



DRAGO
moctambo



ITALIAN UNCOMPROMISING

Since 1985, Drago Mocambo has stood for tradition, experience and quality.

It began with the roasting of the first beans with a small Petronicini in a garage now called Drago Mocambo Coffee. The unmistakable taste of every Drago Mocambo coffee with its fine aromas and scents characterized above all by our traditional long-term roasting and the processing of high-quality green coffee beans.

Drago Mocambo also stands for continuous growth with consistent quality.

We are proud to be represented in over 15 countries worldwide.

Of course we are organic and fair trade certified.

We look forward for you becoming a part of our Drago Mocambo family.



A handwritten signature in blue ink.

Concetta Drago

A handwritten signature in blue ink.

Giuseppe Drago

A handwritten signature in blue ink.

Giorgio Drago

TRADITIONAL ROASTING

Coffee beans are sensitive natural products.

Therefore, the roasting influences the taste substantially.

At Drago Mocambo, we give importance in a gentle long-term roasting to create an optimal taste experience. Our raw beans are traditionally roasted in a drum roaster for 16–20 minutes per variety. This is how traditional roasting creates a unique taste, full-bodied aroma and intensity.





MORE DISTINCTIVE TASTE

The type of preparation has a decisive influence on the taste result, in addition to the standard parameters such as coffee type, degree of grinding, coffee quantity and water temperature. What plays also a big role is the sensory perception of acidity, bitterness, body, mouthfeel and aromas.

At Drago Mocambo we refrain from offering you to make big commercial promises and descriptions regarding our coffee, the taste is convincing.

LINEA TRA



DIZIONALE



BRASILIA

60% Arabica 40% Robusta

With Brasilia you get a strong, full-bodied coffee, which mixes up with roasted cocoa notes and delights with its aromatic taste and well-marked intensity.



CHARACTERISTICS

coffee intensity



crema



acid



TASTE

roasted cocoa



roasted almond



whisky



PACKAGING UNIT

6 x 1 kg Beans

24 x 250 g Beans

24 x 250 g Ground

CAPSULE & PADS



Brasilia Capsule

PACKAGING UNIT

Per box 10 Capsule



Brasilia E.S.E. Pads

PACKAGING UNIT

Per carton 144 Pads

Nespresso® compatible capsules, packed in a protective atmosphere.

The trademark is not owned by Drago Mocambo GmbH or by companies related to it.

Product to be used with an appropriate capsule machine.

SUPREMA

70% Arabica 30% Robusta



With Suprema you get an aromatic coffee, which reminds of amarena and cocoa beans and delights with its full temperament.

CHARACTERISTICS

coffee intensity



crema



acid



TASTE

cocoa



amarena



bread crust



PACKAGING UNIT

6 x 1 kg Beans

24 x 250 g Beans



"Roasted
with
passion."

Drago
Giorgio Drago



GRAN BAR

80% Arabica 20% Robusta



With Gran Bar you get an harmonic mild coffee, which mixes up with rough chocolate as well as noisette notes and delights balanced body and low acid content.

CHARACTERISTICS

coffee intensity



crema



acid



TASTE

dark chocolate



nut



bread crust



PACKAGING UNIT

6 x 1 kg Beans

24 x 250 g Beans

24 x 250 g Ground

CAPSULE & PADS



Gran Bar Capsule

PACKAGING UNIT

Per box 10 Capsule

Nespresso® compatible capsules, packed in a protective atmosphere.
The trademark is not owned by Drago Mocambo GmbH or by companies related to it.
Product to be used with an appropriate capsule machine.



Gran Bar E.S.E. Pads

PACKAGING UNIT

Per carton 144 Pads

NATURALE BIOLOGICO

70% Arabica 30% Robusta



With Naturale you get a unique taste experience. Spicy nutty notes combined with a taste of slightly cocoa notes. Naturale also impresses with full temperament and stands for a noble coffee due its certifications.

CHARACTERISTICS

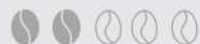
coffee intensity



crema



acid



TASTE

cacao



nut



caramel / cane sugar



PACKAGING UNIT

6 x 1 kg Beans

24 x 250 g Beans



AROMA BIOLOGICO

90% Arabica 10% Robusta

With Aroma you get an aromatic coffee, which baits with sweet caramel as well as nutty notes and delights with its balanced body and low bitterness.

CHARACTERISTICS

coffee intensity



crema



acid



TASTE

cacao



nut



caramel / cane sugar



PACKAGING UNIT

6 x 1 kg Beans

24 x 250 g Beans



DECAFFEINATO

50% Arabica 50% Robusta



The gentle decaffeinated coffee preserves the full aroma of a typical Italian coffee. The high-quality Arabica-Robusta blend is further processed in the drum roasting process. The result is a pleasure with a mild aroma and only a little acidity.

CHARACTERISTICS	TASTE	PACKAGING UNIT
coffee intensity 	sour cherry 	24 x 250 g Beans
crema 	licorice 	24 x 250 g Ground
acid 	cognac 	

FILTER COFFEE

100% Arabica



Tradisional slow roasting. Fine Arabica coffee from Brasil.
The 100% filter coffee is smooth and balanced with a delicate sweet note.

CHARACTERISTICS

coffee intensity



crema



TASTE

dark chocolate



caramel



honey



PACKAGING UNIT

24 x 250 g Ground

LINEA BLACK



PREMIUM



PALERMO

55% Arabica 45% Robusta
Extra Dark Roast



Palermo is the combination of the sicilian extra dark roasting and the chocolate taste that characterizes the classic southern italian Espresso, with a perfect cream and intense hazelnut color.

CHARACTERISTICS

coffee intensity



crema



acid



TASTE

tobacco



woody



PACKAGING UNIT

6 x 1 kg Beans

1 palett 540 kg

MILANO

75% Arabica 25% Robusta

Dark Roast

Milano stands out for its strong personality and the aroma of toasted almonds and hazelnuts. This selection has a strong and persistent taste and a creamy consistency.



CHARACTERISTICS

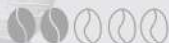
coffee intensity



crema



acid



TASTE

cocoa



amarena



bread crust



PACKAGING UNIT

6 x 1 kg Beans

1 palett 540 kg

VENEZIA

85% Arabica 15% Robusta
Medium Roast



Venezia is the result of continuous research in the selection of the finest coffees. It is ideal for all those who love soft and delicate fragrances.

CHARACTERISTICS

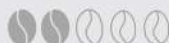
coffee intensity



crema



acid



TASTE

dark chocolate



nut / chestnut



bread crust



PACKAGING UNIT

6 x 1 kg Beans

1 palett 540 kg

TORINO

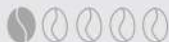
100% Arabica
Light Roast

Torino is the finest selection of the best South American Arabica coffees, which a variety of spicy and fruity aromas. The coffee cream and body are very balanced and delicate for an unforgettable espresso.



CHARACTERISTICS

coffee intensity



crema



acid



TASTE

roasted almond



berry



PACKAGING UNIT

6 x 1 kg Beans

1 palett 540 kg



LINEA VENDING



ESPRESSO GUSTO INTENSO

50% Arabica 50% Robusta



With Espresso Gusto Intenso you get a strong coffee, which mixes up with smoky and woody notes and delights with its barely noticeable acid.

CHARACTERISTICS

coffee intensity



crema



acid



TASTE

tobacco



woody



PACKAGING UNIT

6 x 1 kg Beans

DOLCE CREMA BAR

70% Arabica 30% Robusta



With Dolce Crema Bar you get a creamy coffee, which reminds of dark chocolate as well as roasted almonds and delights with its fine note.

CHARACTERISTICS

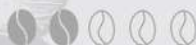
coffee intensity



crema



acid



TASTE

dark chocolate



roasted almond



chestnut



PACKAGING UNIT

6 x 1 kg Beans

A detailed, light-colored line drawing of a coffee plant branch with several large, oval-shaped leaves and a cluster of small coffee cherries at the top left, extending across the left side of the image.

BARISTA COURSE



BARISTA

We offer all our experience at the disposal of our customers by organizing specific training events at our headquarters to train staff.

Course duration: • About 4 hours

Course Topics:

- Roastery tour
- Lecture on the harvest & origin of our green coffees
- Barista course with our coffee machines



BARISTA ACCESSORIES



Milk jug
0,07 l



Milk jug
0,35 l



Milk jug
0,50 l



Milk jug
0,75 l

ACCESSORIES



tamper
red



tamper
black



Knock box
silver



Knock box
black

CUPS



Espresso cup 70 ml

black



Cappuccino cup 200 ml

black



Milk coffee cup 280 ml

black



Espresso cup 70 ml

white



Cappuccino cup 200 ml

white



Milk coffee cup 280 ml

white

ACCESSORIES



Espresso spoon



Coffee spoon



Latte Macchiato spoon



XXL Cup
1900 ml



Water glass
85 ml



Latte Macchiato glass
330 ml

TO GO



Coffee to go cup
100 ml



Coffee to go cup
200 ml



Coffee to go cup
300 ml



Coffee to go lid



Coffee to go lid



Coffee to go lid

SUGAR & BISCUIT



Sugar Stick white
4 g VPE: 4 kg / carton



Sugar bag white
4 g VPE: 4 kg / carton



Sugar bag brown
4 g VPE: 4 kg / carton



Cantuccini
5 g VPE: 125 pieces / carton



Vanilla biscuits
5 g VPE: 200 pieces / carton

COCOA & TOPPING



Mocambo Cacao
cocoa powder
1 kg



Mocambo Topping
milk powder
1 kg

MERCHANDISING



Apron short
black



Apron long
black

MERCHANDISING



Interior light
black



Exterior lamp
black

MERCHANDISING



Sunshade 4x4m
white



Sunshade 4x4m
black



DRAGO
mocambo

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