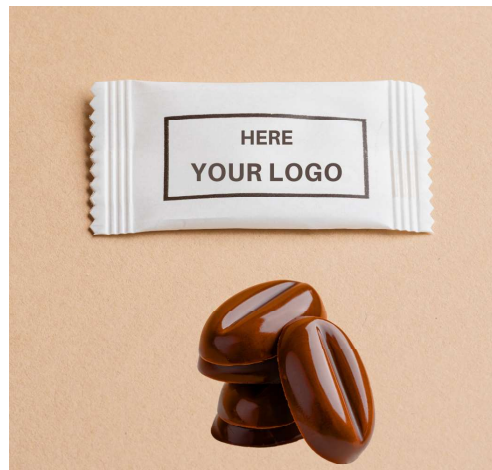


**Individually wrapped with a customized
Logo, per carton of 1000 pieces**

Coffola® Espresso Beans 2,5g

(Robust flavour and woody note)

Recommended sale unit: Carton of 1000 pieces,
 minimum order of 5 cartons
 Product code: 10.1040
 EAN code: 7640332430781
 BBD: 18 months
 Packaged by carton: 1000 pieces
 Pallet packaging: 72 cartons



**Individually wrapped with a customized
Logo, per carton of 1000 pieces**

Coffola® Latte Beans 2,5g

(Intense and warm Café Latte flavour)

Recommended sale unit: Carton of 1000 pieces,
 minimum order of 5 cartons
 Product code: 15.1040
 EAN code: 7640332431122
 BBD: 18 months
 Packaged by carton: 1000 pieces
 Pallet packaging: 72 cartons



Coffola® Espresso Callets 5g – 1kg
(Robust flavour and woody note)

Recommended sale unit: bag of 1kg
 Product code: 10.1010
 EAN code: 7640332430040
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Espresso Callets)



Coffola® Espresso Callets 5g – 10kg (bulk)
(Robust flavour and woody note)

Recommended sale unit: bag of 10kg
 Product code: 10.1012
 EAN code: 7640332430026
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Espresso Callets)



Coffola® Latte Callets 5g – 1kg
(Intense and warm Café Latte flavour)

Recommended sale unit: bag of 1kg
 Product code: 15.1010
 EAN code: 7640332430309
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Latte Callets)



Coffola® Latte Callets 5g – 10kg (bulk)
(Intense and warm Café Latte flavour)

Recommended sale unit: bag of 10kg
 Product code: 15.1012
 EAN code: 7640332430323
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Latte Callets)



Coffola® Ristretto Callets 5g – 1kg
(Powerful and authentic coffee flavour)

Recommended sale unit: bag of 1kg
 Product code: 60.1010
 EAN code: 7640332430293
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Ristretto Callets)



Coffola® Ristretto Callets 5g – 10kg (bulk)
(Powerful and authentic coffee flavour)

Recommended sale unit: bag of 10kg
 Product code: 60.1012
 EAN code: 7640332430200
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Ristretto Callets)



Coffola® Macchiato Callets 5g – 1kg
(Full-bodied and generous with notes of licorice)

Recommended sale unit: bag of 1kg
 Product code: 40.1010
 EAN code: 7640332430279
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Macchiato Callets)



Coffola® Macchiato Callets 5g – 10kg (bulk)
(Full-bodied and generous with notes of licorice)

Recommended sale unit: bag of 10kg
 Product code: 40.1012
 EAN code: 7640332430125
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Macchiato Callets)



Coffola® Cappuccino Callets 5g – 1kg
(Harmonious with biscuit notes)

Recommended sale unit: bag of 1kg
 Product code: 45.1010
 EAN code: 7640332430491
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Cappuccino Callets)



Coffola® Cappuccino Callets 5g – 10kg
(bulk)
(Harmonious with biscuit notes)

Recommended sale unit: bag of 10kg
 Product code: 45.1012
 EAN code: 7640332430514
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Cappuccino Callets)



Coffola® Espresso Mini Cubes 0,8g - 1kg
(Robust flavour and woody note)

Recommended sale unit: bag of 1kg
 Product code: 10.1030
 EAN code: 7640332431245
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Espresso Mini Cubes 0,8g)



Coffola® Espresso Mini Cubes 0,8g - 10kg
(bulk)
(Robust flavour and woody note)

Recommended sale unit: bag of 10kg
 Product code: 10.1032
 EAN code: 7640332431313
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Espresso Mini Cubes 0,8g)



Coffola® Latte Mini Cubes 0,8g - 1kg
(Intense and warm Café Latte flavour)

Recommended sale unit: bag of 1kg
 Product code: 15.1030
 EAN code: 7640332431252
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons
 (420kg of Coffola® Latte Mini Cubes 0,8g)



Coffola® Latte Mini Cubes 0,8g - 10kg (bulk)
(Intense and warm Café Latte flavour)

Recommended sale unit: bag of 10kg
 Product code: 15.1032
 EAN code: 7640332431337
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons
 (720kg of Coffola® Latte Mini Cubes 0,8g)

FOR INQUIRIES ABOUT COFFOLA® PRODUCT PACKAGING IN DIFFERENT QUANTITIES, PLEASE DO NOT HESITATE TO CONTACT US.

Marc-André Cartier, Chef Maître Coffolater

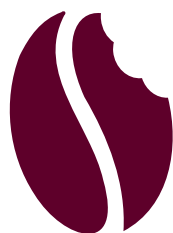
My heartfelt thanks and deepest gratitude for your interest in Coffola®.

Coffolately yours,

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COFFOLA®

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Hergestellt in der Schweiz
Made in Switzerland

