

SILESIA PRESENTS

# COFFEE

FLAVORS



## COFFEE



## Coffee – a real magic potion

People around the globe drink about one trillion cups of coffee every year, making coffee the most widespread of all popular beverages. There is truly no country where coffee is not appreciated, no culture has rejected it, no religion has ever banned it - it is unique among all the world's stimulants.

The Ethiopian shepherds could not have dreamed of the plant's triumphant march around the world when they recognized the invigorating effect of the cherry-shaped fruit about a thousand years ago and brewed the world's first coffee from it.

For many people, coffee is part of their daily morning routine to give them an energy boosting start to the day. On the other hand, others drink coffee, cappuccino or espresso in all situations, on the most wide-ranging occasions and celebrate it in the most varied ways. The black-brown, aromatic beverage in all its facets has become an indispensable part of our everyday lives.

Coffee is the magic potion that creates enthusiasm all over the world and at Silesia, too, there are many devotees who capture the magic of coffee in ever new flavor creations.



## COFFEE



### Time for a coffee break

Black, bittersweet, with milk or even with milk foam - various popular coffee specialties were the inspiration for Silesia's latest developments. After intensive development, testing and fine-tuning we proudly present our new Silesia's coffee drink flavors. Indeed, these flavors represent the right taste experience for everyone.

#### **Café Crème – the classic cup of coffee**

Originally from Switzerland, Café Crème bridges the gap between filter coffee and espresso. When the sugar spoon slowly dips into the aromatic, hazelnut-brown coffee foam, you can be sure you are drinking the perfect Café Crème.



This is precisely the feeling that Silesia's Café Crème flavor evokes – perfectly brewed coffee with a fine coffee foam.

#### **Latte Macchiato – the "spotted milk"**

Latte macchiato means, "spotted milk" in Italian, and unlike cappuccino, the espresso is poured onto the milk foam in a pre-heated cup, so that the foam separates from the liquid milk. This creates the famous spots that characterize a perfectly prepared latte macchiato. With 1/3 espresso, 1/3 milk and 1/3 milk foam, the milk content in this speciality coffee is significantly higher than in the classic cappuccino.



Do you love creamy milk foam with a gentle taste of coffee? Then Silesia's Latte Macchiato flavor will exactly match your idea of perfect coffee enjoyment.

### **Cappuccino – the creamy Indulgence**



For a perfect cappuccino take a pre-warmed cappuccino cup, brew aromatic espresso into it and add a hot, thick and creamy milk foam leaving a clear, brown espresso edge.

Light milk foam and a strong coffee note - in Silesia's Cappuccino flavor, the two components are combined to form a harmonious whole.

### **Espresso – small, strong, black**

We like to drink an espresso for a quick energy boost. Aromatic, full-bodied, slightly sweet on the tongue and the scent lingers long in the nose. Black or with sugar, the gourmet drinks it in small sips to enjoy the Italian powerhouse to the last drop.



Silesia's espresso flavor is correspondingly strong and full of aroma.

### **Mochaccino – the first choice in chocolate coffee varieties**



A Mochaccino is the ideal choice when you cannot decide between coffee and hot chocolate. This very mild and sweet coffee variation of espresso, hot milk and chocolate syrup or liquid chocolate is usually served with milk foam or a tempting cream topping.

For a sweet, chocolatey coffee temptation, we recommend Silesia's new Mochaccino flavor.

## **COFFEE**



Stimulate your senses with our aromatic concepts especially suitable for dairy, confectionery and bakery items. Be inspired to create your own magic coffee moment.

Contact us and we will find the perfect flavor for your products over a good cup of coffee.



## TASTE THE FLAVOR

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Flavors for Food & Beverages