



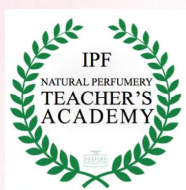
COFFEE BLEND CREATION WORKSHOP



**The art of creating a coffee blend following
natural perfumer's methodology.**

By Marco Bazzara, Quality Manager Bazzara

18th June 2025





124 species currently assigned to the genus Coffea

COFFEA

ARABICA

ROBUSTA

LIBERICA

EXCELSA

STENOPHYLLA

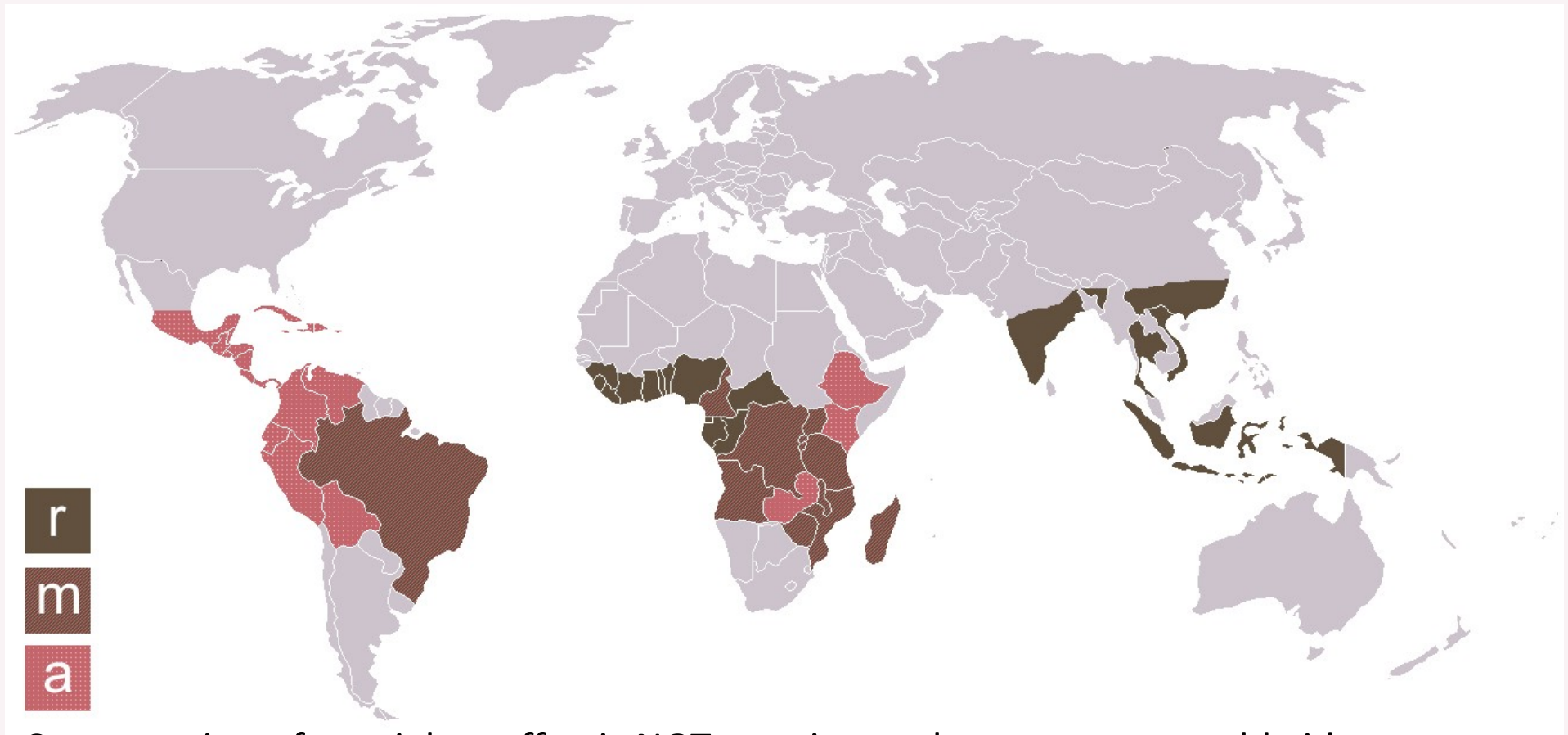
MAURITIANA

RACEMOSA

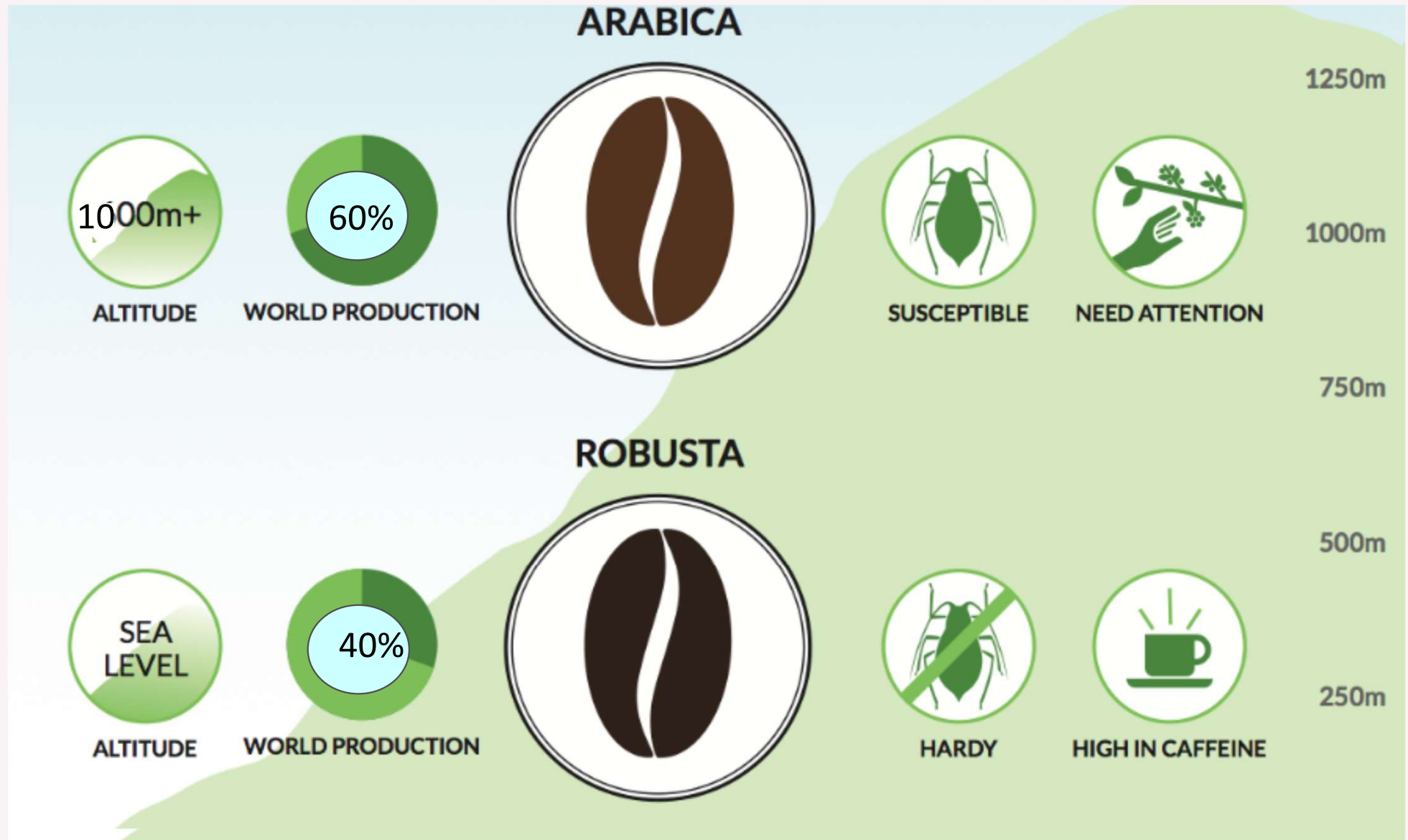
ALTRE...



Coffee: producing countries



Consumption of specialty coffee is NOT growing at the same rate worldwide



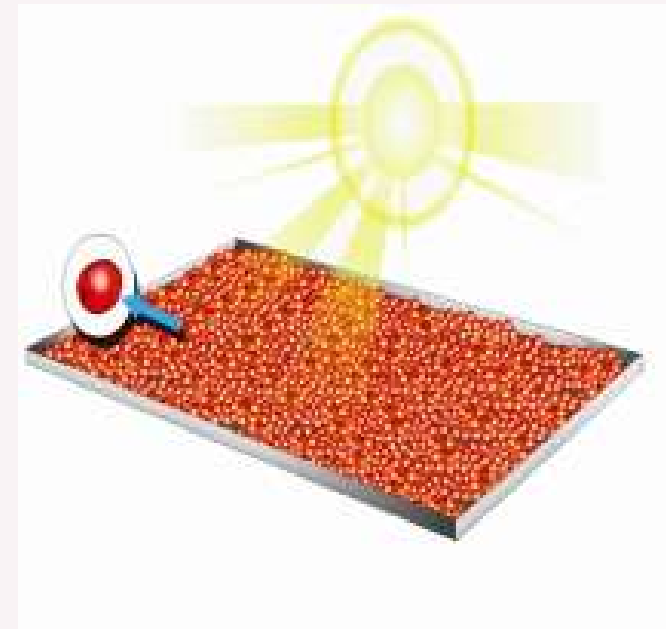
World production is lower than 10 years ago.

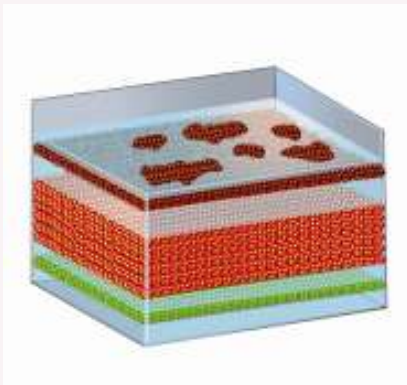


Natural processing

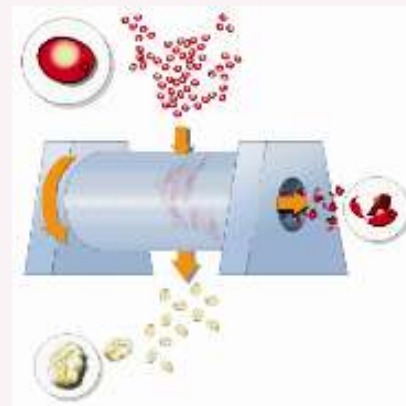
The basic steps in the natural processing method include:

1. picking
2. sorting
3. drying

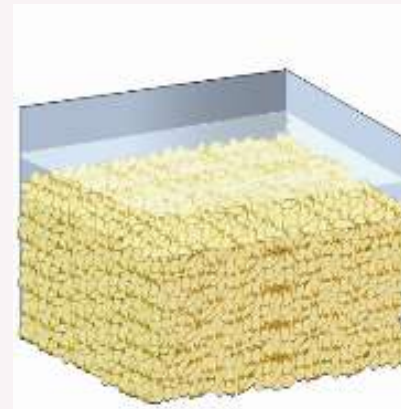




Water separation



depulp



fermentation



cleaning



BAZZARA

LUXURY BLEND



L'essenza del continente
africano in un'unica miscela.

•
Ethiopia Selection
Kenya AA
Uganda Natural
DR Congo Washed
Rwanda Washed
Burundi Washed
Tanzania AA
Malawi Washed
Zimbabwe AA

•
L'essenza del continente
africano in un'unica miscela.

PANAFRICANA



This 100% Arabica blend leads you to explore and rediscover all the scents and nuances of the African continent, combined in a coffee with a wild nature and an inimitable taste.

Reawaken the primordial alliance between man and nature: lively citrus and vinous notes emerge from the mineral scents of the warm African lands. Rediscover all the colors of the cradle of humanity in the unmistakable taste of a blend that stands out for its uniqueness.

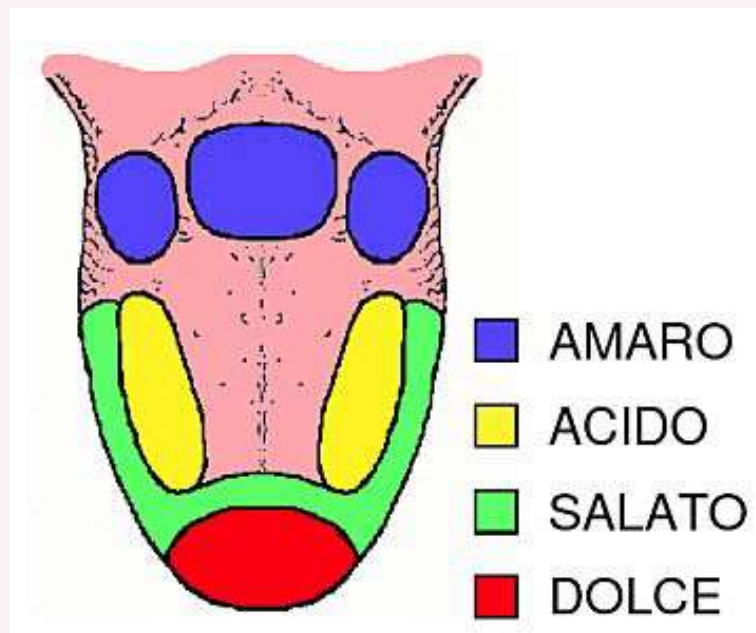




Tastes perception

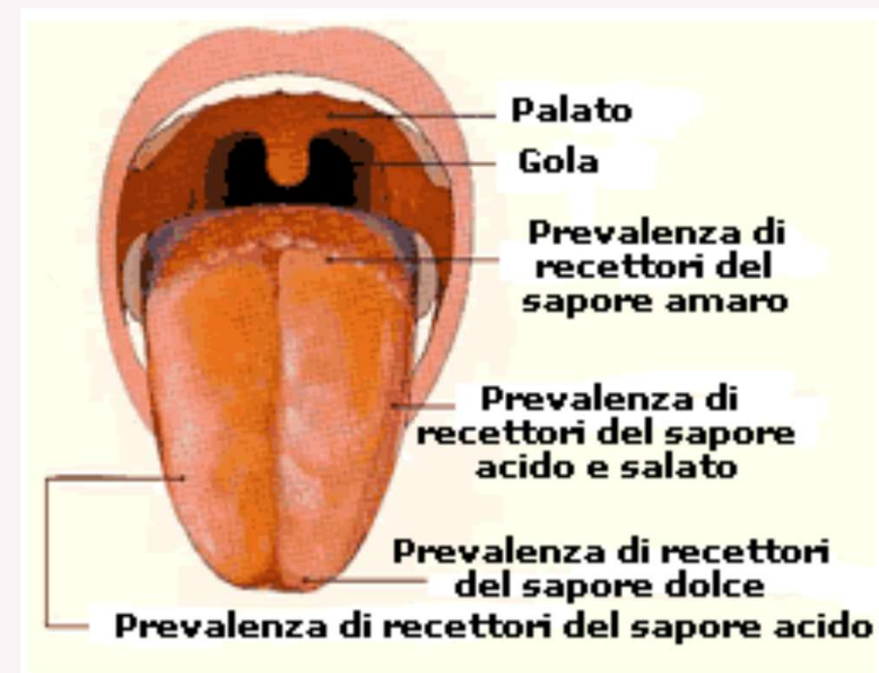
Classical theory:

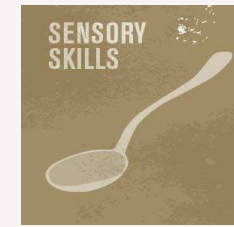
Perception of the 4 fundamental tastes in different areas of the tongue



Modern theory

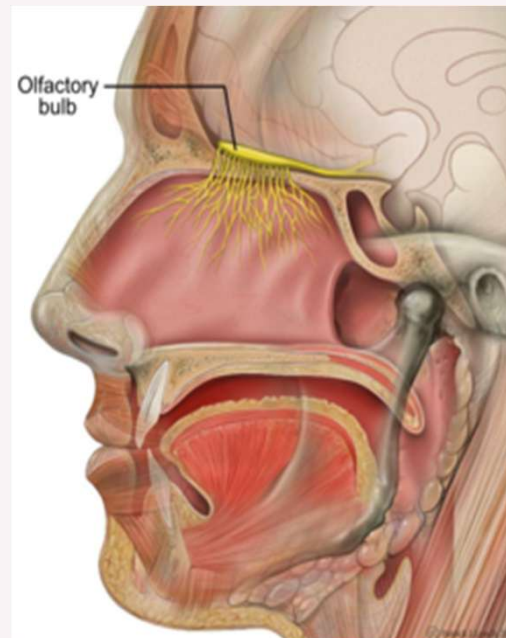
Perception extended on the entire tongue surface with different sensibility





ODOR

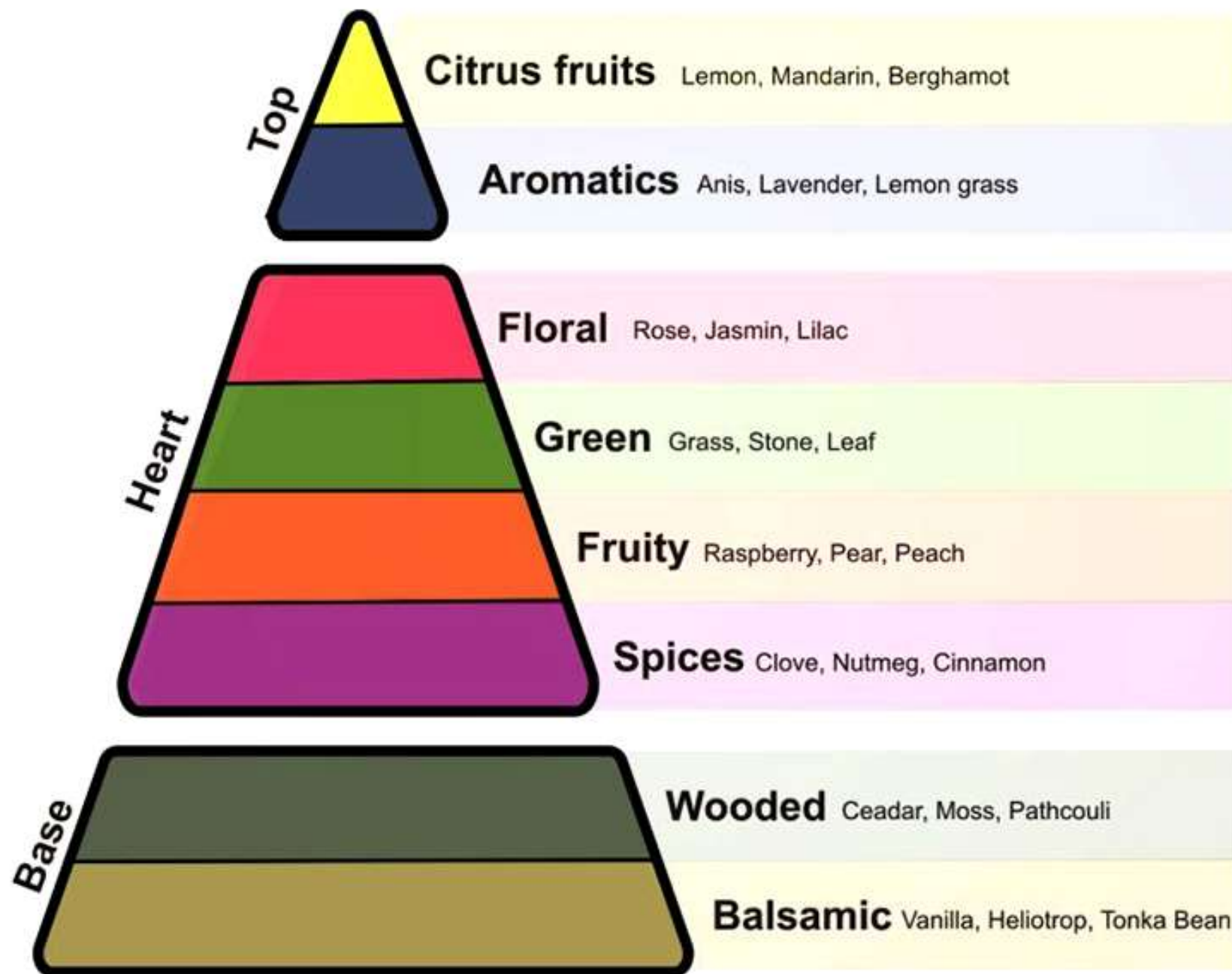
Sensation perceived by the nose olfactory epithelium during **inhalation**



AROMA

Sensation perceived by the nose olfactory epithelium through the **retronasal** pathway during **exhalation**







Aromatic Coffee

FLAVOR and TASTE

BRIGHT and DISTINCTIVENESS (SPICY)

Blend Modifier

STRUCTURE

AROMA and TASTE

Brazilian Coffee

NATURAL COFFEE

FULL BODIED ORIGIN

BERGAMOT

NOTE: HEAD

FAMILY: CITRUS

The essential oil contained in the peels of citrus fruits is obtained by expression of the skins themselves. To obtain about 1 kg of essential oil you need 200 kg of fruits.

Description: rich, complex, fresh, citrus green, bitter, sour.

Perfumery: it represents an important part in the composition, in fact it creates the soul of the fragrance in the top notes, which then disappears in a few hours. Fundamental in the Eau de Cologne.

Producing countries: its ideal production environment is Calabria. It is also cultivated in Ivory Coast, Argentina, Brazil.



LEMON

NOTE: HEAD

FAMILY: CITRUS

The essential oil is obtained by expression of the skins.

Description: fresh, clean, light, sour, with sweet facets.

It tends to be warm, but it disappears completely a few hours later.

Perfumery: useful to give freshness to the bouquet or to give a note of acidity. Used mainly in fresh Eau de Cologne.

Producing countries: Sicily and South America.



PETIT-GRAIN

NOTE: HEAD

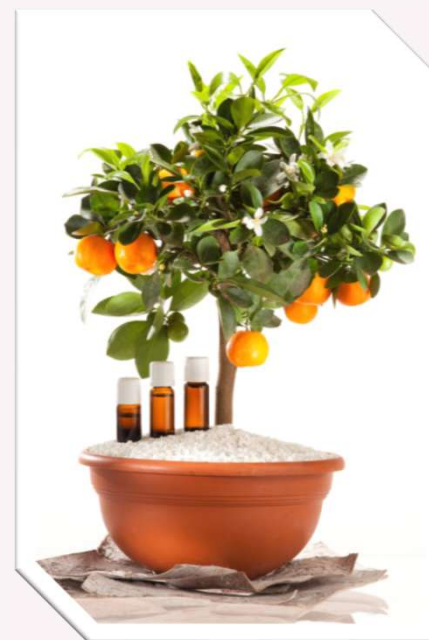
FAMILY: HESPERIDATE

Origin: tree that reaches up to 10 meters in height, with evergreen, leathery, intense green, glossy, oval leaves with pointed apex, very fragrant white flowers with 5 petals. The oil comes from the steam distillation of leaves and sprigs of bitter orange.

Description: citrus, fresh, flowery with reference to orange blossom, with a green note, slightly bitter, unripe, with a connotation of herbaceous background and a little woody.

Perfumery: it is one of the main ingredients of Eau de Cologne, which makes it so interesting, rich and structured.

Producing countries: Paraguay, Greece, Egypt



JASMINE

NOTE: HEART

FAMILY: FLORAL

Jasmine absolute is obtained by solvent extraction of fresh flowers manually harvested. The essential oil comes from the steam distillation of fresh flowers or using CO₂. To obtain about 1 kg of absolute you need a total of 1000 kg of flowers.

Description: Cool at the beginning and then become greener and warmer. Slightly spicy and animalistic, indolic, talc, facet of fruit and spice, sensual, oriental. Very strong and enveloping.

Perfumery: very important in Chypre and flowery family, where it creates explosive wealth.

Producing countries: India, Egypt, Italy and France.



NEROLI

NOTE: HEART

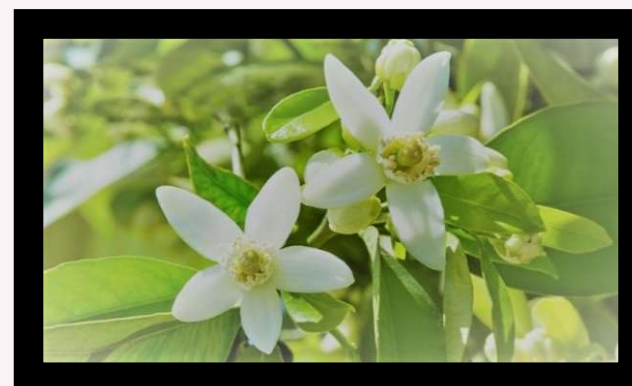
FAMILY: FLORAL

The essential oil comes from the steam distillation of fresh flowers, while the absolute is obtained thanks to solvent extraction. In ancient times, enfleurage was used, nowadays decidedly challenging as a method. The absolute is much stronger and sweeter.

Description: light, flowery, sweetish, hesperidate, honeyed, fresh, animalistic.

Perfumery: strong impact and long-lasting time. Used in oriental and floral chords, Chypre and Cologne; strengthens the fruity notes prolonging their effect over time.

Producing countries: Tunisia, Florida, Egypt, Morocco, South of France, Italy.



CINNAMON

NOTE: HEART

FAMILY: SPICY

The essential oil comes from the extraction with supercritical CO₂ of the peels removed from the bark, an ideal process to extract odorous substances that are not very volatile.

Description: spicy, sweet, powerful, dry, powdery, camphoraceous, sensual.

Perfumery: gives an oriental touch to the bouquet.

Producing countries: Madagascar, Comoros Islands, India, China.



CLOVES

NOTE: HEART/BASE

FAMILY: SPICY

The essential oil is obtained by distillation of the buds.

Description: spicy, talc, sweet, smoked, a little fruity and slightly camphoraceous.

Perfumery: used in oriental and spicy bouquets but also to make the exotic formula in flowery chords and to give personality to the Eau de Cologne.

Producing countries: Madagascar.



VANILLA

NOTE: BASE

FAMILY: GOURMAND

The absolute comes from the solvent extraction of the collected pods, left to ferment for many months and then dried.

Description: sweet, honeyed, round, almond, honeyed, powdery, talc, spicy.

Perfumery: sweet, classic, rich, powerful, ideal for oriental chords.

Producing countries: Indonesia, Madagascar, Mexico, Tahiti, China, Comoros.



OLIBANUM (FRANKINCENSE)

NOTE: BASE

FAMILY: AMBER

The absolute is obtained thanks to the alcoholic extraction of the resin. Essential oil is derived from the steam distillation of the raw material.

Description: warm, balsamic, smoked, vanilla, resinous, animalistic, fruity unripe, spicy.

Perfumery: gives a mystical, warm, spicy and balsamic tone in the composition.

Producing countries: India, Arabia and Northeast Africa.



VETIVER

NOTE: BASE

FAMILY: WOODY

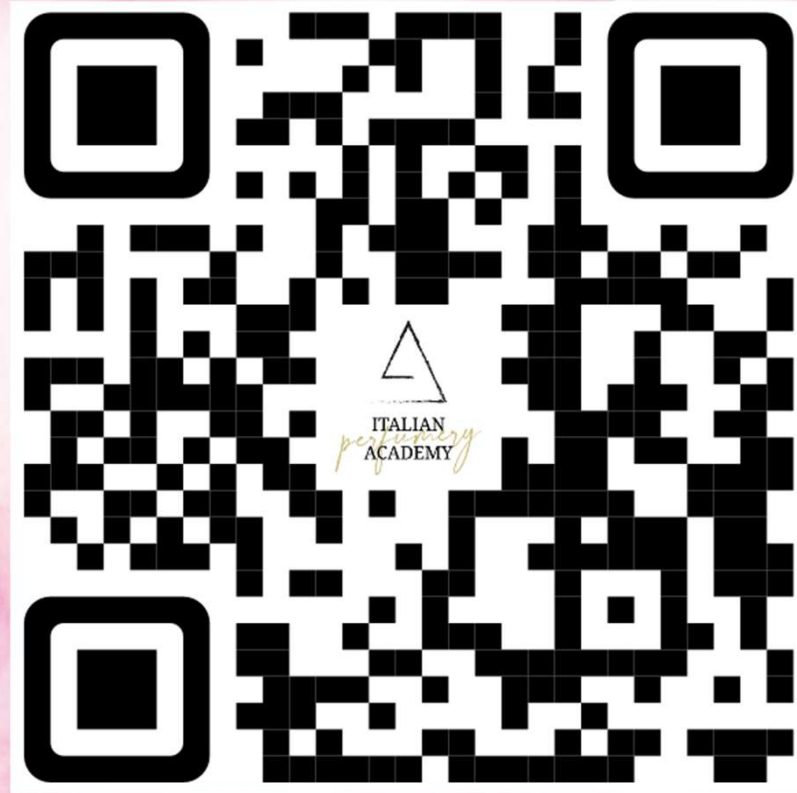
The essential oil is obtained by distilling the chopped and dried rhizomes.

Description: woody, herbaceous, bitter, musky, powerful, earthy, warm, smoked. Slightly stronger than sandalwood and Patchouli.

Perfumery: ideal combined with other woody notes and in oriental chords.

Producing countries: India, Indonesia and Sri Lanka.





Thank You