



Orlandi **Passion**
Happy Lifestyle



ORLANDI PASSION®: THE ROOTS

SINCE 1917 OUR FAMILY HAS BELIEVED IN ARTISANSHIP MADE IN ITALY AND IN ITS TRUEST VALUES. ESPRESSO HAS SINCE BEEN THE CORE BUSINESS OF OUR FAMILY.

OUR DNA HISTORY IN ESPRESSO COMES FROM THAT PROGRESSIVE MILAN THAT BETWEEN THE YEARS 1912 AND 1923 OFFERED A GROUND FOR A FERVENT CULTURAL CULINARY ATMOSPHERE.

OUR ANCESTOR, MARGHERITA CAVALLOTTI ORLANDI, BECOMES PASSIONATE ABOUT FUTURIST CUISINE AND TECHNOLOGICAL REVOLUTIONS THAT WILL FOREVER CHANGE PEOPLE'S WAY OF LIFE.

AMONG THESE PASSIONS IS THE ESPRESSO COFFEE MACHINE THAT WAS, FOR THE FIRST TIME IN THE WORLD, BUILT JUST A FEW STEPS FROM HOME, AND THAT WOULD SOON CHANGE THE FACE OF MILANESE COFFEE SHOPS.

MARGHERITA OPENED "EL CAFERIN" IN 1917, ONE OF THE FIRST PASTRY-TASTING ESPRESSO BARS TO USE AN ESPRESSO COFFEE MACHINE IN ITALY WHICH UNITED ALL SORT OF PEOPLE FROM DIFFERENT BACKGROUNDS TO ENJOY THIS NEW STYLE OF COFFEE.

YESTERDAY LIKE TODAY, THE PASSION FOR COFFEE, INNOVATION AND THE REAL VALUES OF THE RELATIONSHIP BETWEEN PEOPLE OF ALL BACKGROUNDS ARE AT THE HEART OF THE ORLANDI PASSION® PHILOSOPHY.

MAURO CIPOLLA



INNOVATION AND TRADITION:

Mauro Cipolla's recipe is not just about coffee

ARTISANSHIP EXPERIENCE AND RESPECT OF NATURE.

The Orlandi Passion® Private Gourmet Collection® is where true luxury of consumption, becomes a feeling of a Happy Lifestyle®

The difference in the real value of Orlandi Passion® lies in our roots and DNA since 1917 and continue to give our family the motivation of working in a traditional way while we look at the future in an innovative manner.

Hence our concept “TradInnovation”.

We are Master Coffee Roasters, Chocolatiers and Pastry chefs for Pure Passion.

Every aspect of food production produces micro-effects that add up and affect the taste and the final quality of the product, which in turn determines the organoleptic experience. Some dose the ingredients sparingly, others favor one aspect at the expense of another, in search of the perfect combination. Margherita Cavallotti Orlandi passed on to us a unique balance in recipes, a story of love, a passion towards working to what gives pleasure of life. Yesterday as today we still have the passion for coffee and chocolate, where tradition and innovation merge to create real values in the relationship between people who come in contact with our Orlandi Passion®.

These Happy relationships through the experience of our products are the fulcrum of the success of Orlandi Passion® as we best represents our family heritage, in a tour of culinary cultural, with actions that appear simple but that are qualitatively demanding. Our wish is to represent a small piece of Italian history and the most authentic Made in Italy while we innovate with care and respect for history.

Creating a “Happy Lifestyle” through the cosumption of our Private Gourmet Collection® is therefore our mission , as we aim to create a sensory and human journey in italian Culture with a Cosmopolitan feel. Orlandi Passion® rapresents a return to valorize the simplicity and sobriety of taste and life, while paying particular attention to the meaning of “good”.

Our founder is not just a business operator, rather he is an Economic Geographer who has been defined by International Gourmet Magazine as “the creator and the promoter of the first Business Coffee Academy in the world” and was also nominated as one of the “50 entrepreneurs in the world who has given greater innovation to specialty coffees ”.

More than a coffee shop our Orlandi Passion® is instead an Atelier of Gourmet Concept Store, a center of good taste which encompasses history, passion, technology, research for today and tomorrow.



GRANT YOURSELF AN EXPERIENCE

All our products are made with dedicated processes in the full respect of True Italian Artisan workmanship. Constant training and exclusive processing techniques are fundamental to make a difference for you. We spend a lot of time choosing the best raw materials because the attention to details is essential to ensure excellent products, that are elegant and balanced in flavors.

At Orlandi Passion® quality is always a priority over quantity; we are not oriented towards producing large industrial numbers with low quality.

We want to be found and to be chosen only by customers who are looking for products that give them the pleasure that comes from well done unique products.

We would like to make your Life Happier, even if only in the small gesture of a daily coffee. Indulge yourself with an experience: start a sensory journey deep and rich in flavors by exploring our Private Gourmet Collection®.

Orlandi Passion®: **Happy Lifestyle®.**



PRESS REVIEW

Mauro Cipolla, owner of Orlandi Passion®, is the author of literary works, speaker at international conferences. Hundreds of articles in the coffee industry have been written about him in recent decades. Here are the most recent.

International magazine The Gourmet Retailer

“Entrepreneur who has contributed to evolving the coffee sector and is the promoter of the first Business Coffee Academy in the world”.

Bar Giornale

He is one of the precursors of “Latte Art”.

Gambero Rosso

The holder of “a small temple of good things”.

Specialty Coffee Association of Europe

“Mauro Cipolla emigrated to Seattle in the United States to export the culture of quality coffee”

Riviera Today

“The ten things to know before drinking a coffee - by Mauro Cipolla Orlandi Passion®”

Il Resto del Carlino

“Mauro Cipolla Artisan of Coffee. He has contributed to spreading the culture of coffee and Italian espresso throughout the world “

Marche Economy

“A challenge for starbucks...with every sip of Orlandi Passion® coffees”

Corriere Adriatico San Benedetto

“Orlandi Passion® an Atelier of delicacies”

Corriere della Sera Marche

“Orlandi Passion® the Artisan Coffee Roaster. Mauro’s life in a teaspoon of espresso”

Roast Magazine

“History Lessons by Mauro Cipolla”


Lux Magazine

“Best Specialty Coffee Roaster in Italy 2018”



THE COFFEE

Private Gourmet®
Collection



Over the years, the latest research and studies have determined that the manufacturing processes (roasting the coffee and the blend), the different types of raw materials (green raw coffee), the storage of green coffee (contamination of green coffee), the machinery and thermal treatment procedures can release into the coffee presence of compounds that are hazardous to human health (such as polycyclic aromatic hydrocarbons). The Arabica, for example, has much less Chlorogenic Acids than Robusta if roasted properly, which presence if in excess can contribute to the astringency of a coffee. Several coffee roasting curves can reduce the concentration of some toxic substances and instead increase those substances that can be used as fiber by colon bacteria, or otherwise reduce acid secretion and pH in the stomach.

Coffee can be produced to minimize harmful compounds and enhance the thousand and more useful health substances contained in the final drink.

Coffee, if treated correctly, is a powerful antioxidant and is rich in essential fatty acids such as Omega-3 and Omega -6

SWEETER? HEALTHIER? PURER? = THE ORLANDI PASSION® TASTE?

“Nothing great in the world has been done without passion”

G.Hegel





HOW WE CHOOSE THE RAW-GREEN COFFEES

In nature there are 4500 varieties of the coffee plant and 60 different species. Arabica coffee, if well chosen and well roasted and mixed, has an excellent velvety body, is very aromatic, is not bitter, not acidic, and persists over time. Robusta coffee has a lot of frothy body, smells of dirty earth, wood and burnt rubber, it is very bitter and has much more caffeine. We work only first quality Arabica, obtained from traditional manual agricultural processing. However, it is not enough to say Arabica to talk about quality. In the market there are Arabica from a few euros per kilo up to hundreds of euros. It is necessary to know how to select the best product if excellence is pursued. Our work begins with the selection of green coffee samples of the *Coffea Arabica* species from different parts of the world.

In our laboratory we decide what type of green coffees we should buy for each batch:

- plant species and geographical origin;
- harvest year;
- type of harvest of the ripe fruit;
- type of drying of the fruit cherries (drying natural in the sun or mechanical in ovens);
- shape, size and color of green coffee;
- number of defects present in green coffee (broken, punctured or damaged grains ...);
- yield during roasting; organoleptic tasting.



THE ORLANDI PASSION® METHOD

Orlandi Passion® blends use green coffees of the highest quality.

The roasting of our coffee takes place “in purity”; therefore the selected green coffees are individually roasted according to their different species, geographical origins and classification differences. The blending of roasted coffee is done manually and while the coffee is at room temperature. We are an Artisan roasting company and we know that nature does not always give the same fruits. The coffee bean is affected by climatic variations and cultivation techniques.

For this reason, fresh roasting, pure roasting and the selection of the best raw materials are processes, albeit laborious, fundamental to manage the changes over time of the different types of coffee species and / or varieties. Knowing how to vary the blends in relation to environmental factors is necessary to maintain our organoleptic profile constant over time, in the different lots of green coffees and / or at different times of product maturation and evolution in time.

The art of blending is typical of coffee as with the best wines, champagne, tea or whiskey.

Only in this way can we maintain the qualitative coherence and the recognition of taste over time that speaks uniquely of Orlandi Passion®.



TECHNOLOGY AT THE SERVICE OF PLEASURE

At Orlandi Passion® we are crazy about technology. For this reason we invest time and resources in research and development both in the production cycle equipment and in the formulation of the product. Our coffee roasters have been designed by us in collaboration with the manufacturing companies, asking them to make substantial changes to the system during coffee roasting. These machines allow us to control and manage the Maillard Reaction and the related components that are formed during roasting, both for the organoleptic and perceived salubrious purposes of the final product. By managing the roasting curve we can guarantee the coffee a unique taste and with excellent organoleptic qualities:

SWEETER - our customers say they can drink our coffee without sugar comfortably. The restaurants that serve our coffees show a lower consumption of sugar by their customers. As a “fun test”, we suggest you let our coffee cool and drink it even hours later: it does not become neither bitter nor acidic.

HEALTHIER – we cannot make any claims to linking Health to our coffees, but our customers say that our coffees are “easily digestible”.

PURER - The taste of coffee in its purity. Clean. As our customers say: “A coffee that doesn’t bother you”.



ROASTING

The magic of coffee begins with the choice of raw materials, green coffees, and is completed with roasting.

The sensitivity in selecting raw coffee, the knowledge of the chemical-physical laws that regulate the roasting curve and knowing how to create balanced blends are qualities that only a man can have; **no industrial process or electronic mapping system during the roasting process can replace the experience of the roaster the person.**

Behind our blends is the work of the founder of the Orlandi Passion®: Mauro Cipolla, author of literary works, speaker at international conferences, awarded by the international magazine The Gourmet Retailer as an entrepreneur who has contributed to evolve the Specialty Coffee sector and described as a promoter of the first “Business Coffee Academy” in the world. The Bar Giornale called what Mauro created the precursor of the “latte art”. Gambero Rosso defines Mauro the holder of “a small temple of good things”. Sarina Biraghi defines Mauro “The sommelier of Coffee”.

Thanks to technology, experience and natural qualities of the raw material our coffee is very full-bodied, with a fine but at the same time balanced texture, sweeter, with a velvety hazelnut crema feel and look and offers the perfect emulsification of coffee oils. Today many Artisan Micro coffee roasters are improvised and/or have little real production experience over time.

We have been roasting Specialty Coffees for generations and we have enriched our experiences in the coffee world with the production synergies derived from the fact that we are also Chocolatiers and Pastry Chefs.



ORLANDI PASSION® COFFEE:

Tradition and Innovation for consumers that care about themselves. Awareness is the key.

Orlandi Passion is a true sensory laboratory of awareness of personal taste where, starting from a good morning to start the day, to the sweet gentle kiss of the good night, you live a moment that is unique, full and that will not be forgotten the day after.

OUR GUARANTEES

In 1994 I spoke about espresso coffee extraction at the Lido di Venezia at the World Espresso Conference.

Since then I guarantee that it is the blend that makes the difference in an espresso.

The trendy, fashionable Mono Cultivars are fine for Soft Coffees, but when applied to Espresso they will never have the balance of an excellent espresso blend as designed and developed over time to be not an instrument but to be instead a full sounding harmonized orchestra.

The Espresso Blend with the capital “B” must not hide the defects, rather it must be the fulcrum of true quality.

Our **TradInnovation** concept that we created at the Milan Coffee Fest in 2019 along with our Coffee-Taste & Health presentation, require the fusion of Tradition and Innovation, where one is the other and where innovation conceived and not exploited becomes the Best Tradition over time.

At Orlandi Passion we guarantee a naturally sweeter coffee. A coffee that you drink, happily and without stress in the absence of sugar. A more “virtuous” coffee because it has a fuller and purer taste so as to open up its quality.

A coffee that has the fragrance, the aroma of the best Arabicas, but which has a body and a persistence of the best Robustas. The surprise is that we don’t use Robusta!

The difference is always in the continuous study, in the application of man. The soul of the Artisan espresso blend resides in the head, in the heart and the passion and caring of the Artisan with a capital “A” and not instead with the Industry that is made to look like an Artisan. Experience is required to be a true Artisan as he or she must change what is done over time to keep the signature of taste and aromas constant over time, while nature, the raw materials, the green unroasted coffees, change constantly and dynamically.

It takes experience, technicality, patience, love for one’s work and love for one another, the customer, the person.

With courage and giving priority to ethics we at Orlandi Passion® build authenticity that makes everything unique and unclonable by anyone, be it a small Artisan or an industry.



HAND BLENDED SPECIAL COFFEES. NOT A SINGULAR INSTRUMENT BUT AN ORCHESTRA OF PLEASURE

We can say with certainty that the Italian espresso if made well and with proper ingredients is the coffee experience par excellence.

Have we ever wondered why?

The reason lies in the ability of Italian roasters to create balanced blends, each with its own stylistic characters that should be stable over time as nature, the ingredients change over time.

The mono varietal coffee trends do not belong to Espresso extraction but rather belong to Soft Coffees with other extraction principles.

We remain faithful to the Espresso Tradition, convinced that a single origin coffee cultivar can be an excellent instrument of the orchestra, not the orchestra.

By orchestra we mean the complexity of the aromas, flavors and aftertaste that characterizes the good Italian-style espresso where the best mono varietals are blended to achieve incredible espresso blends.

This is why we are fervent supporters of a quality blend obtained by manually mixing different individually roasted single origins, chosen according to their expressive quality in relation to the seasonal climate, topological and harvesting methods.

Only with the blend is it possible to keep the organoleptic profile constant over time **WHILE NATURE CHANGES.**

All Orlandi Passion® all the blends are obtained from valuable Arabica varieties.



**The elegance of taste, happiness and good
simple life are all good sins to confess.
Orlandi Passion®. Happy Lifestyle®**

THE GREAT ORLANDI PASSION® COFFEE

MEDIUM Blend Private Gourmet Collection®:

Refined coffee obtained from 100% Arabica variety with a garnet red color tending to hazelnut. The aroma is smooth, spicy, with hints of violet, leather and tobacco.

Tastes Boisé as in a good oak barrel, soft, with honeyed, tempered notes with a balanced bitterish bottom.

An aristocratic, linear and final blend.

STRONG Blends Private Gourmet Collection®:

Full-bodied and elegant coffee made from 100% Arabica variety with an intense hazel red color and a cream with a dense weave.

The aroma is broad, chocolatey and vanilla, reminiscent of raspberry jams, balsamic aromas.

Over time (2-3 weeks) after opening the package, it is enriched with hints of walnut, caramel. The taste is enveloping, vinous, persistent, with a great longevity of the retro taste to make the pleasure of a cup of coffee more and more prolonged.



A PERFECT MOKA COFFEE

A moka Italian stove top coffee is a different ritual than an espresso. One does not exclude the other within the same household, but both have very different gestures, drinking times and extraction methods.

Preparing a good moka coffee is not simple, but it is instead an art linked to experience and sensitivity.

Here are some tips that can help you enjoy the pleasure and smell of moka coffee to the fullest potential.

Water: better if fresh and at about 9 F degrees of water hardness.

Coffee maker: always better if used for a while. New mokas need to get broken in for a few pots.

Washing: cold wash, do not use detergents.

Water temperature into moka's boiler: Warm water to 80 degrees C and put into boiler.

Water level: stop just below the valve.

Coffee grinding: always better when freshly ground and fine ground.

Amount of coffee: in a coffee shop for three people use about 150 gr. of water 15-20 gr. of ground coffee N.B. do not press the coffee inside and fill the filter to form a sort of “hill”.

Infusion: heat the coffee maker over low heat to gradually raise the temperature but make sure water is not heated over 93 degrees F.

We advise you to prepare moka coffee, leaving the coffee maker lid lifted up; as soon as the first drops of coffee cream come out, turn off the heat to avoid boiling and whitening the coffee.

Once you are at 93 F degrees, remove stove top from flame, and place it immediately in a bowl with ice to stop the inertia of heat to the water,

Serve: before serving, blend the extracted coffee with a teaspoon to homogenize.



THE LAWS OF MAKING PROPER ESPRESSO

Extraction of espresso coffee in the cup:

$$s = k TA (C - c) t / nx:$$

s = quantity of soluble substances extracted;

k = constant, depends on molecular factors;

c = soluble concentration in the liquid;

t = contact time;

n = viscosity of the liquid;

x = layer depth:

T = absolute temperature;

A = particle area;

C = soluble concentration in the solid.

Water pressure through the empty spaces of ground coffee during extraction of espresso coffee.

$$P_e = P_r + P_c + P_a:$$

P_e = water pressure;

P_a = atmospheric pressure;

P_c = load loss;

P_r = relative strength of the coffee bed.



THE PRICE OF COFFEE ON THE STOCK EXCHANGE

The urban legends of some journalistic articles mistakenly communicate that the market prices of green-raw coffees are only based on the closure of the markets indicated on the stock exchange (New York Coffee Sugar and Cocoa Exchange for Arabica quality).

This miss information gives the wrong idea that all Arabica coffees cost a few euros per kilo. Unfortunately it is not so easy to evaluate the price of an Arabica coffee. Green coffees do not strictly follow the market prices indicated in the stock market exchanges. This is because the coffee trade is based on the economic / financial system of the differential. What does it mean? The price of coffee is closely related to the quality and to the supply and demand of the specific green coffee sample. A sample is more or less precious in relation to its origin, type and quantity of grain defects.

The most common defects can be fermented grains, contaminated by humidity or odors, broken, worm-eaten, black, bleached, immature, but also organoleptic defects given by DNA and the process of harvesting raw coffee.

This is why at Orlandi Passion® we say that not all Arabicas are the same (the same is true for all Robustas, however the best Robustas will never be equivalent to the best Arabicas) and that you can pay for green coffee from a few euros per kilo up to hundreds of euros per kilo.



THE COST OF COFFEE:

WHEN MATH DOES NOT ALWAYS MAKE SENSE. $1 + 1$ DOES NOT ALWAYS EQUATE 2

Do you have a decrease in the number of customers and frequencies of bar visits? Turnover decrease?

Espresso bars that buy 100% Arabica quality coffee pay much more per kilo than those that use coffee with blends that include Robusta.

But how many coffees does an espresso bar with a kilo make?

On average 130 coffees. So even if there was a difference of 5 euros per kilo in the purchase price, this increase would translate, for the espresso bar, into an increase in the cost of the cup of coffee by 0.038 cents. The problem is that many espresso bars sell coffee at the same price regardless of the quality of the raw material you need.

The two key questions about the raw material costs that conscientious businessmen should do are:

a) do you really think that dissatisfied customers tell you they are such?

b) should it be better to have regulars returning to your espresso bar with friends to drink good coffee several times a day?

Or do you prefer to save 0.038 cents (or whatever) in a cup and have dissatisfied customers?

Another thought.

What about expensive Arabicas that are astringent, acidic, metallic? How much would you pay for that espresso drink?



306 coffee PODS 100% arabica espresso individually packed

ORLANDI PASSION® COFFEE AT YOUR HOME AND OFFICE ... BETTER THAN MOST ESPRESSO BARS

The pleasure of a good espresso is a joy.

Improving the quality of your life in small daily gestures as in drinking espresso is our most ambitious goal. This is why we have designed an Orlandi Passion® **Private Gourmet Collection**® line that is ideal for the needs of families or offices.

The line includes:

- **Biocompatible pods**, with filter paper made in Eu without synthetic fibers and filled with 100% Arabica Private Gourmet Collection® blend.

- **Capsule caps** with biodegradable paper cap and capsule Made in Italy.

To guarantee you an ideal extraction and bring in your cup all the taste of our espresso we provide you with a **compact coffee machine**, with a thermal designed group for a correct pre-infusion, infusion and extraction of coffee and thermal units milled from solid aluminum. / or brass designed to accommodate our pods or capsules. Our production is handmade, **we produce your coffee pods or capsules at your order**, (just time inventory) so your coffees are very fresh. Only then can we ensure the fragrance and longevity of freshly roasted coffee in every order.

A close-up photograph of a coffee capsule filling machine. Two white plastic capsules are held in a metal tray, each filled with a mound of finely ground, reddish-brown coffee. A white tube is positioned above the capsules, likely for dispensing the coffee. The background is a solid green color.

**Our capsules are made in Italy and filled with 100% Arabica coffee.
Made fresh for you at the moment of your order to guarantee all
the fragrance of freshly roasted coffee.**



ESPRESSO BARS AND RESTAURANTS ORLANDI PASSION®

The espresso pause is even more tasty if you do it in an espresso bar, restaurant or public places where coffee takes on the value that made it great: socializing. **For professionals** who are convinced that the quality of their premises also passes by a good coffee we propose a **Private Gourmet Collection®** of Specialty Espresso blends designed for restaurants with excellent stable performances over time.

Our approach to the customer remains that of the craftsman. **We have your needs at heart** and we know that every place is a universe in itself.

Before providing you with our coffee we love to meet you, to understand the best solution for your reality.

An excellent coffee line, whose real quality will be easily perceived by the conscious consumer in search of significant and impacting taste experiences can make the difference for your business.



The brass milled espresso pods unit guarantees a Orlandi Passion® espresso extracted to perfection in your restaurant, even with the pod machine. Our pods are usually better than most competitors fresh beans with professional Espresso Barristas.





**OUR TRAINING CENTER
AND CONCEPT STORE AT OUR PLANT**

WHERE WE ARE AND THE CONCEPT STORE

Our factory is located in the Marche.

Our production laboratory is open to the public and we can **organize tastings and educational tours** to guide you to discover the Orlandi Passion® WORLD.

The transparency of the processing method is fundamental for us and we make it a strong point.

Inside our production plant there is a **company outlet** where you can buy all the products of the Private Gourmet Collection® line.

Orlandi Passion® stores are a concept dedicated to the culture of good espresso, of what is pleasant about a gourmet break and the world of catering to yourself.

Shops designed to take you on a sensory journey through our Orlandi Passion® WORLD.

We are constantly expanding.

We will be happy to assess your interest and qualifications necessary to open an Orlandi Passion® store in Joint Venture or Licensing.

CONTACTS

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63076 - Centobuchi of Montepiccolo, Ascoli Piceno

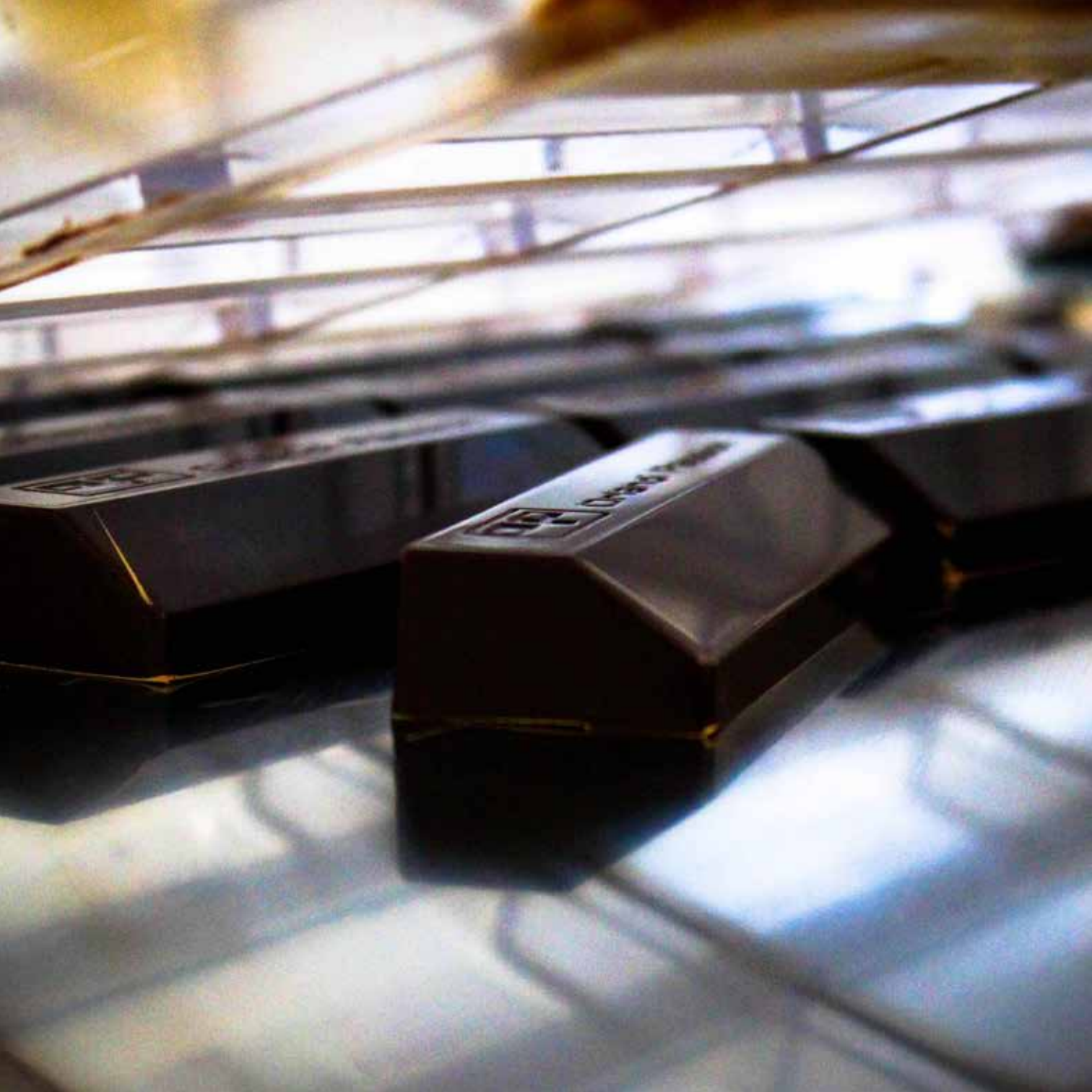
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CHOCOLATE

Private Gourmet
Collection®



Pure, essential. At our Concept Store.
Precious chocolate Nuggets melted at the moment for You.

COCOA AND PROCESSING

In the Venice of '700 were born the first coffee shops called "cioccolaterie".

Our ancestor, Margherita Cavallotti, Orlandi in 1917 opened her El Caferin in Milan, where she served espresso and chocolate.

With the desire to continue her legacy and tradition, we produce chocolate with the same dedication to craftsmanship and quality that distinguishes our coffee.

The entire processing cycle takes place in our laboratory of Centobuchi in the Province of Ascoli Piceno where we start producing our chocolate specialties using Belgian cacao of the Criollo variety, with a delicate flavour, and of the Forestiero variety, deriving from the Amazon and rich in antioxidants.

The Orlandi Passion® Chocolate Line:

Contains no added fats;

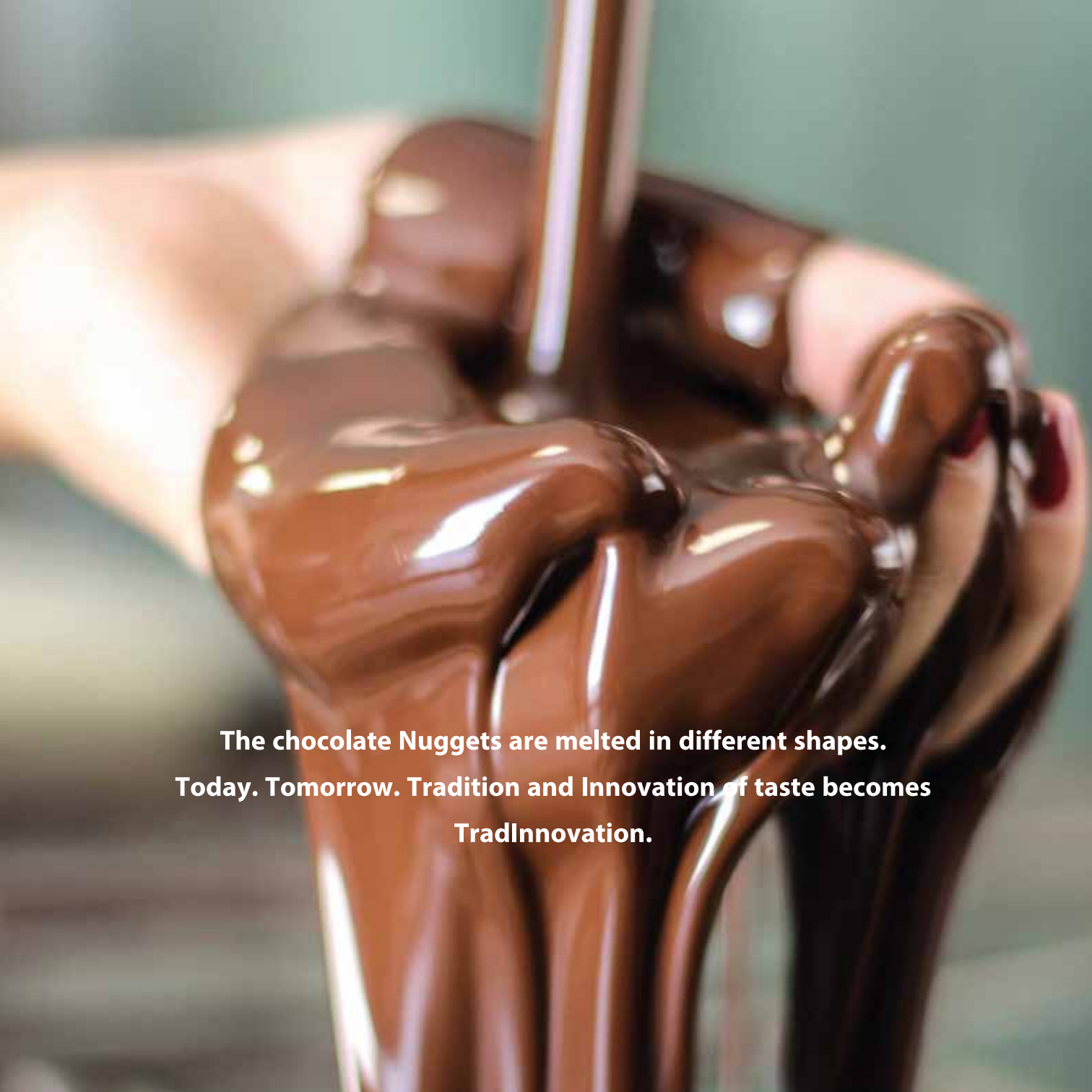
Does not contain palm oils;

Does not employ preservatives;

Does not employ gelling agents and thickeners;

Does not employ invert sugar, glucose syrup and sweetcolorants;

Does not contain powdered milk.



**The chocolate Nuggets are melted in different shapes.
Today. Tomorrow. Tradition and Innovation of taste becomes
TradInnovation.**

THE ORLANDI PASSION® FILLED PRALINES. IN SEARCH OF PURE PERFECTION

Thin shell of pure 80% dark chocolate filled with a ganache created with fresh raw quality ingredients, without the use of any flavouring agents.

The Ganache is worked in depression to make the product naturally more stable.

The flavors vary according to the seasonality of the products available.

Piedmont Hazelnut;

Sicilian Almond;

Gianduia;

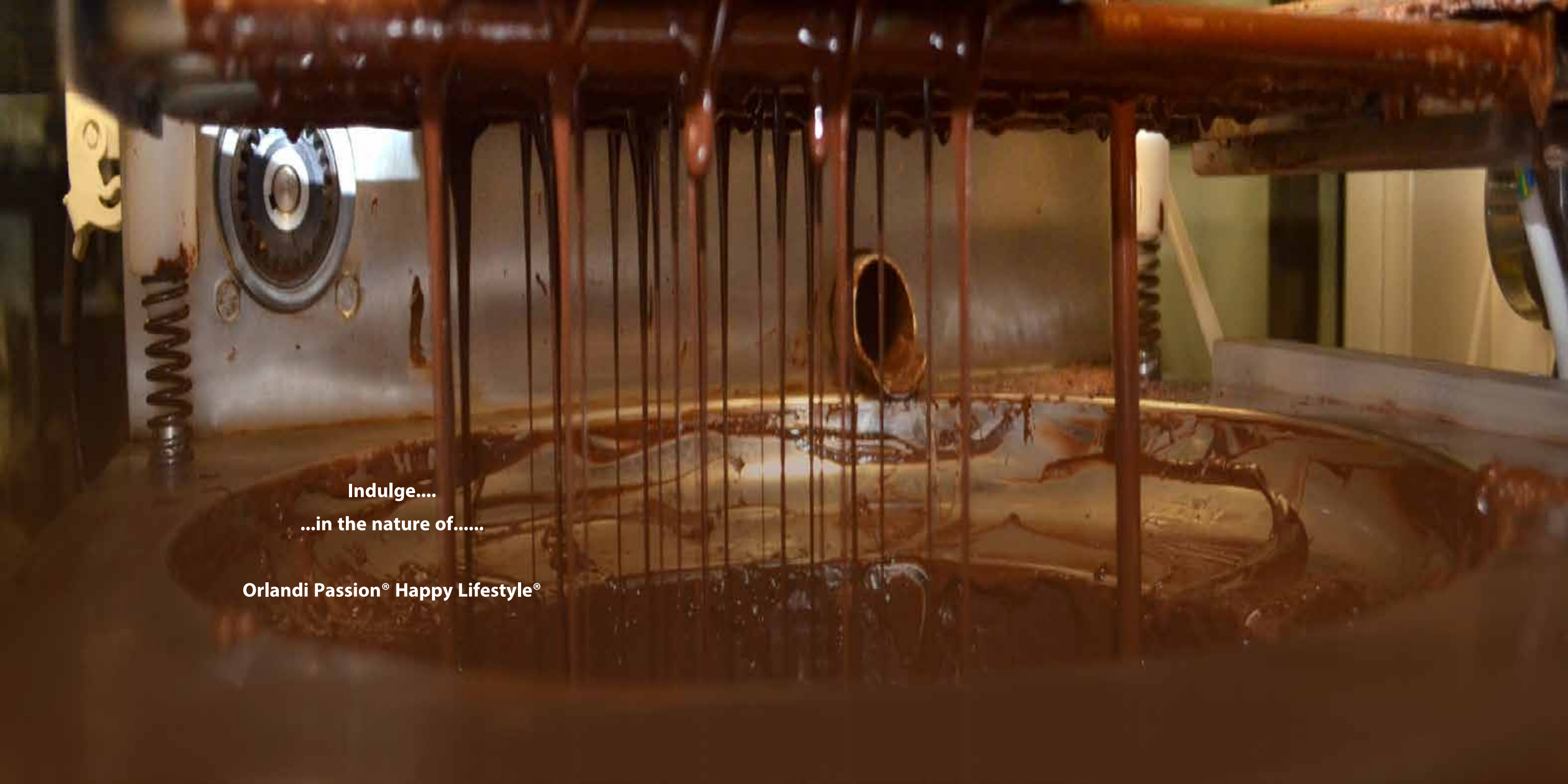
Dark chocolate;

Arabica Coffee Medium intensity;

Arabica Coffee Strong intensity;

THE CHOCOLATE BARS AND THE SMALL CHOCOLATES

We produce chocolate bars and small chocolates of pure 80% dark chocolate.



Indulge....
...in the nature of.....

Orlandi Passion® Happy Lifestyle®

**Orlandi Passion® Filled Pralines are obtained from Belgian chocolate.
Hand made one by one.**

Happy Lifestyle®



The Pure side of coffee.
Orlandi Passion®. Happy Lifestyle® .



DRAGÈES DRESSED IN GRAND GALA AND SPREADABLE CREAMS

From the embrace between the dark chocolate and the dried fruit comes the line of Private Gourmet Collection® by Orlandi Passion Dragèes: Small goodies ideal to accompany a moment of pause.

Our dragèes are absolutely natural: no sugar, potato starch or additional thickeners are added between the raw material and the 2-3 mm dark chocolate layer covering the product.

These very special dragèes are available in Hazelnut type La Tonda Gentile of Piedmont and Almond style Avola from Sicily.

Complete the line of chocolate Private Gourmet Collection® spreadable creams:

Dark chocolate Gianduia, Piedmond Hazelnut and Sicilian Almond.



PASTRY

Private Gourmet
Collection®



**PURE RAW MATERIALS. THE ROLLING-PIN.
FRESH AND DRIED FRUIT SELECTED AND CUT BY HAND.**

Orlandi Passion® Happy Lifestyle®



AN EXPERIENTIAL JOURNEY,
AN ADVENTURE TO DISCOVER THE TASTE

Orlandi Passion® Happy Lifestyle®



Look. Smell. Feel. Taste.
The tasting experience starts here.

Happy Lifestyle®

ITALIAN PASTRY

Our line of pastries wants to rediscover the genuineness of the Italian Artisan small batch hand made tradition.

We offer you our Gemme Golose® (Gems Goodies) with double baking (Biscotti)

Each is a mixture of high fiber flours minced in stone, fresh eggs, milk, butter, honey and raw cane sugar African or Peruvian, enriched with hazelnuts, almonds, rind of citrus fruits of Sicily, our coffee powder... Our Gemme Golose® are though by us as a nourishment for the body and for the soul.

With every bite, we'd like To find a Smile in You.

Gemme Golose®:

They are obtained with a mix of whole-millstone minced flour;

They employ fresh Italian butter (in small quantities and only in some flavours) or extra virgin olive oil;

They do not contain preservatives;


They do not contain artificial aromas;

They only employ Belgian chocolate.

They employ only fresh raw materials processed in our laboratory.

FLAVORS AVAILABLE

- **Gioie Golose®** (hazelnuts-almonds-raisins-oranges);
- **Caffè Moka®** (coffee-nuts-Belgian dark chocolate);
- **Sfizio di Mandorle®** (almonds-pistachios-candied fruits);
- **Elisir di Avena®** (oats-raisins-rum-cinnamon);
- **Diamante di Cioccolato®**(belgian dark chocolate- vanilla);
- **Cioccolato Intenso®** (dark chocolate- Belgiam cocoa powder)



**THE PASSION AND THE WILLINGNESS
TO CREATE GOOD THINGS ARE PART
OF THE HUMAN HEART**

Happy Lifestyle®

RICOTTA CHEESECAKES

This dessert is certainly perceived as cosmopolitan, but in reality it finds its origins not in the Anglo-Saxon world but in the ancient Greco-Roman civilizations.

Legend has it that the Greeks served this dessert at the Olympics in 778 BC.

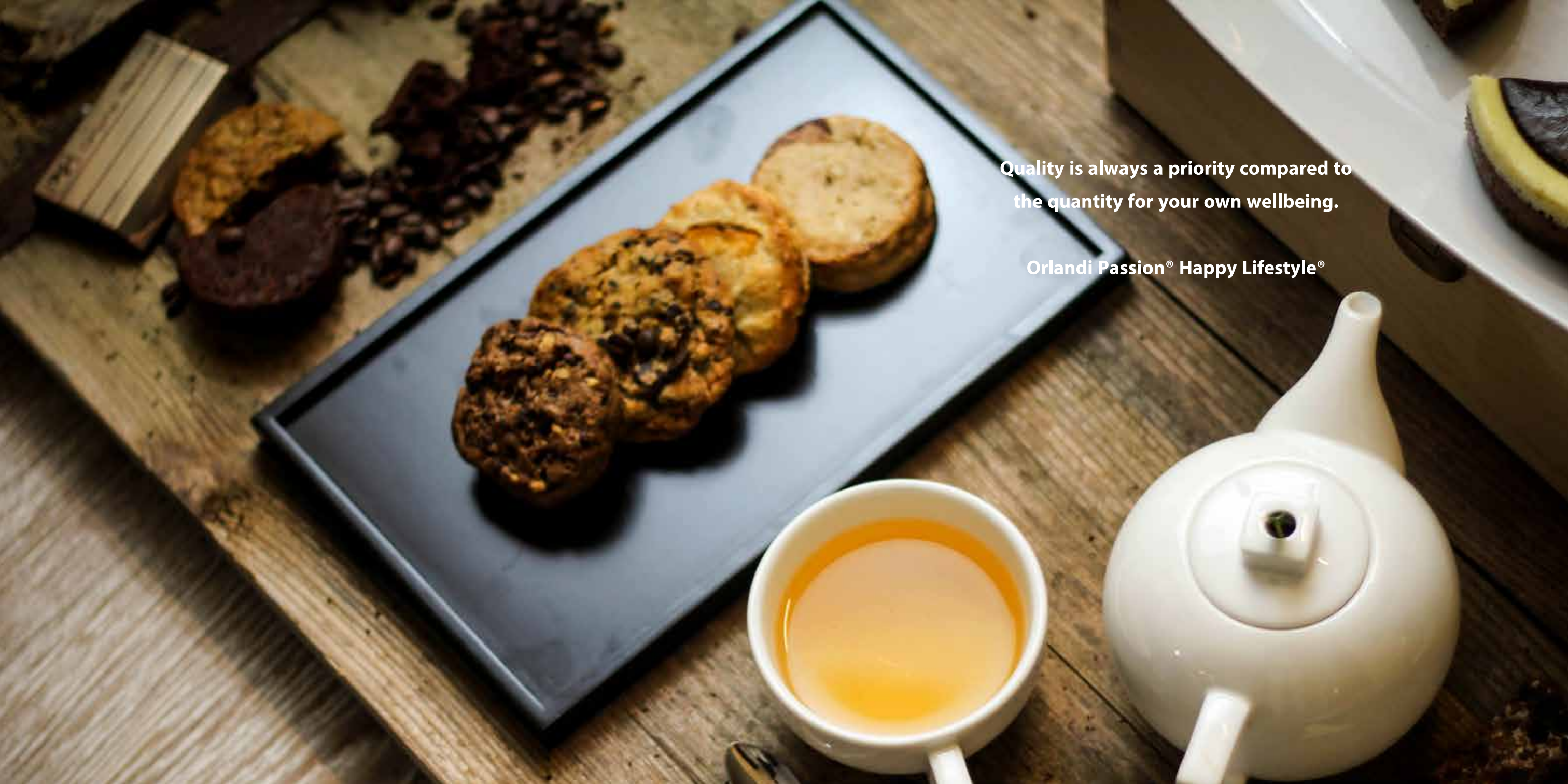
These delicious Cheesecakes were produced with fresh cheeses and whole flour.

From This Mediterranean tradition come the recipes of the Cheesecake Orlandi Passion®, a dessert that, if prepared as the original recipe wants, is very difficult to perform as a rule of art.

Made with a base obtained from unsibed wheat flour and stone ground, cream, fresh cheeses and first quality ricotta. With the help of technology we create cakes without chemical additives, which can be a nostalgic representation of your experience Happy Lifestyle®. In memories and emotions.

Our Ricotta Cheesecakes

- Chocolate and Red Berries;
- Vanilla and Raspberry;
- Vanilla and Mango;



Quality is always a priority compared to
the quantity for your own wellbeing.

Orlandi Passion® Happy Lifestyle®



Orlandi **Passion**[®]
Happy Lifestyle

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ORLANDI PASSION

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