



Relishing a good espresso is a moment of pleasure lasting only a few seconds, but few realise that behind this simple, everyday gesture lies exhaustive but fascinating commitment.

This is the job of the Kamo experts, who work every day with passion and expertise to achieve an excellent product.

It all starts in the plantations in the producer countries, where the experts select the best varieties; the second stage takes place in the roasting plants. Here the Kamo specialists conduct extensive testing, from organoleptic tests on samples of green coffee to cup-testing, i.e., tasting in the cup after roasting, a decisive test to define the main characteristics of the product. Only after passing this final hurdle will the coffee become a Kamo blend.

Coffee beans

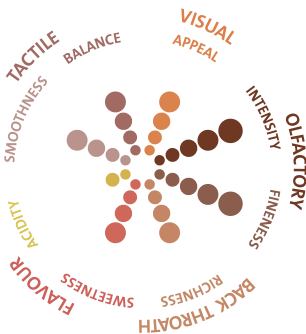


KAMO K1 ROYAL

Kamo K1 Royal is a premium blend made up mainly of Arabica coffees from Brazil and Central America. It excels for its particularly sweet, persistent flavour and refined, intense aroma. The tactile sensations give a perfectly balanced coffee. K1 Royal has a light roast.

g 3,000 drum - beans
EAN 8051511220021

Sensorial characteristics
of the espresso

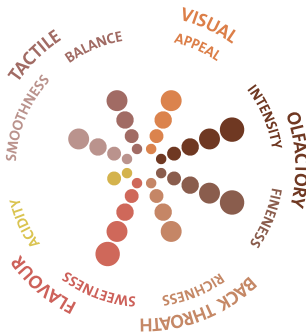


KAMO K2 RESERVE

Kamo K2 Reserve is an excellent blend made up of coffees from Central and South America. The result is a rich espresso from an aftertaste perspective, with a smooth, balanced flavour and in-cup sweetness. The aroma is intense and refined with a note of fresh fruit. K2 Reserve has a light roast.

g 1,000 bag - beans
EAN 8051511220182

Sensorial characteristics
of the espresso

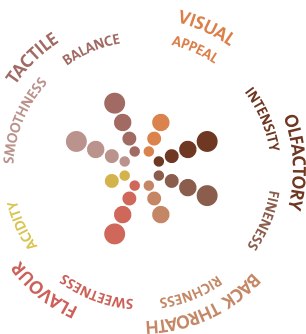


KAMO K4 OPTIMUM

Kamo K4 Optimum is a fine blend of premium Robusta and Arabica coffees that give the espresso a full-bodied, rounded flavour. The in-cup test shows a thick froth with a fine grain, while the olfactory sensations reveal its rich aroma. It has a light roast.

g 1,000 bag - beans
EAN 8051511220113

Sensorial characteristics
of the espresso

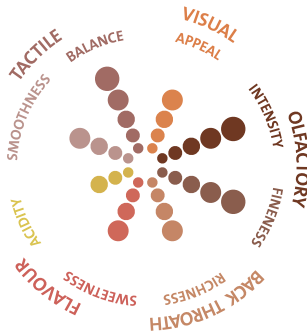


KAMO K5 SUPREME

Kamo K5 Supreme is a blend of Arabica coffees from the high plateaux of Central America. The olfactory sensations reveal an intense aroma with notes of fresh flowers. The espresso has a smooth flavour and presents a light, pleasant acidity. K5 Supreme has a light roast.

g 1,000 bag - beans
EAN 8051511220205

Sensorial characteristics
of the espresso



Ground coffee



KAMO CARAVAN

Kamo Caravan is an excellent quality coffee made up of masterly roasted Arabica and Robusta coffees. The olfactory test reveals its fine aroma, while the flavour sensations offer a full-bodied coffee.

Kamo Caravan has a light roast.

g 1,000 bag - beans
EAN 8051511220380

Sensorial characteristics



KAMO TOLIMA

The Kamo Tolima blend, inspired by the famous Colombian volcano, is an explosion of flavour and aroma.

Kamo Tolima is a premium blend of 100% Arabica coffees from the high plateaux of the Andes and Central America.

The result is a delicate, mild coffee that has an intense aroma with a note of chocolate and roasted hazelnuts.

Because of its low caffeine content, Kamo Tolima is ideal for any moment of the day.

g 250 tin - ground coffee
EAN 8051511220816

Sensorial characteristics



KAMO DECA

Ideal for moments of relaxation, Kamo Deca expresses all the characteristics of classic espresso. Kamo Deca is the perfect blend for the consumer who does not want to give up the regular consumption of coffee but wants to contain the amount of caffeine.

Kamo decaffeinated wins over everybody with its sweet flavour and offers moments of pure pleasure.

g 250 tin - ground coffee
EAN 8051511220830

Sensorial characteristics



Accessories



Sugar stick

Sugar stick sachet g 4
GOLD® Extra-fine quick dissolving sugar

Box - Kg 2.5
EAN 8051511227198

Box - Kg 5
EAN 8051511227204