



COMPANY PROFILE

HISTORY

It is in the famous city of Napoli that the Barattini company was born and developed. Barattini specializes in coffee, controlling the entire supply chain: from the procurement of materials first, to supervise all the phases related to the roasting and grinding of the coffee, to continue with the packaging and encapsulation activities, up to the distribution of the finished product in its various forms. In addition to Italy, it sells coffee all over the world, always ensuring great quality and customer care.



Our journey intertwines with a familial connection to coffee, as my mother's tenure in the coffee industry during my youth laid the groundwork for my own passion. Fifteen years ago, my fascination with coffee blossomed, prompting me to immerse myself in events and cultivate a network within the industry. Notably, a Neapolitan connoisseur, a seasoned sage of coffee, became a guiding force, introducing me to an array of coffee varieties. Gradually, our endeavors evolved from retailing coffee machines and established brands, encompassing capsules, bags, and beans, to the creation of our signature blend: Barattini, an homage to the matriarch who ignited our journey.





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How our products are born

Everything starts from the blend, or rather the set of origins that with the right mix create a unique balance between aromas, intensity, body, acidity and degree of roasting. The master tasters, in our laboratory in Pompeii, select the single origins of the raw coffee and with different tests, which concern both roasting and maturation, create the starting blend. In fact, subsequently, the latter will be adapted for the creation of each product in the range, maintaining the authenticity of taste that distinguishes it even in the different formats. The study on coffee



beans is divided into a careful evaluation of the maturation time, the degree of roasting, as well as on the choice of the type of packaging to use in order to preserve the tightness of the product itself. a careful evaluation of the maturation time, the degree of roasting, as well as the choice of the type of packaging to be used in order to preserve the very seal of the product. The speech for the creation of our pods and capsules is different, where the accent is placed on the careful analysis of the wet residue of the coffee, and on its grinding. This last phase is marked by the use of grinders equipped with optical particle size readers that guarantee a precise and constant level of grinding. Following the creation phase, the drafting of a production plan to be entrusted to the partner companies involved in the final realization of the product.

PRODUCTION



GREEN COFFEE DELIVERY

The raw coffee stored in our bonded warehouse is delivered to the partner company to be processed according to our standards.

ROASTING

It is the most delicate production process, which determines the "taste of coffee" more than the others. Barattini has carefully analyzed various partner companies by selecting slow cycle, flexible and fully automated roasting systems for this process to optimize the caramelization of sugars and the aroma formation. Each coffee origin has its own peculiarities: to roast every single bean in a workmanlike manner, we have chosen to carry out the roasting by single origin, then mix the aromas and flavors of the different origins, all only after adequate seasoning.

MIXING AND PACKAGING

After roasting and a further cleaning phase, the coffee is left to mature for a few days in silos. Then it is mixed according to the recipes created by the "Master Taster" and sent to the grinding and packaging. The constant control of the granulometry of the ground coffee and its transport in a closed circuit with the recovery of the aroma guarantees maximum fragrance. Packaging under a vacuum or in a compensated atmosphere with inert gas (nitrogen) maintains the freshness of taste and aromas over time.

COFFEE BEAN



CREMOSO



INTENSO

NESPRESSO PROFESSIONAL CAPSULE



100
capsules

CREMOSO

INTENSO

COFFEE ESE PODS



INTENSO



CREMOSO

NESPRESSO ORIGINAL COMPATIBLE CAPSULE



INTENSO

CREMOSO

INTENSO DECA

DOLCE GUSTO COMPATIBLE CAPSULE



INTENSO

CREMOSO

INTENSO DECA

CAFFITALY COMPATIBLE CAPSULE



INTENSO

CREMOSO

INTENSO DECA

ILLY IPERESPRESSO COMPATIBLE CAPSULE



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OUR CONTACTS

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