

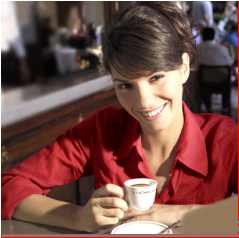
ESPRESSO ITALIANO TASTING

ESPRESSO ITALIANO TASTING

- ☕ Perfect espresso
- ☕ Tasting
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- ☕ Trialcard

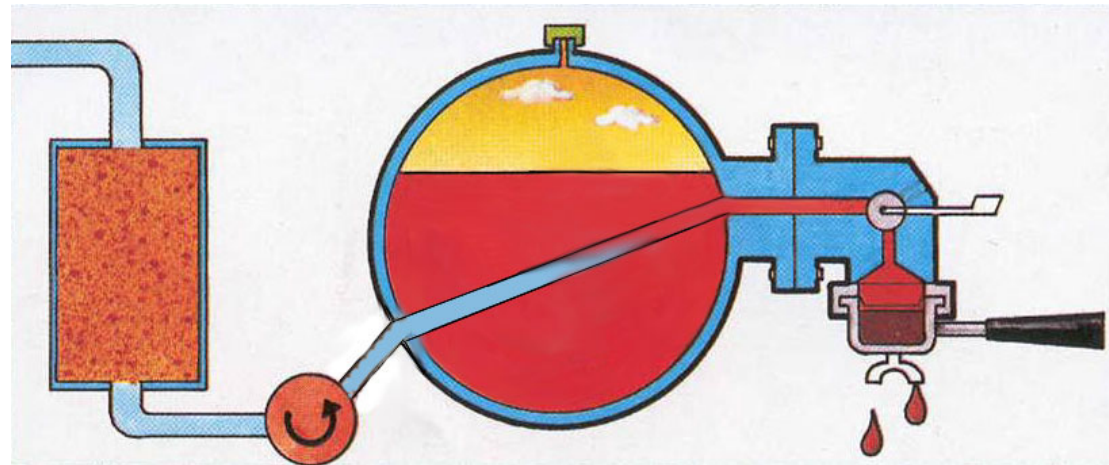


SAMPLE
PRESENTATION



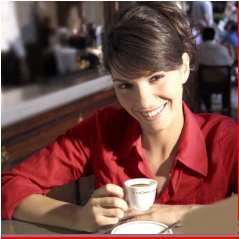
espresso coffee

ESPRESSO ITALIANO TASTING



It is the best way to obtain all the pleasure from right roasted coffee beans.

Espresso is a in-the-cup beverage, obtained making hot water pass through coffee pulver under the right pression.



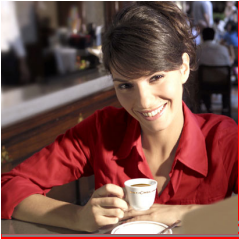
real espresso



- 7 ± 0.5 coffee grams
- Water temperature on the coffee panel: $88 \div 92^{\circ} \text{C}$
- Coffee temperature in the cup: $67^{\circ} \text{C} \pm 3^{\circ} \text{C}$
- Pump pressure: 9 bar
- Extraction time: 25 ± 5 seconds
- Beverage Quantity in the cup: 25 – 30 ml

Real espresso has a 2-3 mm thick hazelnut-coloured crema, verging on dark brown with reddish hues and may be streaked uniformly with a lighter colour.

It has a balanced taste, a strong sweet aroma, balanced and with a long-lasting taste in mouth.

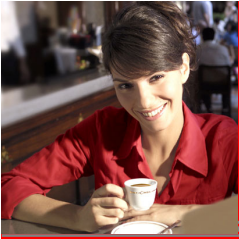


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certified Italian espresso



Italian Espresso must be prepared using a blend of roasted beans of different origin, grinded by the operator just befor preparing coffee. The machine must process them in order to make the beverage have well determined organoleptic features, which are fixed and controlled by the scientific rules of the sensorial analysis.

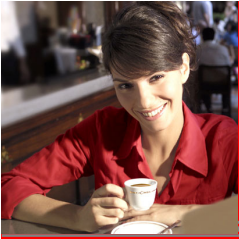


tasting means ...

ESPRESSO ITALIANO TASTING



...sampling with attention a product in order to appreciate its qualities, testing it with our senses, trying to know it looking for its defects and qualities and talking about them with a codified language

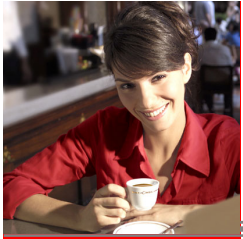


kinds of tasting



The chemical analysis gives us precise information (for example, the percentages of all components in the cup) but it is not enough: in fact it can not give us information about the quality relations among the components and cannot explain us the balance and harmony which characterize a real espresso..

So we must behave like a sommelier in front of a wine glass: we have to move in the middle area, between the objective and the subjective approach.



tasting steps

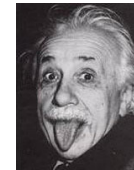
sight



smell

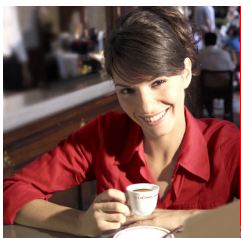


taste



touch





ESPRESSO ITALIANO TASTING

Nome assaggiatore :		campione:		data :						
Sensazioni visive										
Intensità colore	1	2	3	4	5	6	7	8	9	Colore : Crema di tonalità nocciola tendente alla testa di oro con riflessi opacità striature chiare che creano una <u>textura uniforme</u>
Tessitura	1	2	3	4	5	6	7	8	9	
Sensazioni olfattive										
Intensità olfattiva	1	2	3	4	5	6	7	8	9	Intensità olfattiva : volume globale degli odori percepiti, siano essi di tipo positivo o negativo
Intensità tostato	1	2	3	4	5	6	7	8	9	
Sensazioni gustative/tattili										
Corpo	1	2	3	4	5	6	7	8	9	Corpo : percezione sferica, di sciopposità direttamente correlato con la viscosità
Acido	1	2	3	4	5	6	7	8	9	
Amaro	1	2	3	4	5	6	7	8	9	Amaro : sensazione che tendenzialmente si percepisce nella parte posteriore della lingua
Astringente	1	2	3	4	5	6	7	8	9	Astringente : sensazione di secco, asciutto o allappante
Sensazioni retroolfattive										
Glob. odor. positivi	1	2	3	4	5	6	7	8	9	Globale odor. positivi : volume globale delle sensazioni positive percepibili per via retro nasale
Glob. odor. negativi	1	2	3	4	5	6	7	8	9	