

# Coffee Beans



*"When I'm in Italy I can smell the coffee. Here I can't smell the coffee."*

These were the words that became a challenge for Bernard Goston, owner of AMANTI Gourmet Coffee. His desire to produce characteristically wonderful European-style coffees and his technical expertise as an electrical engineer led Bernard to develop his own unique Techno-Aromatic™ process. With the experience of traditional roasters combined with the efficiency and consistency of computerized technology, AMANTI consistently produces the best coffee aroma flavour and freshness.

AMANTI's primary focus is quality. They carefully select Super-Gourmet 100% Arabica coffee beans offered from around the world which are meticulously tested to ensure that the beans are of superior quality and comparable to current AMANTI stocks of green beans. By roasting daily and shipping directly to your door you are ensured of coffee freshness and consistency.

AMANTI means "Lovers" in Italian and seemed fitting as a name for lovers of a premium coffee. It has enjoyed great success since its introduction into Australia in 1991. AMANTI coffee supplied Cirque De Sole during their Australian tour and supplies leading and awarded establishments.

- **Café Del Giorno** - Best Café & Seafood Restaurant in South Australia
- **Renmark Hotel** - Best Brassier in Australia
- **Fresh Temptations** - Winner 2007 Traditional Pizza
- **Angaston Roaring 40's** - Winner 2006, 2007, 2008 Gourmet Pizza
- **Hahndorf Hill Winery** - Tourism Hall of Fame and five star winery

Heading up the sales team is Deanna Tilker who has been in the hospitality industry for 25 years and an experienced chef. She feels the quality and variety of food in Adelaide are superb, but that lovely lingering aroma and after taste of a full-bodied coffee was missing. Now AMANTI is available in Adelaide and fulfills that need.

A full range of promotional support material also supports this great coffee as well as the AMANTI Espresso University where your staff will be trained free. Training will ensure your customers get the perfect cup of coffee that is a credit to your business and the AMANTI name.

We also offer two equipment options; outright purchase of equipment at extremely competitive prices or a FREE of Cost Equipment Program\*.

\*Conditions apply.

## There are three factors that make an exceptional coffee:

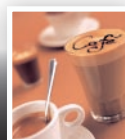
- **Coffee Quality:** AMANTI offers the highest standard of Super-Gourmet quality consistently
- **Equipment:** The grinder and espresso machine and their correct calibration for the chosen coffee
- **The Barista:** A term used to describe a person considered to be a professional espresso maker.

AMANTI can help you and your café fulfill these criteria so you can serve exceptional coffee to your customers. **Great coffee means more customers and in-turn greater profits.**

## Adelaide Hills Gourmet Foods



Product Representation



Coffee Training



Wholesale Cafe Food



Cafe Profitability