

GIMOKA®

HO.RE.CA. Range

Gimoka product range created for
Ho.Re.Ca. professionals is inspired by
a unique passion: coffee





Café Sector

- **Range of blends** selected and developed to meet the needs of the Ho.Re.Ca. operators
- **Single-pack option** to ensure high quality and consistent results for low consumption users, without resorting to specialist baristas.

Complementary drinks

- An **extensive beverage menu to enrich the offer** of the location with proposals that satisfy new drinking trends.

Coffee Blends

Developed to meet the specific needs of various market segments and locations.

DELICATO

BILANCIATO

CORPOSO

INTENSO

BEANS



MISCELA BAR PALLADIUM

ORIGINS

Brasile, Colombia, Etiopia,
Honduras, Papua Nuova Guinea

AROMA



Fruity



Caramel



Citrus notes

TASTING NOTES

Medium body
Acidity: medium-high
Bitter: low

ROAST



Medium



MISCELA BAR - 5 STELLE

ORIGINS

Brazil, Colombia, Honduras
Uganda, Vietnam

AROMA



Chocolate



Biscuit



Citrus notes

TASTING NOTES

Medium body
Acidity: medium
Bitter: low

ROAST



Medium



MISCELA BAR PLATINUM

ORIGINS

Brazil, Colombia, Honduras
Uganda, Vietnam

AROMA



Dark Chocolate



Dried fruit



Caramel

TASTING NOTES

Full body
Acidity: low
Bitter: low

ROAST



Medium



MISCELA BAR AURUM

ORIGINS

Brazil, Honduras
Uganda, Vietnam

AROMA



Dark Chocolate



Dried fruit



Spicy

TASTING NOTES

Full body
Acidity: low
Bitter: medium

ROAST



Medium





Espresso coffee
and cappuccino cups



Paper Cup 4oz



Napkin + sugar holders



Tray



Change-giver



Sugar bowl



Apron



Ashtray

Merchandising

The new Ho.Re.Ca. merchandising catalogue has been developed and designed to provide operators with functional and operational support for their establishments and, at the same time, elegantly characterise and decorate elements in their business activities.



Research and Quality at the Service of Your Business

A team of highly qualified experts selects the best lots and origins of coffee to create the desired sensory profile of our blends, through rigorous cupping processes and sensory analysis, but also by using sophisticated laboratory instruments to successfully develop the required roasting curves.

Process Quality

From green coffee to a cup of coffee: the quality of our products is guaranteed by 5 control steps, from the origin of the coffee to a cup of coffee, carried out by the quality assurance team that monitors all the phases of the production process, testing the organoleptic qualities, moisture content, bean colour and size of each batch of coffee.



We are spreading Italians' passion for coffee throughout the world.

Gimoka is now present in more than 50 countries. Over the years we have managed to share with the world what coffee means for us, not only providing **coffee bean blends** and/or **single-packs**, but also **soluble products and machine systems** to offer innovative solutions to the Ho.Re.Ca and hotellerie sectors.

GIMOKA

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