

Carraro
Coffee.Italy



E.M.A DISTRIBUTORS

About Us

E.M.A DISTRIBUTORS is a Close Corporation founded in February 2011 and based in Port Elizabeth, Eastern Cape.

We are importers of High Quality Italian Coffee (Carraro Caffè) and Italian Branded Coffee Equipment.

We import the following Professional Espresso Coffee Machines:

- La San Marco
- Wega
- Brasilia
- La Cimbali
- Faema
- Astoria

and many other brands, including a variety of professional Coffee Grinders.

E.M.A DISTRIBUTORS is committed to provide and service such "MADE IN ITALY" products and their peripherals, to the major Ho.Re.Ca., Corporate & Private Sectors. We have a huge customer & distributor base who have trusted our brands and quality service for many years and no doubt, for many years to come.



Our Products



You can rest assured that you will be offering your customers excellent products when you choose Caffè Carraro. Year after year, we expertly select the finest Arabica and Robusta beans from every harvest and mix them together in exceptional blends for the catering and hospitality industry.





A PERFECT CYCLE SINCE 1927.



SuperBar

Full body, intense aroma.

Description

The Super Bar blend is created to satisfy the demands of the drinker who enjoys a very definite, full-bodied coffee. It features a fragrant aroma of fine roasted coffee, a highly compact creaminess and a full, harmonious body. The aftertaste evokes an attractively rounded and velvety flavour of good traditional coffee. The blend is made up of top quality washed and natural Arabicas from the Horn of Africa and Brazil, and from meticulously selected African and Asian Robustas

Sensory analysis

Aroma	☺	☺	☺	☺	☺
Intensity	☺	☺	☺	☺	☺
Sweetness	☺	☺	☺	☺	☺
Acidity	☺	☺	☺	☺	☺
Aftertaste	☺	☺	☺	☺	☺





Globo Elite

Pleasantly soft, fine taste

Description

The Globo Élite blend is composed of three Arabica qualities and three Robusta qualities, all of them natural, washed and selected batch-by-batch.

The body is full and strong, never too aggressive.

Sensory analysis

Aroma	●	●	●	●	●
Intensity	●	●	●	●	●
Sweetness	●	●	●	●	●
Acidity	●	●	●	●	●
Aftertaste	●	●	●	●	●





Globo Rosso

Full body, thick rich cream

Description

The emphasis of this blend is to combine high quality Robusta coffees with a smooth Arabica to produce a thick crema that delivers an intense aroma. This is a traditional coffee served in Southern Italy.

The aroma is strong and pleasantly bitter. The aftertaste has a woody note to it with a fairly harmonic equilibrium.

Sensory analysis

Aroma	●	●	●	●	●
Intensity	●	●	●	●	●
Sweetness	●	●	●	●	●
Acidity	●	●	●	●	●
Aftertaste	●	●	●	●	●



Globo Marrone

Strong roasted, intense aroma

Description

The Globo Marrone blend combines some of the best natural and washed coffee qualities from three continents, carefully selected.

Intense and punchy
Strong Roast
Greatly blended

Sensory analysis

Aroma	☐	☐	☐	☐	☐
Intensity	☐	☐	☐	☐	☐
Sweetness	☐	☐	☐	☐	☐
Acidity	☐	☐	☐	☐	☐
Aftertaste	☐	☐	☐	☐	☐





Don Carlos

The real Italian taste.

Description

Full-bodied coffee with a rich and strong aroma. The blend is a combination of Arabica and Robusta, both from different origins.

Without sugar it shows its bitter features, but with sugar the bitterness turns weak and shows notes of chocolate and mellowness.

Sensory analysis

Aroma	☺	☺	☺	☺	☺
Intensity	☺	☺	☺	☺	☺
Sweetness	☺	☺	☺	☺	☺
Acidity	☺	☺	☺	☺	☺
Aftertaste	☺	☺	☺	☺	☺



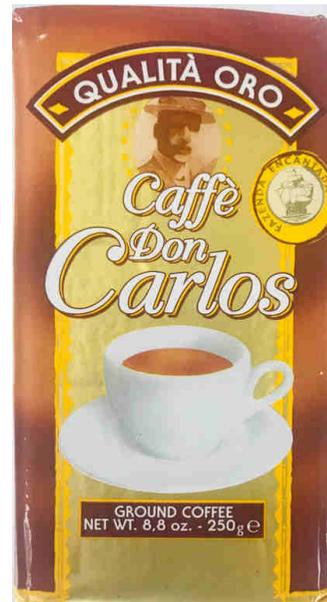


Don Carlos Gusto Classico

Don Carlos Gusto Classico is the result of a selection of the finest green Arabicas and Robustas, a coffee with a full and persistent flavour.

Don Carlos Qualita' Oro

Qualità Oro is a blend created for those who prefer smooth velvety flavours. Its floral aroma is intense and persistent.



At home...

... or at the office

Ground and packaged with artisan care, the specifically selected range of coffees are perfect for use in a Moka, filter-coffee-machine, Plunger and French Press. We constantly strive for top quality in our coffee and all of our products.





Aroma e Gusto Intenso

When the bitter becomes pleasant.

Aroma e Gusto Intenso is a very creamy coffee at a nice price with a penetrating aroma and a full flavour.



Decaffeinato

The full taste of a caffeine-free coffee

Caffeine can be removed by using either organic solvents (dichloromethane or ethyl acetate), water or carbon dioxide. All of the decaffeination methods that are currently used in the market are certified by the Italian Ministry of Health and they are not harmful.



Primo Mattino

The taste of tradition

Primo Mattino is a coffee with a traditional flavour obtained from the body of good Robustas and blended with the smoothness of the Arabicas.



Espresso Casa

Espresso at home just like the one at the bar

Espresso Casa is a blend developed to offer the maximum taste, creaminess and aroma when used with home espresso machines. The result is a fine coffee for connoisseurs.



Tazza d'Oro

Smooth flavour, intense perfume

Tazza d'Oro is a blend created for those who prefer smooth velvety flavours. Its floral aroma is intense and persistent



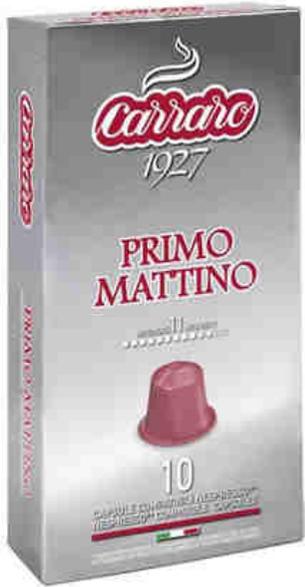
Our Capsules

Nespresso®* Compatible

Our delicious compatible capsules are a product of our vast experience spanning from more than three generations in the world of coffee. With the technological innovation of single-serve espressos, you can enjoy exceptional coffee, even when you are at home or work.



Every capsule contains first-rate blends that are roasted and ground in the traditional way. We follow the recipes that we have been using in our cafés for decades while also presenting some delicious new offerings.



Primo Mattino

Deep and Harmonious

Primo Mattino has a rich, strong body. The Arabica beans bring out the best of the dense creaminess and the fully rounded taste in this strong espresso.

Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	



Crema Espresso

Full body and Creamy

Crema Espresso capsules contain a blend which has been specially created to intensify the classic taste of coffee with a great body and creaminess.

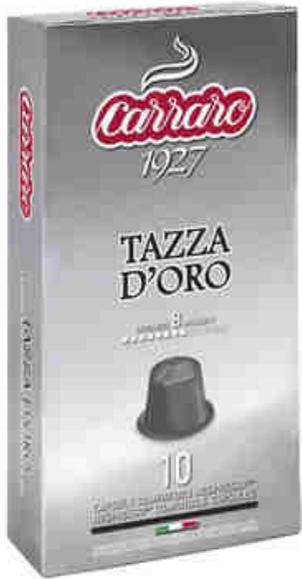
Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	

Nice and Strong

Tazza D'Oro

The Founder's blend



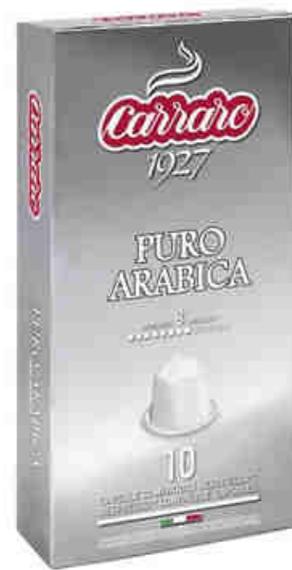
The Tazza d'Oro capsule tells the tale of research that spans over three generations: it contains the founder's blend, which is a product of the passion that was already fuelling his quest for the perfect espresso back in 1927. It has a floral aroma, a sweet, nectarous flavour and is both exceptionally smooth and marvellously creamy.

Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	

Puro Arabica

100% Arabica



Puro Arabica capsules contain eight highly select varieties of Arabica coffee. There are hints of jasmine and rose petals in its fragrant and floral aroma. While the flavour is full, with prominent sweet notes, it also has a long and delicate aftertaste. The Arabica beans have a low caffeine content, so it can comfortably be enjoyed several times a day.

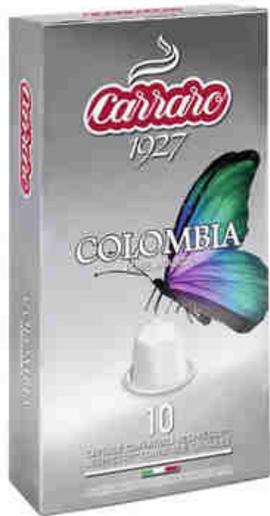
Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	

Sweet and Smooth

Single Origin 100% Arabica

Colombia



A delicately sweet flavour with low acidity

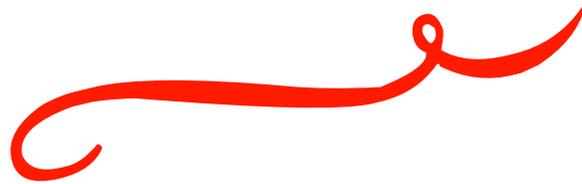
Colombia is the second largest producer of Arabica coffee after Brazil, but its quality is sweeter and commonly defined as "Suave" (Soft). The carefully selected "Supremo" beans grown in the Medellin region and are large, flat and uniform. Delicately sweet in the cup, this light, aromatic body has a low-toned acidity which makes this coffee perfect for drinking at any time of the day.

Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	

Sensory analysis

Aroma	
Intensity	
Sweetness	
Acidity	
Aftertaste	



Brasile

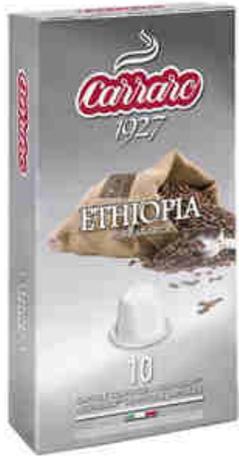
Medium body with a nutty flavour and aroma of toasted bread

This coffee is grown in the Cerrado region of the State of Minas Gerais at an altitude of 800 metres above sea level. The care employed in its cultivation, harvesting and processing has earned it the title of "Specialty Strictly Soft" coffee. Sweet taste, but not overly so, it has walnut notes and a toasted bread fragrance. These characteristics make it ideal for drinking at any time of the day.



Single Origin
100% Arabica

Ethiopia



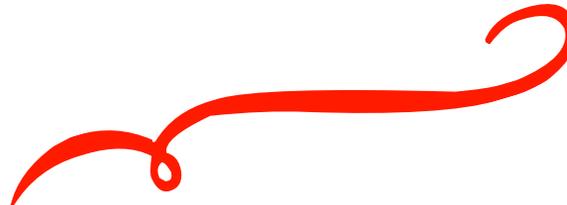
Liqueur-like with floral notes of rose and jasmine.

This is the most fragrant coffee in the world, with marked jasmine and rose petal notes. Very sweet in the cup, with medium body and syrupy.

Persistent and very pleasant aftertaste. Ideal served at breakfast and with sweets after a meal.

Sensory analysis

Aroma	☺	☺	☺	☺	☺
Intensity	☺	☺	☺	☺	☺
Sweetness	☺	☺	☺	☺	☺
Acidity	☺	☺	☺	☺	☺
Aftertaste	☺	☺	☺	☺	☺



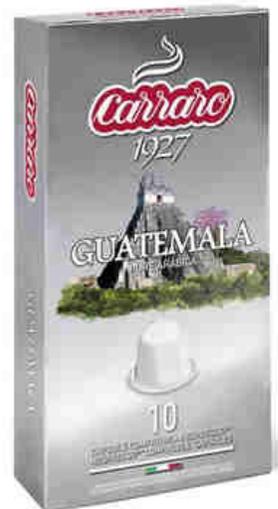
Guatemala

Sweet and chocolaty body, very fine and floral acidity

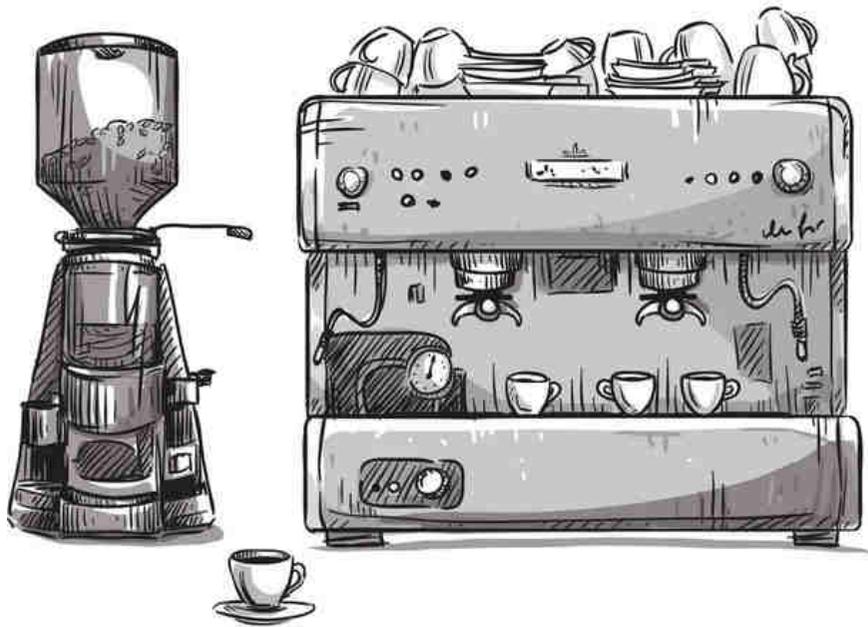
The most acclaimed coffees from Guatemala are grown in the Antigua district at altitudes of 1600m to 2000 metres above sea level. The small scale producers still use traditional systems for cultivating, harvesting and processing the coffee berries. The result is an excellent coffee with floral aromas in the cup and the occasional hint of alpine herb scents. Very sweet-toned and chocolaty; full body and with the lightest acidity. Pairs beautifully with sweet or savoury breakfasts, even in the "long American" version.

Sensory analysis

Aroma	☺	☺	☺	☺	☺
Intensity	☺	☺	☺	☺	☺
Sweetness	☺	☺	☺	☺	☺
Acidity	☺	☺	☺	☺	☺
Aftertaste	☺	☺	☺	☺	☺



Service & Repairs



We, at E.M.A DISTRIBUTORS offer expertise servicing and maintenance on both industrial and commercial coffee machines. Our dedicated technician prides himself in restoring and servicing machines back to pristine condition. This leaves you with a quality machine and one less thing to worry about when making that extra special cup.

With Italian training and experience, we can meet and exceed your needs and expectations where quality and service excellence is industry benchmark.

Should the machine need to be uplifted for repairs, our technician will install a temporary loan machine at no charge. You will then be contacted regarding your coffee machine's repair-time and estimated quote

Work will commence once you are satisfied with the quote in written confirmation to a representative of E.M.A DISTRIBUTORS.





ABOUT CARRARO CAFFE'

17 Production lines

5 Lines for vacuum packing ground coffee

4 Lines for packing coffee beans with valves

2 Lines for packing coffee in disposable pods

3 Lines for packing modified atmosphere tins

1 Lines for packing cocoa

2 Lines for packing single-serve capsules

90

years of history

20

countries of origin

16,000

tonnes/year in production capacity

Pristine lands, select plantations, slow roasting and 90 years of experience come together in the exceptional flavour of Carraro coffee. For us, coffee means both tradition and innovation.



Our company has been on a quest for quality since 1927. We combine the culture and taste of great master roasters with cutting-edge production technology. The resulting coffee is an absolute delight to savour, with an aroma that gets more and more refined with every harvest, year after year.

From nature, to roasting
to Carraro flavour.

An industrial player...

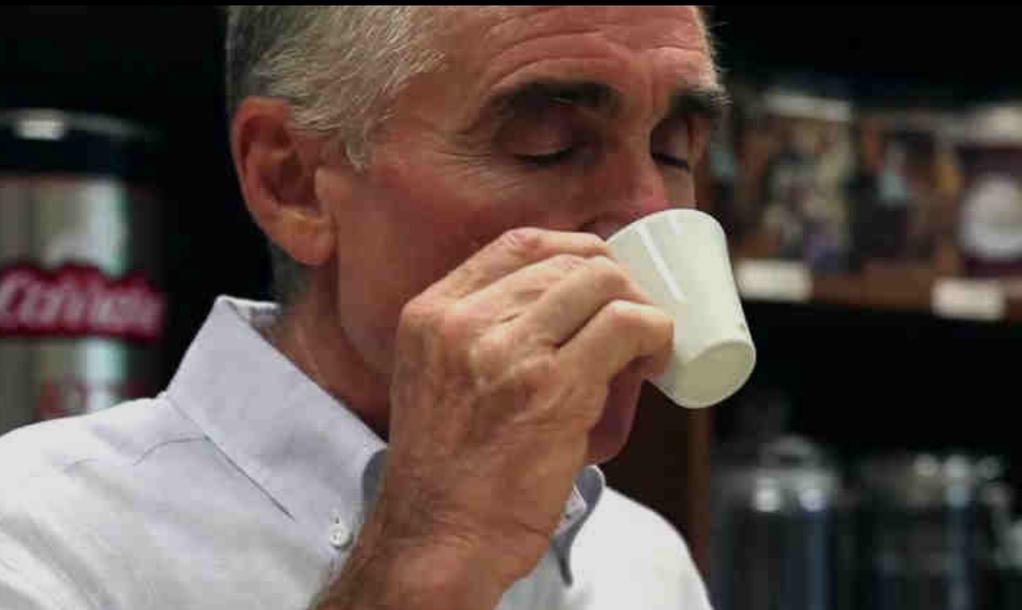
Our production system may be state-of-the-art, but the roasting techniques are strictly traditional. We have always favoured slow cycles because there is no better way to get the sugars to caramelize and the aroma to form, thus obtaining maximum flavour from the beans for all types of coffee.



6,000
tonnes of coffee
roasted every year

45,000 packs a day

...With an artisan essence.



Roasting is followed by the art of blending. We always follow the recipes drawn up by our Master Tasters, which are fine tuned by monitoring and tasting on a daily basis.

Only a fusion of the finest Arabica and Robusta beans can produce our unique aromas.

The Coffee Journey

1. Selection of the green coffee beans

This is the first step and it lays the foundations for making top quality products.



All of the consignments of green coffee beans at Caffè Carraro are bought following pre-selection of samples that are representative of each whole batch.

Every morning, the “Master Tasters” analyse the samples that arrived the previous day from the countries of origin.

Only the best batches are selected and purchased.



2. Roasting: the heart of the process

This is the most delicate production process and it plays the biggest part in establishing the “flavour of the coffee”. Carraro has chosen to use flexible, completely automatic roasting machines with slow cycles for optimum, tailored aroma formation and caramelization of the sugars in every single origin of coffee.

Each origin has its own distinctive features: in order to ensure that every single bean is roasted as well as possible, Caffè Carraro has chosen to roast coffee from each place of origin separately before blending the aromas and flavours of the different origins. However, all of this is only done after it has been left to mature for a suitable period in a storage area with more than 45 silos.

3. Blending and packaging

After it has been roasted and washed again, the coffee is left to mature for a few days in 47 silos with an overall capacity of 154 tonnes. It is then blended using the recipes created by the “Master Tasters” and sent for grinding and packaging.



Constant monitoring of the grind size and closed loop transport with aroma recovery keep the products as fragrant as possible. Vacuum packing or packaging in a modified atmosphere with inert gas (nitrogen) keeps the flavour and aromas fresh over time.

*** Private Label ***

Our extremely dynamic and flexible production department can make the perfect coffee for your private label. Together with our Master Tasters, we can create products that are tailored to the needs of our partners. We take great care over the research, assessment and creation of the blend, as well as the entire production cycle and the creation of customized packaging.

Contact Us

E.M.A DISTRIBUTORS

Importer of Italian Coffee,
Coffee Machines and Coffee Grinders
including Sales, Service & Distribution

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