

caffé
De Roccis



COMPANY'S PROFILE





De Roccis is part of one of the biggest italian roasting Group



Our world in a cup

2° largest roasting
operations in Italy

Dedicated product ranges for
each sales channel

HoReCa, Retail & Vending

2 Business Units

Ground & Beans, Portioned

23,000 tons
of green coffee

Yearly volume production

2 Plants in Italy

Made in Italy heritage

Private Label Supplier for
roaster and retail channel:

51 customers

Presence in over
50 countries

A passion without borders

More than
35 years expertise

To meet consumer needs and requirements



Company data

Annual Volume: 23,000 tons of green coffee

2nd Italian roaster in volume



55 % Beans
45 % Ground (including portioned)



50% Mass merchandisers
30% HoReCa, 20% Vending



60% Italy
40 % Foreign markets

Company overview

PASSION

Our passion for coffee has grown, now covering all the industry related technologies thanks to its expertise built up over the years. The Company boasts a range of products: its technological know-how enables the Group to satisfy an evolving market in terms of the best extraction solutions.

EXPERTISE

Keeping up with a continuously evolving market, our group has introduced new process and product quality standards, raising its quality control levels. Constantly improving coffee mixtures, investing in production processes and its supply chain, optimizing roasting curves in R&D labs, setting quality standards higher and ensuring aroma consistency.



DEVELOPMENT

Our coffee is a pleasure that can be tasted also through our “private label” service.

Thanks to our expertise, gained working alongside many local and international customers, the Company is a trustworthy partner able to manage Private Label projects either for supermarket channels and for roaster.

The substantial presence within various market segments is the fruit of our experience and knowledgeable understanding of diverse tastes and needs of consumers and professionals partners around the world. The group's brand portfolio is designed to offer a range of blends to a broad segment of the market: tailor made solutions designed to suit household or professional market tastes and needs.

QUALITY



Beans and ground coffee



Nespresso* compatible capsules



* Nespresso is a registered trademark of Société des Produits Nestlé S.A

Dolce Gusto* compatible capsules



* Nescafé Dolce Gusto is a registered trademark of Société des Produits Nestlé S.A

Coffee pods 44 mm Ese



Lavazza compatible capsules



Espresso Point

A Modo Mio

Blue

Available blends :
Cremoso - Intenso - Elite - Decaffeinato



A passion widely recognized

Our continuous strive to investing in and developing brand new technological solutions has been awarded by all of its national and international clients.

Only in Italy, our company serves more than 10 mass retail channel operators (including Lidl, Auchan, Eurospin, In's Mercato, Selex and Coop).

This trust has also been granted by all of our international clients, either supermarkets or roasters, which refer to us both for direct selling or for private label deals.



A passion renowned and certified

BRC Global Standards gave an “A” grade to our plants for 2017.



Our Group is the only authorized roaster in Italy from the Federación Nacional de Cafeteros de Colombia.



IFS Food awarded our plants with “High level” certification for 2017.



The pursuit of perfection



Our Group offers its client the best coffee that **nature** can offer, enhanced by a **flawless manufacturing** which integrates the **best technologies** with the expertise of more than **30 years** of familiar and entrepreneurial passion.

Group strategic drivers

DAILY ATTENTION TO QUALITY

Quality results gained through daily compliance to procedures and processes.

Recent investments in improved facilities, logistics and workshops have transformed an experienced and passionate artisan heritage into an industrialized managerial organization.

PASSION FOR EXPERTISE

The willingness and ability to listen to our customers is our added value. The Group prides its strong partner relationships, and is committed to coming up with tailor-made blends and private label solutions label solutions.

CUSTOMER ORIENTED

Thanks to its brands, the Group is able to offer a wide range of technologically advanced products such as ground coffee, beans and portioned coffee, and blends.

EXTENSIVE PRODUCT RANGE

FOCUS ON PROCEDURES

Suppliers traceability systems, consistency in the production processes, set up of different parameters to guarantee correct manufacturing of each blend.



A vertically integrated history

GREEN COFFEE DIRECT SUPPLY

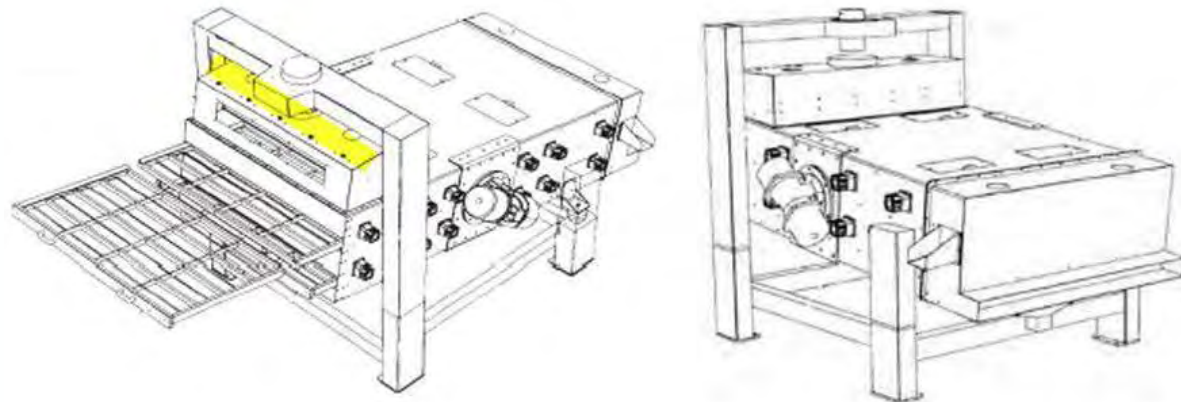
Our Group has the strength to stock green coffee directly from its multiple suppliers' plantations around the world. This complete supply chain management assures relentless raw materials stock.



GREEN COFFEE CLEANING SYSTEM (1)

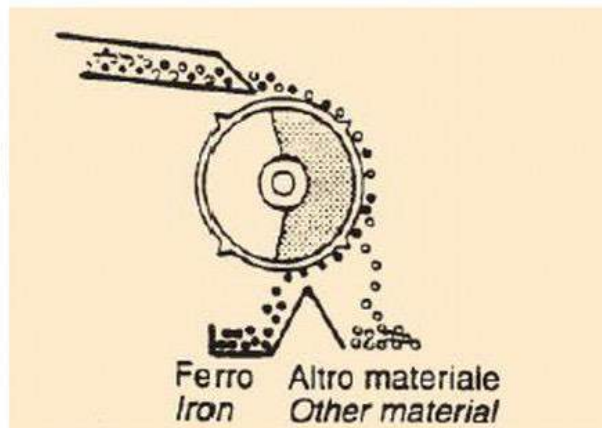
The new green coffee cleaning system developed by our Group in partnership with **Scolari Engineering** is made of different phases based on 3 worldwide parameters: **density**, **colour** and **dimension**.

The raw material is carried in a vibrating separator **Vibroblock 1500/2700** in which are built 2 lines of sieves: one for the separation of thick contaminants, the other for the elimination of dust and subtle impurities. Eventually, everything has bigger or smaller size from a determined range will be separated.



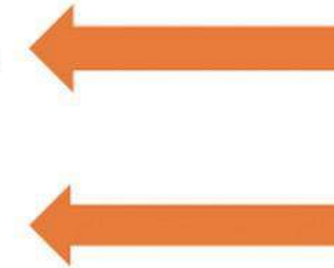
GREEN COFFEE CLEANING SYSTEM (2)

Outbound from the vibrating separator, the green coffee go through a 1.5 mt fall crossed by a blade of **fast air**, which separates lower-density materials.



GREEN COFFEE CLEANING SYSTEM (3)

At the end of the fall, a **magnetic roll** receives the green coffee and separates the ferromagnetic materials. This permanent magnetic drum allows the automatic and continuous separation of the iron materials. It is made up of an interior magnetic nucleus and of an external inox steel part which rotates, dragging irony remainders and then releasing them in a waste box.



**Clean air separator
SAP/140**

GREEN COFFEE CLEANING SYSTEM (4)

The cleaning process is completed thanks to an optic selector **SORTEX S UltraVision™** which, with a combination of an all-new inspection system comprising of Multi-Chromatic «Ultra» cameras, **Crosshair Targeting™** technology and **Textured LED Lighting™**, can detect the most subtle discolouration and defects.



NEW RFB ROASTING SYSTEM

The **Neuhaus Neotec** system, which is the biggest among the 5 plants existing worldwide, is capable of a **5.000 kg/h** roasting capacity.

This cutting-edge plant can guarantee higher efficiency (with a perfect control of residual humidity), higher quality (thanks to a better extraction from coffee beans) and lower emissions.

ADAPTIVE STONE REMOVER

Downline of the roasting process, the **stone remover** has the unique feature of being self-adjustable depending upon the typology of blend roasted. The coffee to separate is carried towards a table which, according to the beans dimension, is covered by a net, through which a uniform and adjustable airstream is blown. the combined effect of air and vibration creates a stratification of the product, related to the weight, which enables to separate the heavier components (stones) from cleaned product.



ROASTED COFFEE TRANSPORT SYSTEM

ipsum available, but the majority

Our Group's advanced roasted coffee transport system can completely safeguard the product, thanks to its pneumatic high density system, which avoids beans breaking. Moreover, it improves the cleaning capacity of the line, cutting down the risk of contamination.

NEW 3-PHASES ROLL GRINDING SYSTEM

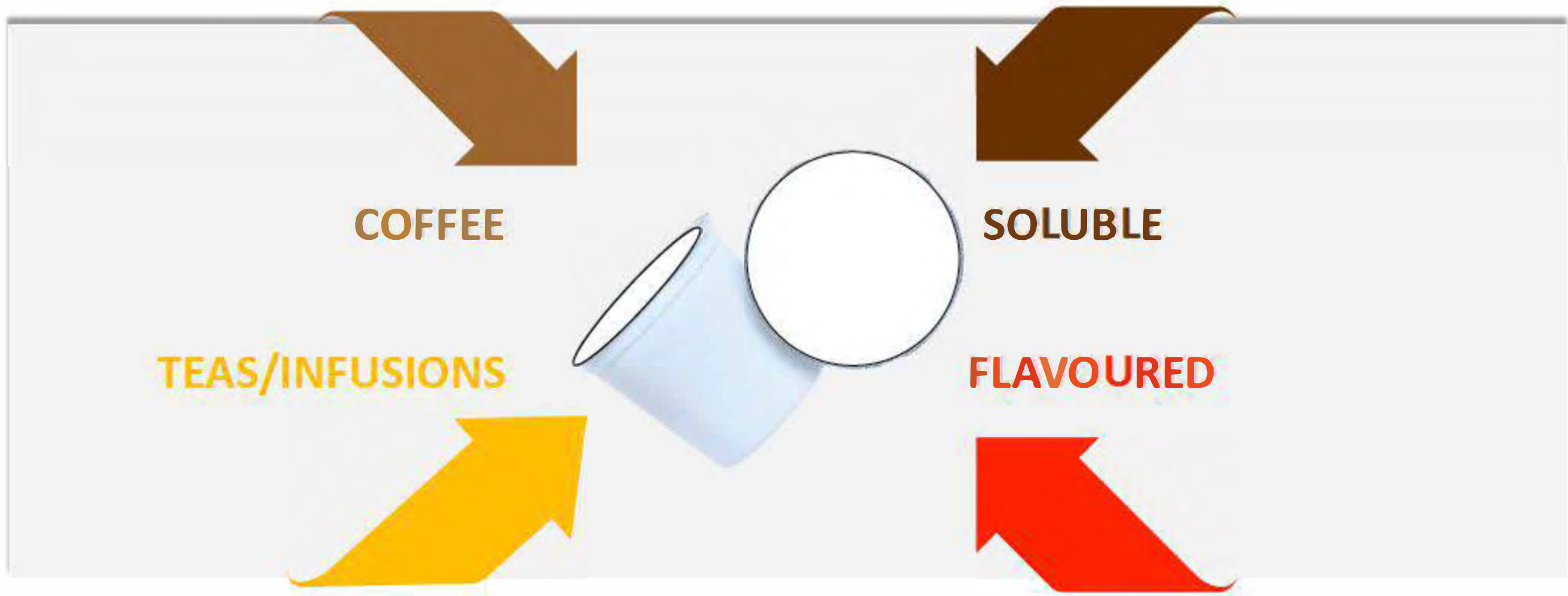
Scolari Engineering newest artwork for our Group's state of the art portioned coffee B.U.

The 3 stages of the grinding process consist of a preliminary grinding phase, followed by a refining process and an additional re-finishing stage. This system allows a more specific control of the coffee granulometry which leads to better flavours and drink dispense.



CLUSTER DEGASSING SILOS

After the 3-stages roll grinding system, the roasted and ground coffee is moved into state-of-the-art cluster silos in order to degas the product. This phase allows to correctly deal with the degassing procedure and to efficiently unroll the production process. This cluster degassing silos system is capable of maintaining unaltered the flavours and the organoleptic properties of coffee for a long time.



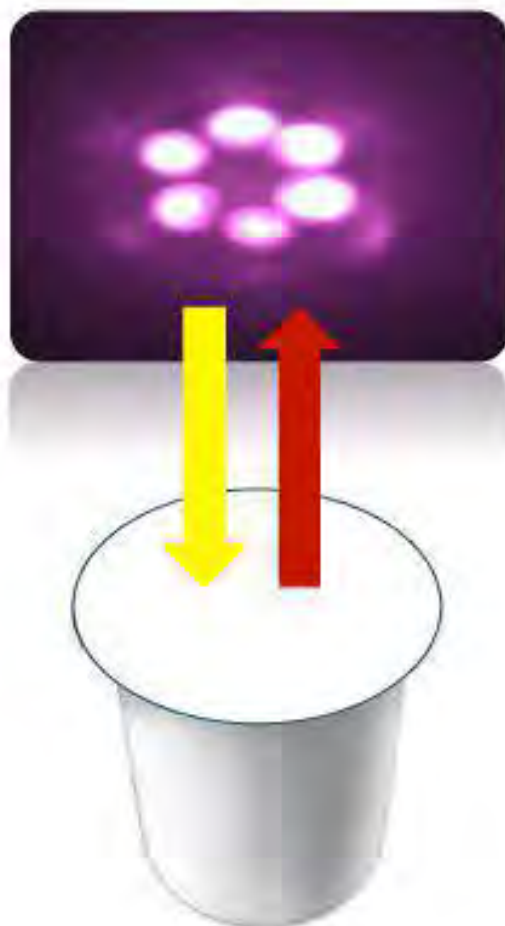
* The trademark does not belong to De Roccis S.r.l.

K CUP - KEURIG®



* The trademark does not belong to De Roccis S.r.l.





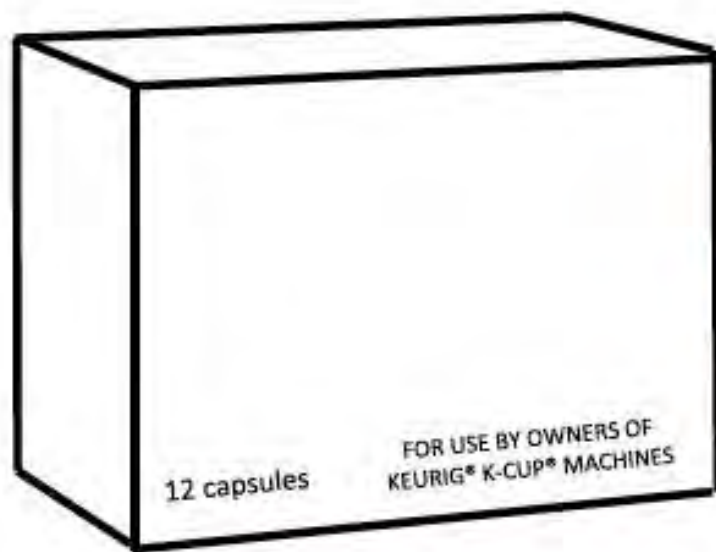
De Roccis Keurig® * K-Cup® * compatible pods are fully compatible with the **Keurig®* 2.0 coffee brewers.**

Thanks to an intense R&D and production workflow process, De Roccis managed to overcome the **K-Cup®* 2.0 protection.**

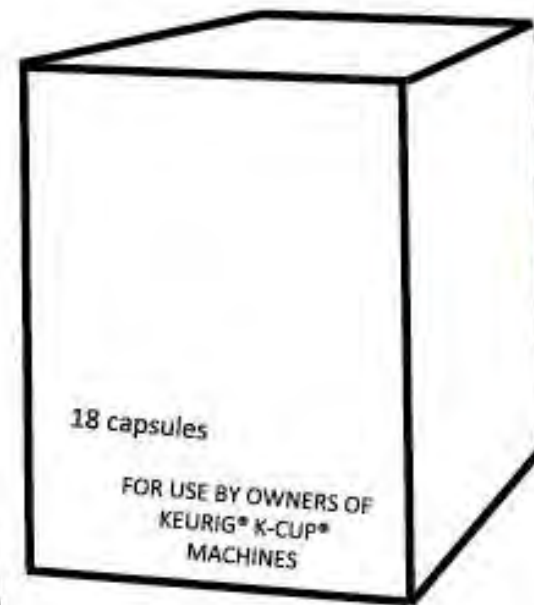
This achievement allows these capsules being fully compatible with the complete set of machines available on the market, both official (**1.0 & 2.0 Keurig®* machine series**) and **unofficial** ones (thanks to the mechanic infrastructure of the pod).

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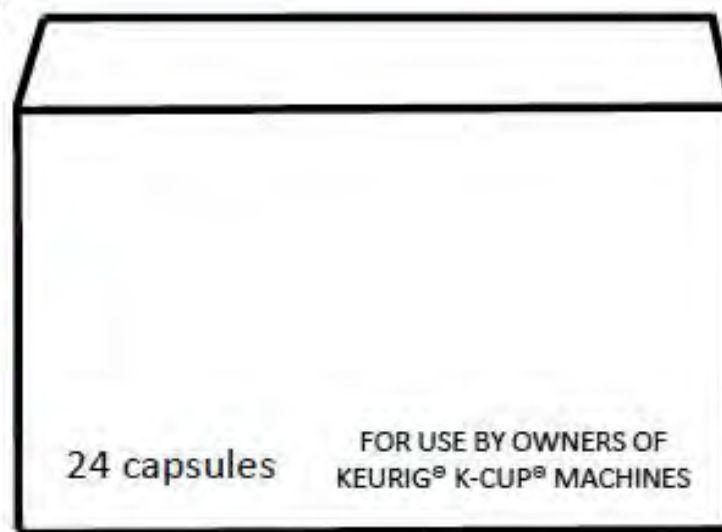


12 counts



18 counts

24 counts



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LOGISTIC FEATURES		
PODS PER SELLING UNIT		12
SELLING UNITS PER LOGISTIC UNIT		6
SELLING UNITS PER PALLET		1260
LOGISTIC UNITS PER LAYER		21
LAYERS PER PALLET		10
LOGISTIC UNITS PER PALLET		210
LOGISTIC UNIT SIZES (mm) W x L x H		152 x 309 x 202

Pallet height 217 cm



LOGISTIC FEATURES

PODS PER SELLING UNIT	18
SELLING UNITS PER LOGISTIC UNIT	6
SELLING UNITS PER PALLET	936
LOGISTIC UNITS PER LAYER	12
LAYERS PER PALLET	13
LOGISTIC UNITS PER PALLET	156
LOGISTIC UNIT SIZES (mm) W x L x H	295 x 309 x 152

Pallet height 213 cm



LOGISTIC FEATURES		
PODS PER SELLING UNIT		24
SELLING UNITS PER LOGISTIC UNIT		4
SELLING UNITS PER PALLET		728
LOGISTIC UNITS PER LAYER		13
LAYERS PER PALLET		14
LOGISTIC UNITS PER PALLET		182
LOGISTIC UNIT SIZES (mm) W x L x H		209 x 378 x 143

Pallet height 216 cm

