

# COFFEEtimes

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ALPS COFFEE | NEWS &amp; TRADITION



## The perfect taste experience in the cup

Whether as a wake-up call in the morning, as the crowning glory of an enjoyable meal or at a social gathering with friends – coffee is extremely popular all over the world, highlighting the importance of high coffee quality.

For Alps Coffee, everything revolves around top quality coffee. Since the very beginning, the coffee roasters have been dedicated to the search for the unique taste experience with great

enthusiasm and passion. The aim is to create the perfect taste and the ideal composition of aromas.

But which factors are decisive for the best quality?

There is a famous rule which describes the four decisive factors that are crucial for the perfect moment of enjoyment.

### The blend

It is considered the supreme discipline.

The finest aroma compositions are created from the different, single-origin roasted coffee varieties.

### The ground coffee

It is important to stick to the recommended parameters for the grind depending on the preparation method. For a perfect espresso, for example, the following guidelines have long been established among true connoisseurs: 7 g ground coffee per cup – with a brewing time of 25 seconds – for a 25 ml espresso.

### The machine

Everything depends on the fine adjustment. Brewing temperature, pressure, extraction – the perfect coffee moment requires maximum precision when adjusting the coffee machine. Only when the machine and the coffee are in perfect harmony is the enjoyment complete.

### The human factor

Perfect coffee enjoyment is made to measure. The barista's craftsmanship and trained eye for successful coffee determine the quality in the cup. It also takes real passion. The quality formula for the perfect coffee only works in combination with a great deal of dedication and love of the product. ☪



Dear customers and coffee lovers,

*Did you ever drink good wine from a water glass? This would be plain unthinkable. The same applies to coffee.*

*Using the right drinking vessel is decisive for perfect coffee enjoyment.*

*We also devote this issue to the subject of grinding. The ground coffee makes a decisive contribution to the aromas which we can enjoy in the cup.*

*Therefore, it is important to choose the right grind size for each type of preparation.*

*Join us on the exciting journey of discovery into the world of coffee and indulge yourself in our rich range of gourmet coffees!*

Best regards,  
Stefan Schreyögg



More on page 2.

## The grind

The finest aromatic substances lie dormant in the coffee bean. Grinding opens up the cells of the beans, releasing all the aromas and ingredients. These can then dissolve in the hot water.

### Grind size and extraction time

The grind size defines the size and the number of particles into which a bean is crushed. It is decisive for the extraction time. This is the time that the water takes to dissolve the desired ingredients, such as aromas, oils, etc., from the ground coffee.

### For comparison:

filter coffee is broken down into approx. 500-800 particles, espresso into approx. 3,500 particles.

**Every type of coffee preparation requires its own ideal grind in order to optimally extract all the aromas and ingredients.**

### Professional expertise

#### Particle size of ground coffee

The particles produced by grinding coffee beans are not identical, but vary in size. The particle size is measured in microns.

The particle size and size distribution of ground coffee have a significant influence on the extraction level and the taste quality of the coffee.

This is why the particle sizes and size distributions of ground coffee have to be monitored.

#### Particle size distribution

The traditional method of determining the particle size distribution of ground coffee is sifting.

However, measurements by sifting are slow and often do not accurately reflect the proportion of fines in the



coffee, resulting in variations in brewing strength.

Particle size analysis using the laser method is a common alternative to

sifting for the determination of the size distribution of particles in coffee grinds. ☞



### Portafilter machine

The right grind is achieved when, with a cup dose of around 7 g of coffee powder and an optimally adjusted pump pressure of approx. 9 bar, around 25 ml of coffee is obtained in around 25 seconds. Optimum extraction results in a dense, hazelnut brown crema.

#### Tips:

„Grind on demand“: Grinding as required for the actual consumption, always fresh and right into the portafilter, allows optimum preservation of the aroma.

#### Temperature control:

The coffee should not be heated to more than 40°C during grinding.

#### Maintenance:

The condition of the grinding discs must be checked on a regular basis and they should be replaced as needed. Blunt grinding discs can be identified by the presence of too many fine dust particles.

To avoid **grease residues** and a rancid taste, regular cleaning is recommended, including the bean container.

For **new grinding machines** or after the grinding discs have been replaced, the grind size must be readjusted after several kilos of coffee. ☞



### Fully automatic coffee machines

Special blends are required for the best possible results in fully automatic coffee machines. The blends created by Alps Coffee especially for fully automatic machines are ideal for preparation at a lower temperature. The grind must be adjusted to achieve the desired result in the cup. The coffee grounds should be dry and compact. This is a sign that the grind is optimally adjusted.

#### Tips:

It is recommended to adjust the grind, temperature and extraction quantity of fully automatic coffee machines to the coffee blend, both in restaurants and at home, in order to achieve optimum results.

Only fill in as many beans as are needed rather soon.

As there is only one brewing unit in fully automatic machines, separate grinders should be used for one and two cups - as the amount of coffee is different - which is possible with professional appliances. Where this is no option, it is better to carefully adjust the individual cup and prepare the coffees one at a time.

Last but not least, it is important to clean the fully automatic machine regularly and thoroughly. And this does not only apply to the milk system, but also to the brew group. ☞



### Filter coffee

The grind size for filter coffee powder is considerably coarser than it is for espresso. When coffee is brewed in a filter coffee machine, the throughput time is longer and the coffee is usually prepared by the water flowing through without pressure. It is therefore important that the water flows easily through the coffee in order to develop as much aroma as possible.

**Tip:** A dosage of approx. 60 to 70 g of coffee powder per liter is recommended. ☞



### Mocha machine and Neapolitan coffee maker

For this type of preparation the coffee powder should be slightly coarser than for espresso. The ground espresso blends from Alps Coffee are optimally geared to use in the mocha machine or the Neapolitan coffee maker.

#### Tip:

Do not press the coffee powder down, but just smooth it out. ☞



#### Too coarsely ground:

Not all important ingredients of the coffee are dissolved. The water flows through the powder too quickly. The coffee is therefore underextracted: it will be thin and acidic and taste empty.

#### Too finely ground:

Undesirable ingredients, e.g. bitter compounds and cellulose, are also dissolved. The beverage tastes bitter, too strong and harsh, the aroma is masked. The coffee is overextracted.



# The right drinking vessel for maximum coffee enjoyment

The right drinking vessel is crucial for perfect coffee enjoyment. The most popular materials for coffee cups are probably porcelain and ceramics, as they optimally retain heat. However, glass is also very much in vogue, as it is aesthetically attractive and brings out the beautiful colours of coffee and crema. If the cups cannot be preheated, glass cups can be used, as glass is a better thermal conductor. A glass cup absorbs the heat of the beverage while it is being poured. ☪

**The espresso cup.** Volume: 50-80 ml.

In this size, the approximately 25 ml of espresso finds space for a fine crema, and all the aromas can develop optimally.

With a concave, i.e. rounded base, a uniform and stable crema is formed. The opening at the top should be rather small so that the crema lasts longer. Apart from that, the walls should not be too thin in order to maintain the temperature of the preheated cup well.

**The cappuccino cup.** Volume: 160-200 ml.

The cappuccino also needs a special cup in which the consistency of the airy milk foam is preserved.

This cup size allows slow pouring and provides more space for creative latte art decorations.

**The latte macchiato glass.** Volume: 220-250 ml.

Only in the glass can the slow sinking of the espresso into the perfectly poured milk foam be observed.

When prepared correctly, you can see the attractive play of colours of the three layers of milk foam, coffee and milk.



## Behind the scenes: grinders used in the coffee roastery Alps Coffee

At Alps Coffee, disc and roller grinders are used for grinding, depending on the type of preparation.

While disc grinders are used for espresso and fully automatic machines, roller grinders are the premium class for filter coffee.

The grinding discs of the **disc grinders** are toothed and lie flat on top of each other. The degree of grinding can be adjusted by regulating the distance between the two discs. Flat grinding discs are primarily used for grinding espresso. The size and material of the grinding discs - from steel to carbide and ceramics - have an influence on the grind obtained and the service life of the grinders.

**Roller grinders** have a complex roller mechanism. Two grooved rollers rotate slowly and crush the coffee instead of grinding it. This process is particularly gentle and fairly quiet.

The rollers usually have different geometries in terms of the size and arrangement of the grooves. ☪



Grinding discs



Grooved rollers



## The experience of enjoyment... At the Coffee Art in Merano

The Coffee Art in the historic Imperial Hotel building is a charming café in the heart of Merano.

The café, which is popular with locals and guests alike, spoils its guests with its exquisite coffee specialties from Alps Coffee as well as all kinds of delicacies. The stylish ambience invites guests to relax and enjoy. The high-quality coffee blends from Alps Coffee can be purchased right at the café. ☕



## Exclusive espresso blends in tins

This spring Alps Coffee presented its new packaging design. Now six of the exclusive espresso blends are also available in practical 250 g coffee tins.

They can be ordered along with other fine coffee specialties easily and conveniently online:  
[shop.alps-coffee.it](http://shop.alps-coffee.it)

COFFEE ART

**Coffee Art**  
Freiheitsstr. 112  
I-39012 Meran (BZ)  
  
[coffee-art.it](http://coffee-art.it)



*Tin keeper: Our staff team spoils their guests with regional products.*

## In cooperation with the South Tyrolean Chefs' Association - SKV Coffee chocolate candies created by Sandra Kofler

### Ingredients chocolate candies:

- 50 g coffee beans
- 100 g cream
- 30 g espresso
- 20 g sugar
- Seeds of ½ vanilla bean pod
- 10 g coffee liquor
- 100 g dark chocolate

### Preparation chocolate candies:

- Leave the beans to infuse the cold cream over night
- Bring cream to the boil and strain the beans
- Mix with the other ingredients
- Fill mass into desired silicone moulds
- Freeze the moulds
- Temper chocolate (32°C) and dip the balls
- Leave the candy in the fridge to defrost

### Ingredients coffee ganache:

- 30 g coffee beans
- 60 g cream
- 15 g sugar
- 60 g dark chocolate
- 30 g mascarpone

### Preparation coffee ganache:

- Leave the beans to infuse the cold cream over night
- Bring the cream to the boil, add the sugar and strain
- Combine cream and chocolate
- Add mascarpone and chill the mass for 12h
- Whip the mass before use



### Coffee roasting company



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### Online-Shop

In the Alps Coffee online shop, you can order your favourite coffee easily from the comfort of your home with just a few clicks.

[shop.alps-coffee.it](http://shop.alps-coffee.it)



### Retail sale

The competent employees of ALPS COFFEE will be pleased to advise you on everything to do with coffee!

**SHOP HQ Rabland - Partschins**  
Opening hours:  
MON-FRI 8.30 a.m. – 5 p.m.

**SHOP Munich**  
Opening hours:  
MON-FRI 7 a.m. – 6 p.m.  
and SAT 7 a.m. – 2 p.m.



### Certifications



EU-BIOSEAL  
IT BIO 006



FAIRTRADE  
Fair trading conditions



FSSC  
22000  
Food Safety System  
Certification 22000



### Trade fairs

**HOTEL | BOZEN**  
21 to 24 October 2024  
Booth: Sector CD - D24/62

**ALLES FÜR DEN GAST | SALZBURG**  
9 to 13 November 2024  
Booth: Hall 06 - 0342

**HOSPITALITY | RIVA DEL GARDA**  
3 to 6 February 2025  
Booth: C14