



ZINZINO ESPRESSO by ROMBOUITS & 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

ITALIAN ESPRESSO

Zinzino Italian Espresso is a blend of some of the world's best Arabica's, and contains 20% Robusta to give it the strength and astringency that is the trademark of real Italian espressos. It has a rich, creamy body and even if it has the bitterness of an Italian espresso, it offers a round and elegant aftertaste with gently earthy tones. Zinzino Italian Espresso is excellent for making a short espresso or as a base for coffee drinks since the quality of coffee flavors and aromas, with a hint of green trees, penetrates the milk. Zinzino Italian Espresso is perfect for the Mediterranean minded consumer who wants a quick espresso or to enjoy after a fine dinner.

SMALL
4-10cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



FAIRTRADE ESPRESSO

Zinzino Fairtrade Espresso is a selection of the very best beans coming from Fairtrade certified plantations. This exclusive blend is incredibly sweet with a syrupy mouthfeel and has notes of preceding cocoa, hazel nuts and dried fruits. Slow roasted, the Zinzino Fairtrade is intense and offers a complete cup with a nice and long lasting aftertaste. This excellent coffee can be in particularly appreciated with dark chocolate.

SMALL
4-10cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



FRENCH ESPRESSO

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 flavor and a fantastic rich, creamy body. The coffee is characterized by a big flavor and aroma with hints of caramel and hazelnuts. The balance between acidity and bitterness contributes to a delicious long-lasting aftertaste and little notes of red berries. After dinner, we think of nice desserts particularly those flavored with different nuts/peanuts.

LARGE
10-14cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



BRAZILIAN ESPRESSO

Is made of 100% Arabica. Brazil's exclusively, 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 with a balanced acidity. The coffee goes very well with chocolate desserts cream cakes and other soft cakes.

LARGE
10-14cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



COLOMBIAN ESPRESSO

Colombie Supremo is made of Colombia's best Arabica beans that grow on the high plateau 5000 m above sea level. The coffee has a mild, round flavor with a little body and very slight bitterness. The acidity level is higher and contributes to a fruity flavor 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.

SMALL
4-10cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



COFFEE POD ROYAL BLEND

Our unique coffee pod Royal Blend makes it quick and easy to get a large coffee from our espresso machines. Each pod contains coarse ground coffee beans and is therefore especially suited to provide 20 cl of coffee from one single pod. The flavor is reminiscent of the traditional filter coffee, but with a lovely crema - just like the rest of our amazing espresso pods. Royal Blend is made from a blend of carefully selected Arabica beans grown on some of the highest altitude plateaus in Brazil, Nicaragua and Guatemala, and contains 10% Robusta from Ethiopia. The flavor has hints of almond and chocolate with a delightful aroma of fine spices.

BARQUETTE
20cl

INTENSITY ○○○○○
AROMA ○○○○○
AFTER TASTE ○○○○○



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, flavoursome 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.

