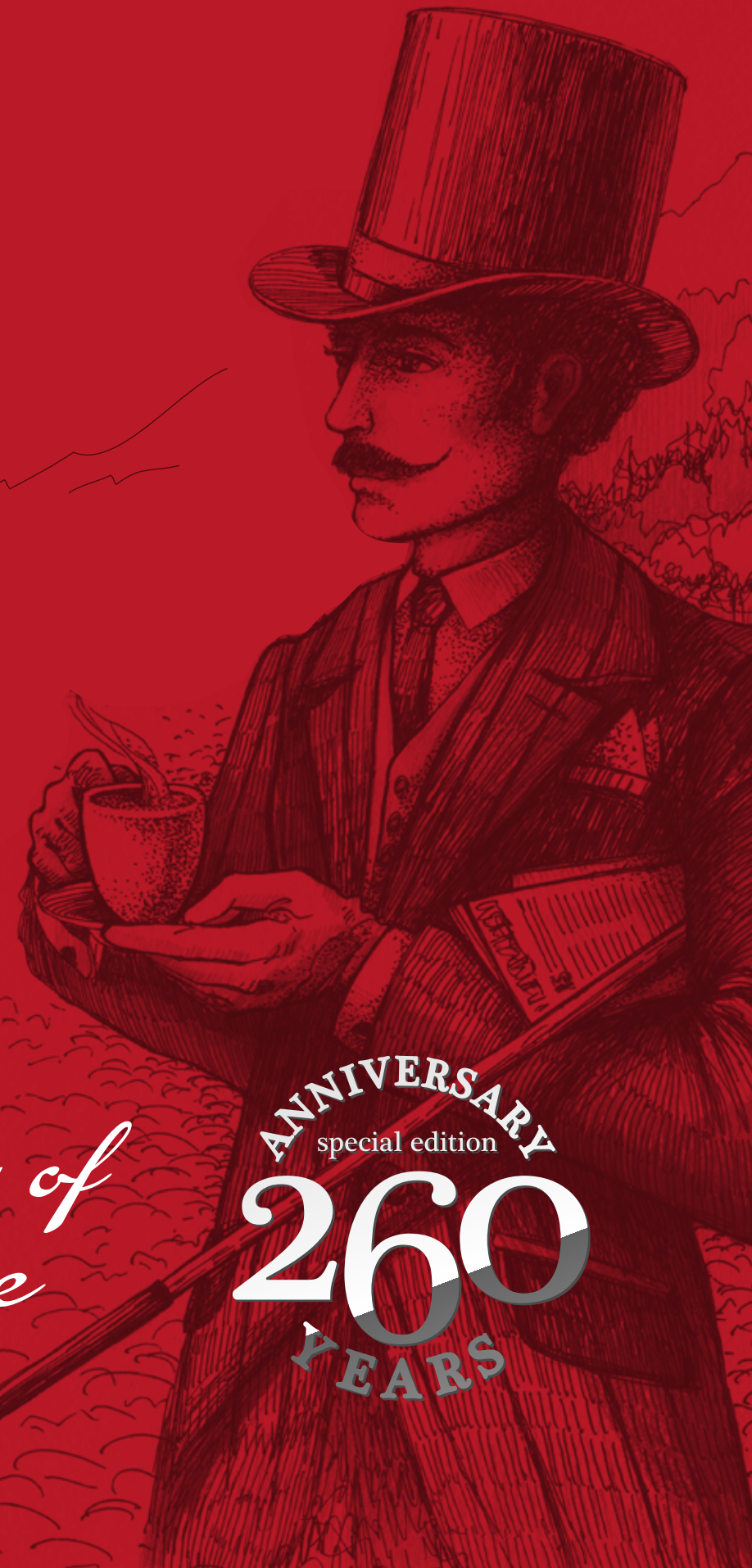


St. Gallen. Switzerland



Since 1761



*The Great History of
Premium Coffee*

ANNIVERSARY
special edition
260
YEARS

260 years of coffee traditions



The great history of this premium coffee goes back to the mid of 18th century.

In 1761, Mr. Johannes Schlatter founded his small business in St. Gallen, Switzerland. It was a shop of coffee, tea and spices.



The shop was located behind the city tower and the store was called "Hinterm Turm", which in English means "Behind the Tower". This business has gone through centuries and turned into Turm Kaffee, which we know and love today.



Traditions of Swiss family values



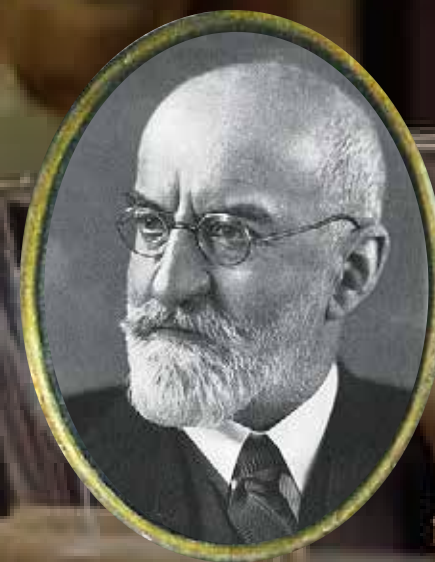
Since its founding in 1761, this coffee house has always been in full family ownership.

This is the only one coffee house in the St. Gallen canton, which has kept its independence for more than two and a half centuries.

In its over 260 years of history, the company has been in the hands of just three families - **Schlatter, Rieser und Leuthold**. This is an evidence of the quality and tradition which we attach such great importance.



Schlatter



Reiser



Leuthold

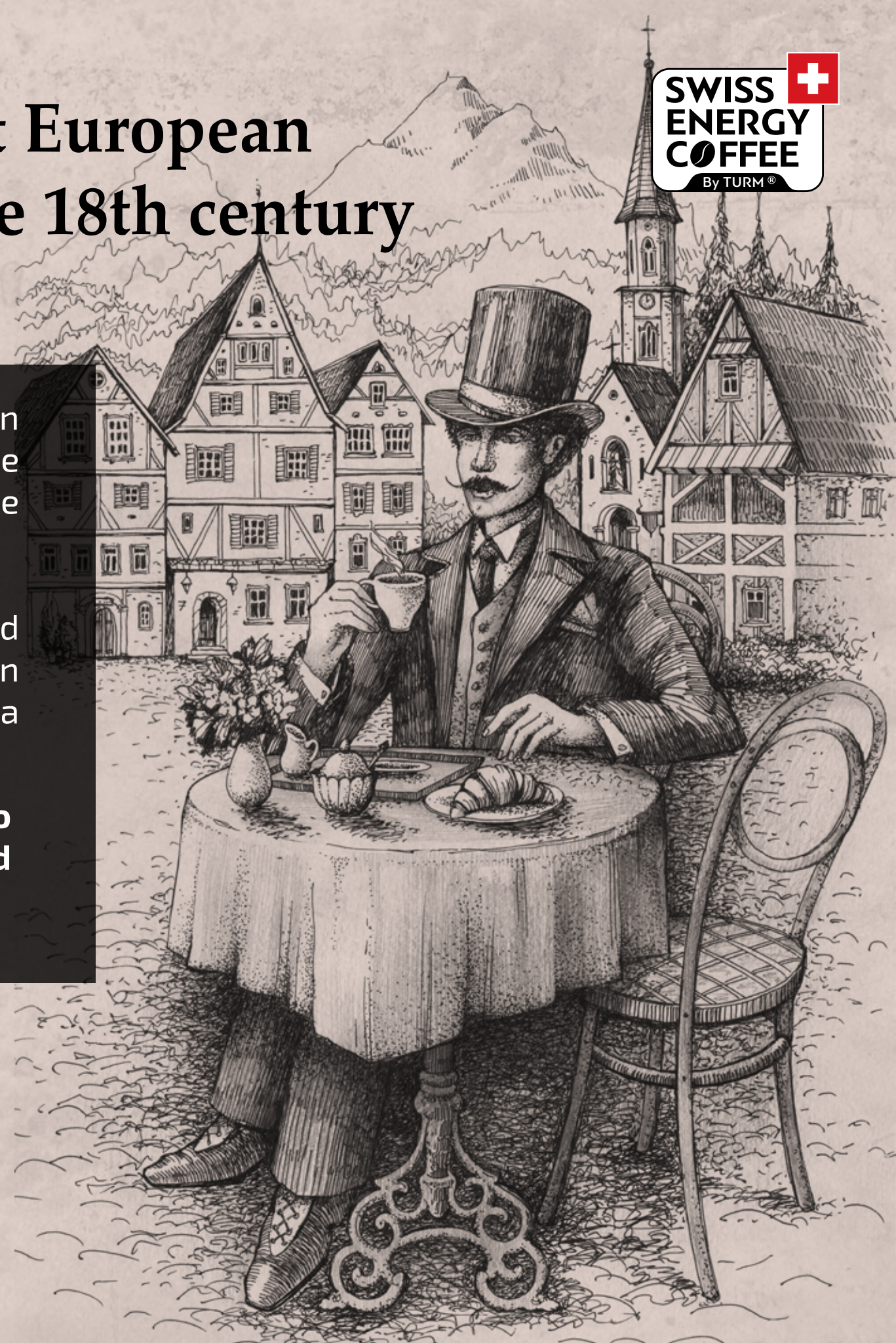
Coffee is a beverage that European noblemen enjoyed in the 18th century



The growing of coffee began in the Arabian Peninsula in the middle of the 15th century. The city of Mocha until 1720 was the center of the world coffee trade.

This is the reason why coffee in Europe called "Mocha" until the 18th century. It was an extremely expensive drink that only a nobleman could afford.

At that time, our coffee was delivering to many prosperous houses of nobles and aristocracy of Switzerland.



The way of coffee from the plantation to the cup




The coffee latitude covers all the equatorial countries in the tropics where coffee can be grown. It extends from 25 ° north to 25 ° south of the equator, with high amount of rainfall and no extreme temperatures.

Among many coffee varieties, only two are meaningful for the global market: Coffea Arabica and Coffea Robusta. Arabica holds about 70 percent of global coffee production.



Coffee selection is the first step to superior quality



We use only first-class green coffee, which imported exclusively for us.

For more than two centuries of history, we have exclusive and sustainable access to exquisite sorts of coffee directly from the plantations.

Our personal and long-term relationships with coffee manufacturers allow us to receive consistently high quality of coffee. Therefore, we gather more and more coffee from micro lots and we know farmers personally and the exact place where coffee grown.




Perfect blends and excellent recipes



Blending is really an art! Different sorts of coffee carries various flavors and combinations of bitterness, sourness and sweetness. Over the centuries, our company has developed excellent blends using the best varieties of coffee from around the world.

Throughout many years of experiencing and hardworking of masters we have gotten the recipes that guarantee the richest and most balanced taste of premium coffee.





Roasting is joining of science and art



Roasting process is the most important part of the coffee production process. We carry out it by traditional method, with different heating time and temperature for each type of coffee. It allows achieving the exact level of roasting, which determines the taste and aroma.

Ideal roasting is usually different for each sort and depending on the grain size. Therefore, different types of coffee are roasted separately, in small batches. Roasting lasts from 18 to 20 minutes, at a temperature from 180°C to 220°C.

All green coffee that we import from tropical and subtropical regions is roasted exclusively in St. Gallen, Switzerland.



The highest manufacturing standards



The company meets **FSSC 22000** standards to control manufacturing process and guarantee the quality of the product. These standards define production cycle management based on environmental impact. In addition, we have a self-control system to monitor all stages of production from the purchasing of raw materials to the packaging of coffee. All packaging materials are environmentally friendly and can be destroyed without harming the environment.



Swiss Energy Coffee: whole beans and ground coffee



We release this unique coffee to the 260th anniversary of coffee traditions. This coffee contains all our experience, love and passion that we would like to share with the whole world.

ANNIVERSARY
special edition
260
YEARS



Edel: premium coffee with the chocolate and fruit notes



The wonderful blend promises the highest level of flavored enjoyment. Good tasting notes of tropical and citrus fruit with the tones of chocolate and caramel create a delicious beverage.

The low-acidity taste with elegant richness will also win you over, as with more than 260 years' experience in the world of coffee



Edel: 100% Arabica with rich and balanced taste



Roasting: ☉☉☉

Taste and aroma: chocolate notes with the fruit-spicy tones

Beans: 100% Arabica

Origin: Honduras, Brasilia, India

Beverages:
+++ espresso
++☐ americano
+++ filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g



Mokka: big variety of tastes and notes



The coffee bouquet of this drink combines an amazing variety of flavors and tones. A noticeable acidity, thick consistency and balanced taste distinguish this coffee.

The rich aroma, including citrus, nutty and chocolate notes, made up according to old recipes has been created especially for true-lovers of coffee.



Mokka is a selected blend of Arabica and Robusta



Roasting ☪☪☪

Taste and aroma: chocolate, citrus and nutty notes

Beans: 80% Arabica, 20% Robusta

Origin: Honduras, Brasilia, India

Beverages:
+++ espresso
+++ americano
++☪ filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g



Crema: exclusive blend for gourmet



This unique mix is especially suitable for rich aroma coffee. You will immediately recognize the spicy taste of high quality Central American Arabica. This coffee has an optimal balance of acidity and sweetness.

You will feel delicious notes of fruit and almond.



Crema: full and rich aroma



Roasting:

Taste and aroma: Fruit and almond notes.
Smooth and rich

Beans: 90% Arabica, 10% Robusta

Origin: Brasilia, Honduras, India

Beverages: espresso
 americano
 filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g



Espresso: the strong taste of traditional espresso



This premium blend is particularly suitable for a typical espresso or an outstanding cappuccino.

The rich body of the high-quality Central American Arabica and the wonderfully strong, slightly nutty notes of the India Robusta make this the finest for gourmet coffee.



Espresso: enjoy cheerfulness in every cup!

Roasting: ☉ ☉ ☉

Taste and aroma: Dark chocolate, nuts and dried dates.

Beans: 60% Arabica, 40% Robusta

Origin: Costa Rica, Brazil, Indonesia, India

Beverages:
 ☙ ☙ ☙ espresso
 ☙ ☙ ☙ americano
 ☙ ☙ ☙ filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g



Men's coffee: a blend for strong man only!



This high-quality Arabica / Robusta blend promises the gentleman a sensual balance with a strong body for extensive, elegant pleasure.

It promises a breathtaking balance between acidity and bitterness. This time he wants it stirred, not shaken!



Men's coffee: don't dream — rock your day



Roasting: ☪☪☪

Taste and aroma: Warm notes of cocoa and dried fruit.

Beans: 60% Arabica, 40% Robusta

Origin: Honduras, Brasilia, India

Beverages: ☪☪☪ espresso
☪☪☪ americano
☪☪☪ filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g



Lady's coffee: the delicate and mild taste for a glorious lady.



This is an exquisite blend of pure Arabica with softness and rich aroma. The sweetness of vanilla combined with dark chocolate will take you to a barista's paradise.

The delicious and balanced taste will become lovely for The great history of this premium lady and bring her great pleasure!



Lady's coffee: soft and rich aroma



Roasting: ☉ ☉ ☉

Taste and aroma: Notes of chocolate and vanilla.

Beans: 100% Arabica

Origin: Guatemala, Brazil, Colombia, India

Beverages:
✦ ✦ ✦ espresso
✦ ✦ ☐ americano
✦ ✦ ☐ filter-coffee



1000 g
500 g
250 g



1000 g
500 g
250 g





Swiss Energy Coffee: unites and inspires people!



For us, Coffee means more than just a tasty drink, more than just a variety of tastes and aromas. For us, Coffee is inspired by history! It strengthens relationships between people! Coffee is the beginning of true friendships and true love stories! Coffee is the end of controversy and misunderstanding! Coffee is something that unites us!

For over 260 years, we have been improving our unique recipe to offer the world our best coffee!



Global leadership



MedPack Swiss Group is a holding with a headquarters located in Staad, St.Gallen canton, Switzerland. The company has its own manufacturing facilities and branches in more than 14 countries in Europe, Asia and North America. We distribute our goods in 70 countries around the world.

More than 1500 employees is working 24/7 to provide our partners with the best products and services.



Trade equipment



Exhibition stand



Gifts



POS Materials



Shelf talkers



Wobblers





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