



# COMPANY PROFILE

# HISTORY



The Barattini company was founded and developed in the renowned city of Napoli. Specialising in coffee, Barattini oversees the entire supply chain, from sourcing raw materials to managing all stages of roasting and grinding. They also handle packaging and encapsulation, ensuring the finished product is ready for distribution in various forms. Beyond Italy, Barattini exports its coffee worldwide, consistently prioritising quality and customer care.



Our journey with coffee is deeply rooted in a familial connection, as the managing director's mother had a significant career in the industry, laying the groundwork for a lasting passion. Fifteen years ago, this fascination with coffee blossomed, leading us to immerse ourselves in events and cultivate a strong network within the industry.

A Neapolitan connoisseur and seasoned expert became a guiding force, introducing us to a diverse array of coffee varieties. Over time, our exports evolved from retailing coffee machines and established brands of capsules, beans and ground, to the creation of our signature brand: Barattini, an homage to the matriarch who ignited this journey.





# INITIAL EVALUATION



Everything begins with the blend, a combination of origins that, when mixed just right, creates a unique balance of aromas, intensity, body, acidity, and roast level. Our master tasters at our laboratory in Pompeii meticulously select the individual origins of the raw coffee. Through various tests involving both roasting and maturation, they develop the initial blend. This foundation is then adapted for each product in our range, ensuring the authenticity of taste remains consistent across different formats.



The study of coffee beans involves a careful evaluation of maturation time, roast level, and the choice of packaging to maintain the product's freshness.

For our pods and capsules, the process differs slightly, focusing on a detailed analysis of the coffee's wet residue and grind size. This stage utilises grinders equipped with optical particle size readers, ensuring a precise and consistent grind.

After the blend is created, we draft a production plan to collaborate with our partner companies for the final realisation of the product.

# PRODUCTION



## GREEN COFFEE DELIVERY

The high-quality raw coffee stored in our bonded warehouse is delivered to our partner company for processing according to our standards.

## ROASTING

This is the most delicate production process, playing a crucial role in determining the "taste of coffee." Barattini has carefully evaluated various partner companies and selected slow-cycle, flexible, fully automated roasting systems to optimise the caramelisation of sugars and aroma development.

Each coffee origin has its own unique characteristics, so we roast each bean individually before blending the aromas and flavours, allowing for proper seasoning.

## MIXING AND PACKAGING

After roasting and a thorough cleaning phase, the coffee is left to mature for a few days in silos. It is then mixed according to the recipes crafted by our Master Taster before proceeding to grinding and packaging.

Constant monitoring of the grind size and transporting the coffee in a closed circuit ensures maximum aroma retention. We package the coffee under vacuum or in a nitrogen-flushed atmosphere to maintain its freshness and flavour over time.



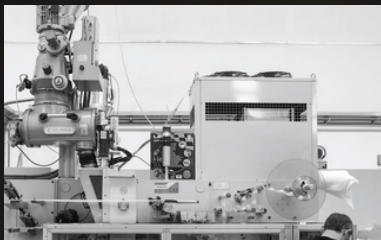


## OUR CONTACTS

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*System Roasting Factory -  
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*Italy Logistic / Bonded Warehouse  
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*United Kingdom Logistic /  
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*Netherlands Logistic / Bonded  
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