



## ZINZINO ESPRESSO by ROMBOUTS & MALONGO:

The Zinzino range of coffee pods are made by Rombouts & Malongo who are Europe's most exclusive roasting house, founded in Antwerpen, Belgium, in 1896. Malongo is its sister company in Nice, France. The company is still family-owned and is proud of its traditions and its passion for coffee.

We use only the best Arabica beans in our coffee. The plantations that are high up in the mountains often have really good conditions for a better flavour and quality. We hand pick only ripe berries for the sake of the flavor. If we need to add some extra strength, we use a premium grade of Robusta beans. The coffee beans are finally slowly roasted for 20 minutes in a low temperature at around 230 C to bring out all the aromas.

We have pods made for us that are suitable for a small espresso, 4-10 cl, and pods made that are suitable for a large espresso, 10-14 cl. The quantity of ready coffee you get from one pod depends on how the coffee is ground.

The pods are sold in boxes of 12 pods or in big packs with 192 pods.

# OUR PREMIUM VARIETIES

## RISTRETTO

Ristretto is one of the strongest in the range and an Italian-style coffee. It contains Arabica beans blended with 20 % Robusta beans. The coffee has a rich, creamy body, and a generous but sharp flavour with a delicious bitterness and long-lasting aftertaste. The acidity is balanced and brings forth delicious flowery flavours and aromas of green trees with a long-lasting aftertaste with slight earthy hints. Ristretto is excellent for making Cappuccino or Caffè latte. A coffee that is perfect after dinner and definitely with very flavoursome desserts.

**SMALL**  
4-10cl



## BRAZIL SUL DE MINAS

Is made of 100% Brazil's exclusive and hand-picked Arabica sul de minas beans. Connoisseurs consider it to be the best Brazil has to offer. The coffee is fairly strong, with a creamy and soft body. It has a great deal of flavour and an aroma of grapefruit, nuts, walnuts and smoke, all of which also contribute towards a long-lasting, round and delicious aftertaste. It has a sharp bitterness but small in acidity. The coffee goes very well with chocolate desserts, cream cakes and other soft cakes.

**SMALL**  
4-10cl



## LA GRANDE RÉSERVE

Is made of 100% Arabica beans from the finest plantations in Central and Southern America, a real "connoisseur's coffee". It is a medium-strength coffee with a particularly soft, round flavour. A fantastic rich, creamy body. The coffee is characterised by a lot of flavour and aroma with hints of caramel and hazelnuts. The balance between acidity and bitterness contributes to a delicious long-lasting aftertaste and tiny notes of red berries. After dinner, we think of nice-smelling desserts, particularly those flavoured with different nuts/peanuts.

**SMALL**  
4-10cl



## MOKA D'ETHIOPIE

Moka d'Ethiopie is made of 100% Ethiopian exclusive Arabica beans that grow wild at the foot of the Abyssinia mountains. The coffee has a medium strength in flavour and is deliciously full in taste. It is an aroma-rich coffee with little acidity and the flavours of apricots, bergamot, citrus and coriander and it reminds you of the original bean. It has a long-lasting, slightly earthy aftertaste. After dinner, we would recommend desserts with seasonal fruits or liqueurs.

**SMALL**  
4-10cl



## LA TIERRA

The coffee is a blend of beans exclusively from small plantations in Central America that are actually both Fairtrade-certified and Organic cultivation certified. The coffee is made of 100 % Arabica beans and has a very little acidity and slight bitterness. La Tierra is one of the mildest flavours we offer but still has a very rich, fruity aroma and delicate flavour of caramel. The coffee has a fairly short aftertaste with hints of nuts. It goes very well with sweet and caramel-flavoured desserts.

**SMALL**  
4-10cl



## LES CAFÉS EPHEMERES

Coffee of varying origin for the coffee lover! The coffee is 100 % Arabica beans of the finest hand-picked quality from small plantations. The origin of this coffee varies with deliveries from different exotic world plantations such as Peru, Panama, Burundi, etc. Even if the coffee and the quantity of beans harvested vary throughout the year, we can guarantee fantastic flavour experiences! The coffee is replaced around 3-4 times a year, so it is perfect for those who want to experience the best coffee while still having a variation.

**SMALL**  
4-10cl



### BLUE MOUNTAIN

It is the world's most exclusive Arabica bean and is cultivated at an altitude of 1700 metres in Jamaica. High mountains, rain and fog and a great deal of sun provide for a fantastic soil and growth zone that lends the coffee a fresh, clean and mild flavour. The mildness in all aspects is part of what makes it unique! The coffee has an exquisite and generous aroma with some buttery notes. It has a certain amount of sweetness with a caramel flavour. This is a well-bodied coffee with a low caffeine content and almost no bitterness and with a light, well-balanced aftertaste. The coffee is suitable for most mild-flavoured and medium-strength desserts.

**LARGE**  
10-14cl



### LES PURS MATINS

Some people experience stomach related problems when drinking coffee with high acidity levels, particularly when milk is involved. This ecological coffee is reduced in fat content and is very low in acidity which therefore reduces this problem. 100% Arabica beans from Central America with all the aromas preserved give a mild but rich, round flavour, with hints of caramel. It is low in acidity and bitterness with a slight aftertaste and little notes of berries. Goes very well with milk-based desserts.

**LARGE**  
10-14cl



### ROMBOUTS ETHIOPIA

Ethiopia is made of 100% Ethiopian exclusive Arabica beans that grow wild at the foot of the Abyssinia mountains. The coffee has a fairly powerful flavour and is deliciously full in taste. It is an aroma-rich coffee with little acidity and notes of apricots, bergamot, citrus and coriander. It reminds you of the original bean with a very long-lasting, slightly earthy aftertaste. After dinner, we would recommend desserts with seasonal fruits or liqueurs.

**LARGE**  
10-14cl



### ROMBOUTS COLOMBIA

This coffee is made of Colombia's best Arabica beans that grow on the high plateau 2 000 m above sea level. The coffee has a mild, round flavour with a little body and very slight bitterness. The acidity level is higher and contributes to a fruity flavour and aroma with hints of red berries, blackcurrants and blackberries but has only a slight aftertaste. After dinner, we suggest having the coffee with desserts, ice-cream or pastries with red fruits and berries.

**LARGE**  
10-14cl



### ROMBOUTS DECA

This caffeine-free coffee is an excellent choice if you wish to reduce your caffeine intake. It is made of 100% Arabica beans and has a medium strength flavour and aroma like Grande Reserva with a particularly mellow, round flavour. The coffee is characterized by a big flavour and aroma with hints of caramel and nuts. It has a mild acidity but slight bitterness since the caffeine has been removed. The coffee has a delicious long-lasting aftertaste. Desserts with a slightly stronger flavour and fruity scent go well but those made with nuts are also good.

**LARGE**  
10-14cl



### ROMBOUTS LA FINCA

This coffee contains 100% Arabica beans from extremely small plantations in Central and Southern America. They are Organic Farming-certified and cultivate using no chemical fertiliser or pesticides. This means that the soil and thereby the coffee beans have an unbelievably pure flavour. The berries ripen extra slowly in the shade of trees and are thereby given a well-developed aroma. The coffee is medium-strength with a generous body, a short aftertaste and an aroma of roasted almonds and hints of caramel. A little acidity and slight bitterness gives a perfect result and it is one of the finest in the Rombouts range. Suitable for desserts with fruits such as apples or pears.

**LARGE**  
10-14cl



## OUR COFFEE

### WOULD YOU LIKE A LARGE OR A SMALL ESPRESSO?

We offer pods that are suitable for a small espresso and pods that are suitable for a large espresso. The quantity of coffee you get from one pod, 4 or 10 cl, depends on how the coffee is ground. Small espresso pods contain extra finely-ground coffee that is tightly packed and it takes the water a long time to seep through, whereas pods for large espressos contain coarser coffee grains through which the water runs more easily.

### DIFFERENT BEANS, DIFFERENT COFFEE

Coffee is made principally from 2 different beans, Arabica and Robusta. The Arabica bean is the finest bean which gives a mild, flavorsome coffee. Arabica grows at high altitude in the tropics. 100% Arabica is the choice for our different roasts and flavours. The Robusta bean on the other hand gives a stronger coffee with a rough, slightly bitterer flavour and is blended into only the strongest espresso flavours.

### COFFEE SUPPLIER

Our coffee supplier is Rombouts coffee house founded in Antwerpen, Belgium, in 1896. Malongo is the Rombouts sister company in Nice, France. The company is still family-owned and is proud of its traditions and passion for coffee. Its vision is to supply the highest quality coffee by carefully selecting suppliers at small plantations - preferably Fairtrade with unique flavors. Handpicked beans are processed using the wet method, then brought on site where each sack is inspected to be slow-roasted and packaged. This is what has made them the supplier of the Belgian Royal Family and prestigious hotels and airports worldwide such as Paris, New York, Tokyo and Dubai.

### FAIRTRADE

Rombouts & Malongo was the first coffee roasting house to cooperate with Fairtrade as early as 1992 and has since then been the leading roasting house of Fairtrade coffee in Europe. They had a unique commitment to Fairtrade farming right from the start and currently have personal relationship with each cooperative, which they visit and inspect each year. Normal cooperatives just buy beans. Since 2007, Rombouts & Malongo has sponsored the Malongo Foundation with aim to support projects in healthcare, to protect children and to address other social issues with local Fairtrade organizations. They annually support projects at different Fairtrade cooperatives in ecological cultivation and local transportation systems.

### IN GOOD HANDS WHEN NO LONGER USED

Zinzino is, in each country where we offer coffee, a member of the local organization handling return and scraping of small electrical products. The fee Zinzino pays to these organizations makes sure there is a safe and environmentally good handling of our coffee machines when they are no longer used.

### COLLECT AND RECYCLE THE PACKAGING MATERIAL

Zinzino is a member of the local organization, if available, and both report and pay for the collection and recycling of different packaging materials used in our products. In Sweden it is for example FTI. In some countries we report and pay the local authorities themselves and thus support the recycling processes they have.

### NO CHEMICAL FERTILIZERS AND PESTICIDES

Zinzino is a member of the FairTrade organization in Sweden and thus locally support the principle to grow coffee and tea without the use of chemical fertilizers and pesticides.

### ENVIRONMENTALLY CERTIFIED

Rombouts & Malongo is the only coffee roasting company in Europe that is environmentally certified according to the international standard ISO 14001. The factory at Malongo where pods are produced, applied for an ISO 14001 certification in 2008 in order to validate its environmental status that had been in force since the 1990s.

This certification involves everything from choosing plantations, transportation, how the factory works and the packaging materials. Recycling procedures for waste, water and heat are also included.

### ENVIRONMENTALLY FRIENDLY POD

Its not enough if the coffee comes from a certified plantation. After that the coffee has been roasted it is packed in a pod made of un-bleached filter paper and then put inside an individual unit made of PET. At the moment, PET is the most environmentally friendly material that can keep the aromas inside for a long time. A new individual unit made of paper is the next development. It has just been introduced and will replace PET over the coming years.

