

HORECA COFFEE

Julius Meinl

2023



More than a moment

THE COFFEE & TEA THAT SERVE UP MORE



More than a moment

ABOUT JULIUS MEINL

Founded in 1862, Julius Meinl is one of the oldest coffee roasters in the world and an iconic Vienna coffee house brand. Our pioneering dedication to quality has been a family trademark for five generations and, **with 160 years of experience**, we are a preferred coffee supplier for Vienna's leading coffee houses where only the finest will do.

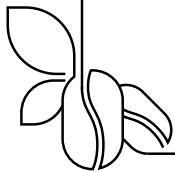
Our blends offer unrivalled aroma and taste, allowing you to savour your moment with a coffee to the fullest – just as Vienna's artists, writers and thinkers did and continue to do today. After all, life is made of a mosaic of small moments just like these.



Julius Meinl I



First Julius Meinl Shop



ABOUT JULIUS MEINL

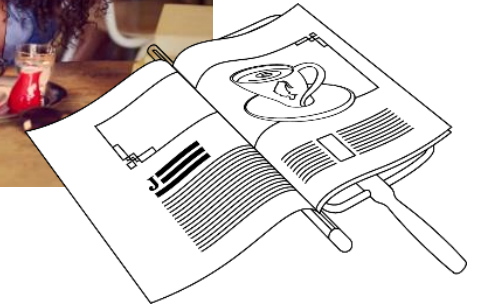
Both, our business customers – hotels, restaurants, coffee houses or catering- and retail partners, value our high-quality products and customer service.

Our company ranks among the top 3 premium coffee brands in the top-premium gastronomy category in over 40 countries.

Our most important markets are Austria and Italy, along with Russia and countries in Central and Eastern Europe.

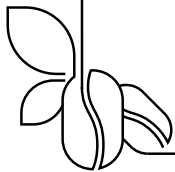
The company specializes in the coffee and tea sector, with coffee being the most important category.

Julius Meinl is the market leader for hotels, restaurants and coffeehouses in Austria, CEE, the Adriatic, Russia and Dubai.



Julius Meinl worldwide

- ♥ Company founded in 1862
- ♥ More than 1000 employees worldwide, about one fifth in Austria
- ♥ Represented in 55 countries with local subsidiaries & sales partners, in 20 countries with company-owned subsidiaries
- ♥ Market leader in Austria, Russia, the Adriatics, CEE and Dubai
- ♥ Around 50.000 global customers
- ♥ Roasting plants in Vienna/Austria and Vicenza/Italy



From 1862...

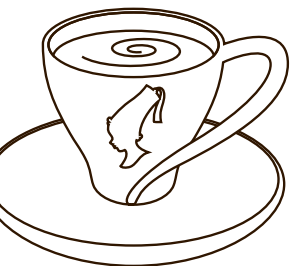
1862

Julius Meinl I. opens a spice shop in downtown Vienna, where he sells green coffee beans, cocoa, tea spices, rice and sugar.



1877

Julius Meinl I. revolutionizes coffee roasting with a process he developed himself. The beans no longer came into contact with coal gases. For the first time, the coffee beans were free of aftertaste, while retaining their full natural aroma.



1924

The graphic designer Joseph Binder creates the Meinl logo, which becomes the iconic label for Meinl coffee and later the trademark of the company.



1950

The Julius Meinl flagship store at Graben 19 in the City of Vienna is opened, remaining the number one for premium specialties in Vienna to this day.

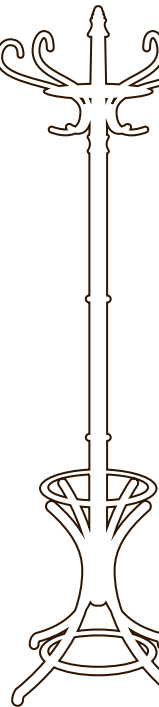
1962

On the occasion of the 100th anniversary of our company, the „Jubiläum“ coffee blend is introduced.



2004

Italian star designer Matteo Thun relaunches the Julius Meinl logo and develops a new, trendy cup design.



...until this day forward



2009

Julius Meinl's 1862 Premium coffee is launched for the restaurant trade. It is characterized by its exceptional taste, its unique design and its state-of-the-art technology.



2018

Julius Meinl expands its range of cold drinks with the launch of the Tea on the Rocks collection and the innovative Cold Brew coffee series.



2020

Julius Meinl launches its new INSPRESSO capsule range that consists of 7 different capsules made from a fully biodegradable material. This means another small step towards a better planet for us and our future generations.



2012

Julius Meinl celebrates its 150 year anniversary of unrivalled quality and coffee expertise and the Julius Meinl Tea is relaunched under the term „East meets West“.



2019

Julius Meinl publishes its first sustainability report.

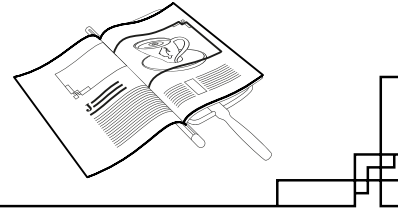


2021

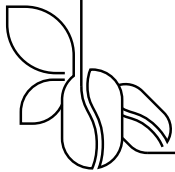
Julius Meinl launches its new „More than a Moment“ communication platform.

Coffee descriptions

Roast & grind levels



Roast level	Grind level
1 Very light	1 Fine (e.g. for Espresso)
2 Light	2 Medium fine (e.g. for Moka Pot)
3 Medium	3 Medium coarse (e.g. for Filter)
4 Medium to dark	4 Coarse (e.g. for French Press or Filter)
5 Dark	
6 Very dark	



Coffee Beans

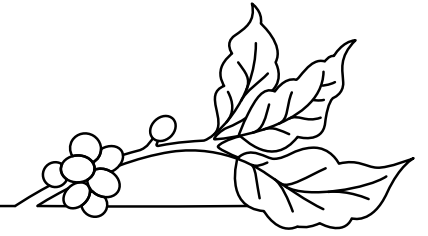


Julius Meinl

Vienna 1862

1862 VIENNA

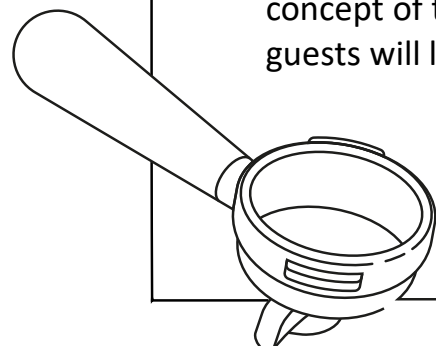
A COMPLETE CONCEPT



With 1862 VIENNA comes not only a luxurious product to enjoy exquisite coffee moments but also a complete concept: atelier coffee, airtight storage, precise grinding, top class machine & iconic serving. The Julius Meinl 1862 VIENNA is a dark and slow roast, which refines the espresso to a strong and full-bodied pleasure which was awarded the prestigious 3-star superior taste award at the International Taste Institute.

How is this possible?

A unique balanced espresso blend to match a coffee concept of the highest quality, that we know your guests will love.





HORECA BEANS

1862 VIENNA

Julius Meinl 1862 Vienna is carefully blended from 100% Arabica beans. The beans from Colombia form an aromatic, strong and spicy coffee. Using these beans celebrates expertise, heritage and excellent taste, whilst allowing us to help farmers enhance their own businesses through the Colombian Heritage Project. Julius Meinl 1862 Vienna is a dark and slow roast, which refines the espresso to a strong and full-bodied pleasure. The roast brings aromas of hazelnut, caramel and malt. These are topped with fruity and spicy notes, making the 1862 blend a well-balanced and well-rounded pour with an elegant aftertaste.



Roasted in Vienna!



ARABICA

Bean type

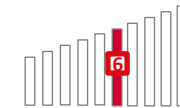
Roast level



Aroma

Very rich and persistent, with fruity and spicy notes, moreover hints of hazelnut, caramel and malt

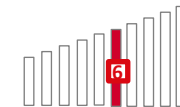
Acidity



Sweetness



Body



Flavour

Well balanced and round blend, with a velvet /creamy mouthfeel and powerful - elegant aftertaste

Qty / pack • Art No. 3 kg beans • 95490





HORECA
BEANS

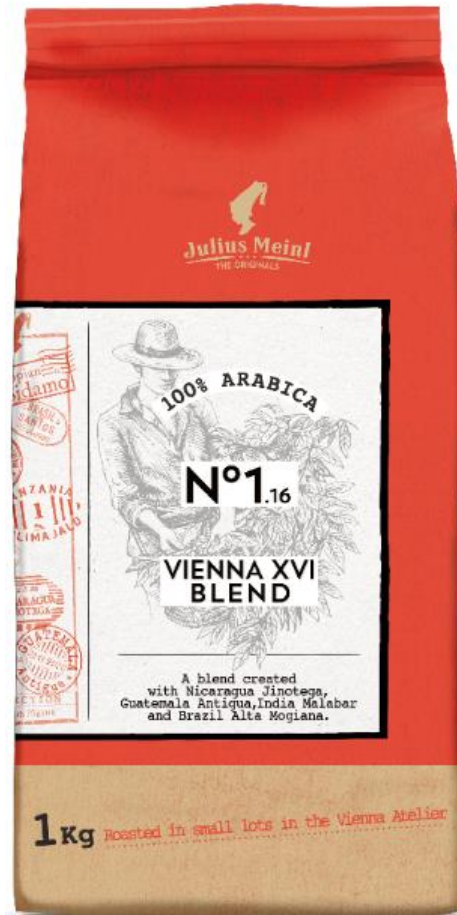
THE ORIGINALS No.1

Vienna XVI Blend

100% Arabica blend with classic delicate Viennese taste. The flavours of different of different origins have been harmoniously combined, giving the blend strength and richness.

Origins:

- Nicaragua Jinotega
- Guatemala Antigua
- Indian Plantation
- Brazil Alta Mogiana



Bean type

ARABICA

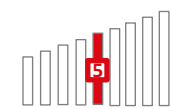
Roast level



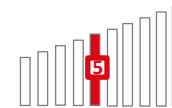
Aroma

Hazelnut & floral

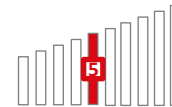
Acidity



Sweetness



Body



Flavour

Chocolaty sweetness with rich creamy flavours

Qty / pack • Art No. 1 kg beans • 88602





**HORECA
BEANS**

THE ORIGINALS No.2 Red Door Blend

A treat of strong and modern character, yet with a balanced indulgent taste.

Four origins are selected and carefully roasted till the first crack, so that the uniqueness of all the origins can be fully expressed; to give it a refreshing fruity rightness with a hint of spice.

Origins:

- Ethiopia Sidama
- Tanzania Kilimanjaro
- Guatemala Antigua
- Costa Rica



Bean type

ARABICA

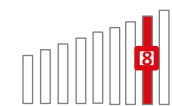
Roast level



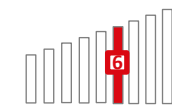
Aroma

Citrus & spice

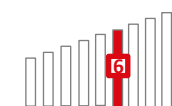
Acidity



Sweetness



Body



Flavour

Milk chocolaty & roasted almond

Qty / pack • Art No. 1 kg beans • 88601





HORECA
BEANS

CAFÉ EXPERT

Espresso Spezial

A full-bodied 100% Arabica coffee with an elegant sweetness and balanced smoothness. Created more than half a century ago, this recipe combines the unique characteristics of four topquality origins. Thanks to a mediumdark roasting, the flavours of different origins are sublimated, by which Espresso Spezial grows into a bright, high-profiled but smooth and elegant blend.



Bean type



ARABICA

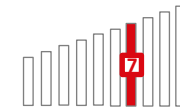
Roast level



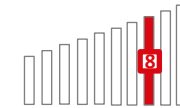
Aroma

Very rich, fruity & aromatic

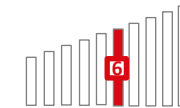
Acidity



Sweetness



Body



Flavour

Very persistent, creamy and full taste

Qty / pack • Art No. 1 kg beans • 50





HORECA
BEANS

CAFÉ EXPERT

Bio Fairtrade

An organic Fairtrade-certified coffee, comprised of 100% Arabica beans carefully selected from highland farms in Honduras or Peru. All the red coffee cherries are carefully handpicked and sun-dried naturally, thus ensuring that only the finest beans are sent to the Julius Meinl roasting plant. Gentle roasting develops exquisite and rich, fizzy flavours, with very fruity and citric notes.



Bean type


ARABICA

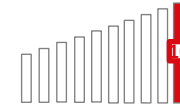
Roast level



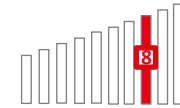
Aroma

Very rich & fruity

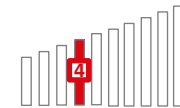
Acidity



Sweetness



Body



Flavour

Bright fruity acidity & mellow nutty aftertaste

Qty / pack • Art No. 1 kg beans • 78337





HORECA
BEANS

Poesia

This exquisite coffee was created for the celebration of Julius Meinl's 150th year. To ensure the most elegant result, the Julius Meinl coffee connoisseurs have been uncompromising in their pursuit of excellence. With its highly complex mix of origins harmoniously balanced together, this coffee impresses immediately with an incredibly silky experience in the mouth. This blends contain also a coffee from Colombia and is a unique celebration of tradition, heritage and excellent taste. The result is one of exuberance in the cup.



Bean type



ARABICA ROBUSTA

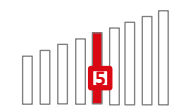
Roast level



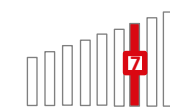
Aroma

Nutty & floral

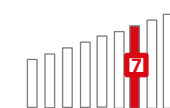
Acidity



Sweetness



Body



Flavour

Chocolaty sweetness with creamy & spicy flavours



Julius Meinl supports coffee farmers in Colombia to improve their coffee business and to ensure the passing of coffee knowledge and experience from generation to generation.

Qty / pack • Art No. 1 kg beans • 93251





**HORECA
BEANS**

CREMA ESPRESSO Delight

A beautiful Rainforest Alliance-certified sustainable coffee combining five top quality origins, for a delightfully harmonious sensation. It impresses you immediately with a very generous crema of an alluring intense nutty color. This well-balanced blend has a rich and round body as well as a pleasant mellowness with a subtle touch of citric acidity. Its persistent, chocolaty aftertaste makes it even more memorable.



Bean type

 
ARABICA ROBUSTA

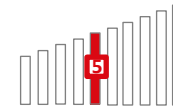
Roast level



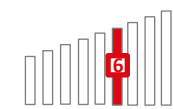
Aroma

Rich & fruity

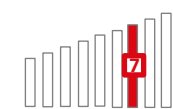
Acidity



Sweetness



Body



Flavour

Subtle citric note & chocolaty aftertaste

Qty / pack • Art No. 1 kg beans • 87752





HORECA
BEANS

CREMA ESPRESSO

Classico

A selection of premium Arabica and Robusta beans with a medium roast resulting in a unique taste. This blend stimulates every coffee lover's taste buds with its defined, intense aroma and very rich, persistent, dark brown crema.



Bean type

 
ARABICA ROBUSTA

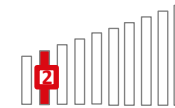
Roast level



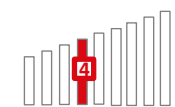
Aroma

Very intense & penetrating

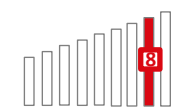
Acidity



Sweetness



Body

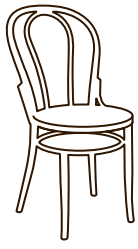


Flavour

Creamy & very persistent bitter chocolate flavour

Qty / pack • Art No. 1 kg beans • 106501





HORECA
GROUND

CAFÉ EXPERT Wiener Melange

A unique blend of 100% Arabica beans harvested in Central America and Brazil. This medium roasted coffee is characterized by an outstanding acidic flavour combined with a mild and sweet aroma.



Bean type

ARABICA

Roast level



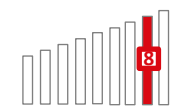
Grind level



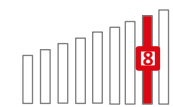
Aroma

Mild & sweet

Acidity



Sweetness



Body



Flavour

Soft & sweet

Qty / pack • Art No. **1 kg ground • 7676**



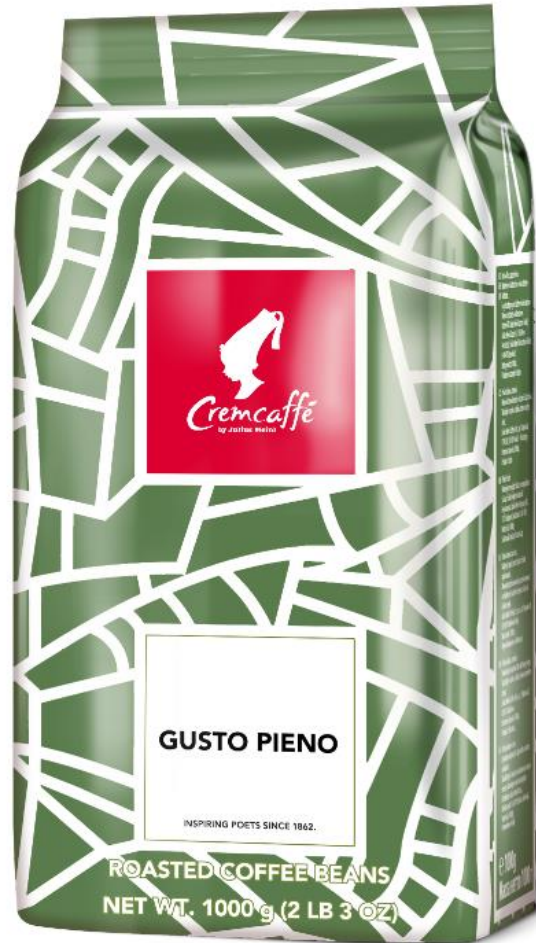





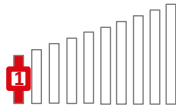
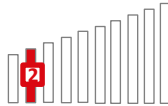
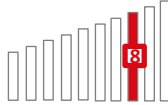
HORECA
BEANS

Gusto Pieno

CREMCAFFÉ by Julius Meinl

An aromatic blend composed of first class Asian Robustas enriched with fragrant Arabica beans. Ideal for a perfect start of the day or as energy kick in between, offering a coffee with a strong body and a full, smooth & intense aroma.



Bean type	  ARABICA ROBUSTA
Roast level	
Aroma	Full, smooth & intense
Acidity	
Sweetness	
Body	
Flavour	Very rich & creamy with a hint of bitterness

Qty / pack • Art No. 1 kg beans • 93253



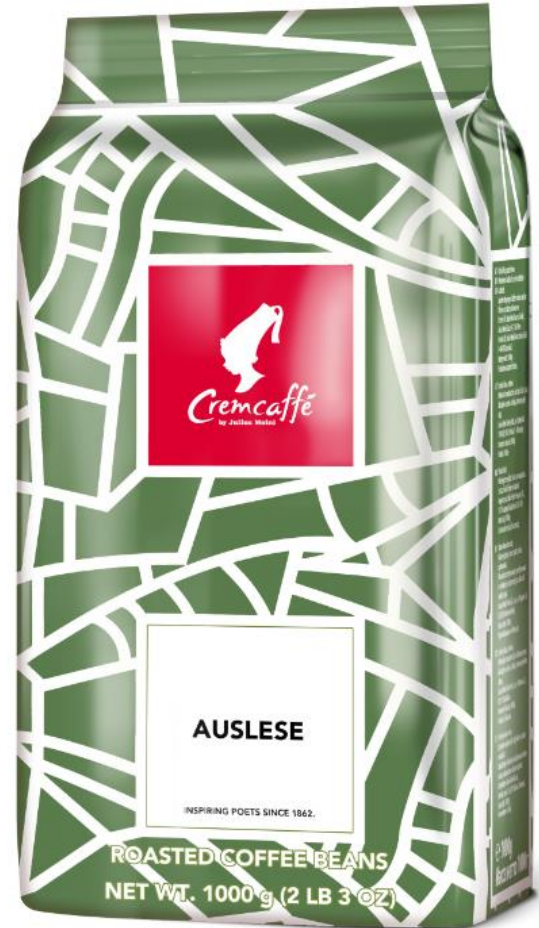


HORECA
BEANS

Auslese

CREMCAFFÉ by Julius Meinl

Composed of Arabica and Robusta beans sourced from South America and Asia, this light roasted blend creates a great balance for a unique espresso experience with its intense flavour and chocolaty aftertaste. The coffee has a full body with a full and strong aroma and a very creamy crema.



Bean type



ARABICA **ROBUSTA**

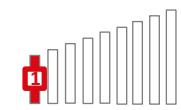
Roast level



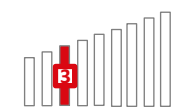
Aroma

Full & strong

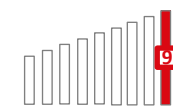
Acidity



Sweetness



Body



Flavour

Intense flavour with aftertaste of dark chocolate

Qty / pack • Art No. **1 kg beans • 93254**





HORECA
BEANS

Decaf

This blend is hardly different from “real” coffee. Gently decaffeinated and finely roasted, it unfolds a well-balanced flavour, soft and recalling cereals.

The special composition of mostly premium Arabica beans from Brazil and Central America, together with a touch of Robusta beans produces a very velvety crema.



Bean type

 
ARABICA ROBUSTA

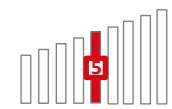
Roast level



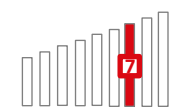
Aroma

Rich & full

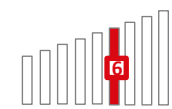
Acidity



Sweetness



Body

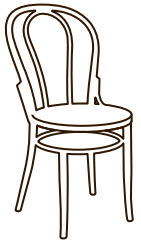


Flavour

Soft & recalling cereals

Qty / pack • Art No. 500g beans • 95280









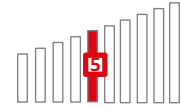
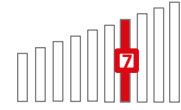
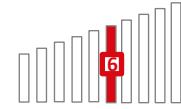
HORECA
GROUND

Decaf Sachet

Our Decaf single portion sachet contains premium Arabica and Robusta beans from South and Central America and Asia.

The sachet is very easy to use and thanks to individually packed 7 g portions the optimal freshness for each cup of decaffeinated coffee can be ensured. The blend is characterized by its medium roast, a rich aroma and soft flavour recalling cereals.



	 
Bean type	ARABICA ROBUSTA
Roast level	
Grind level	
Aroma	Mild & balanced
Acidity	
Sweetness	
Body	
Flavour	Soft & recalling cereals

Qty / pack • Art No. **700g (100 x 7g) • 86377**

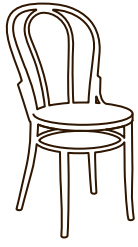


Filtered Coffee



Julius Meinl

Vienna 1862



**HORECA
GROUND**

Breakfast Filter

This breakfast blend contains Arabica and Robusta coffees from South America and Asia. Careful roasting and blending produces a well rounded, mild aroma and is ideal for a perfect start of the day.



Bean type



ARABICA ROBUSTA

Roast level



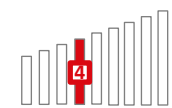
Grind level



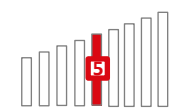
Aroma

Mild & balanced

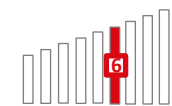
Acidity



Sweetness



Body

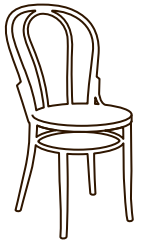


Flavour

Light, fine aroma & acidity

Qty / pack • Art No. 500g ground • 88069





HORECA
GROUND

Breakfast Arabia

Arabia breakfast coffee is characterized by a balanced blend of Robustas. Blending, roasting and grinding processes are optimized to produce a good breakfast coffee. With its strong flavour and round aftertaste it is perfect for a fresh start of the day.



Bean type

ARABICA ROBUSTA

Roast level



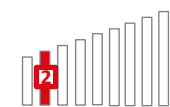
Grind level



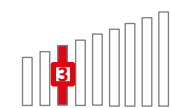
Aroma

Deep & intense aroma

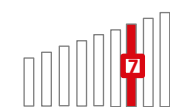
Acidity



Sweetness



Body



Flavour

Strong & round flavour with aftertaste of bitter cocoa

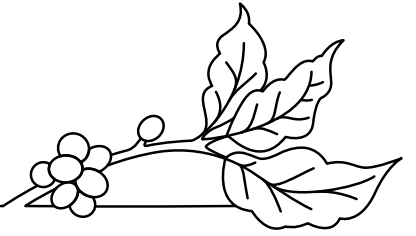
Qty / pack • Art No. 500g ground • 7680



Inpresso Professional Capsules



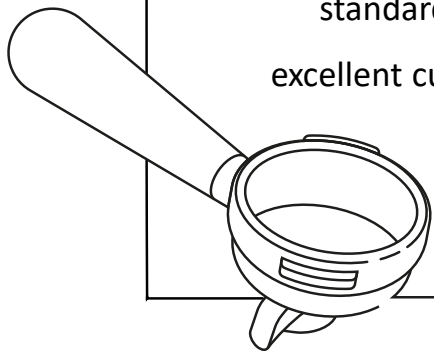
The INSPRESSO PROFESSIONAL Collection



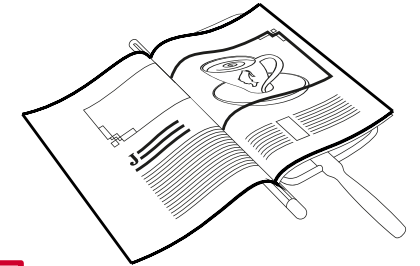
A **variety of 5 flavours** gives you the possibility to choose the best mix of coffee taste for your guests or office staff.

Julius Meinl offers an intense Espresso as well as a decaffeinated one or even a well-balanced Lungo.

The perfect amount of ground coffee in capsules matches well with the professional coffee house standards and allows everybody to create an excellent cup of coffee, from a single serve capsule.



The INSPRESSO PROFESSIONAL Collection



Information on the single capsule

ESPRESSO vs. Lungo information
Intensity guide
Colour coding for flavour recognition

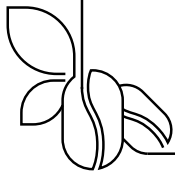
Flavour Overview

Arabica



Intensity 5 6 7 8 9

Arabica
& Robusta





**HORECA
CAPSULES**

INSPRESSO PROFESSIONAL

Espresso Classico

A beautiful interpretation of a typical Italian Espresso which ends up as a very round and balanced coffee with a velvety cream. A nice intensity comes out of the first sip and harmonises perfectly with any milk recipe. The coffee is rich in nuances of dried fruits and hazelnut.



Bean type



ARABICA ROBUSTA

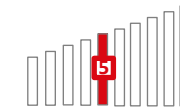
Roast level



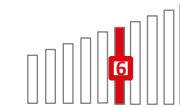
Aroma

Aromas of hazelnut and almond, honey, maple syrup and rock sugar

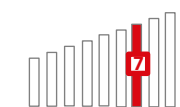
Acidity



Sweetness



Body



Flavour

Round and balanced blend, like the typical Italian espresso.
Aftertaste of hazelnut and dried fruit.

Qty / pack • Art No. 1066 g (96 x 11,1g/box) ground • 94434



Julius Meinl
Vienna 1862



**HORECA
CAPSULES**

INSPRESSO PROFESSIONAL

Espresso Forte

A top quality Asian Robusta appropriately blended with high quality Arabica from South and central America result in an intense aroma. The flavour of this strong Espresso is dominated by dark chocolate nuances as well as malt & caramel.



Bean type



Roast level



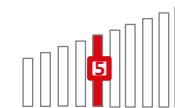
Aroma

Aromas of bread crust, chocolate, malt, licorice, caramel

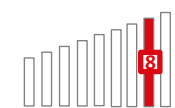
Acidity



Sweetness



Body



Flavour

Intense taste, dominated by dark chocolate nuances that envelops the mouth also thanks to its high syruposity

Qty / pack • Art No. 1066 g (96 x 11,1g/box) ground • 94436





**HORECA
CAPSULES**

INSPRESSO PROFESSIONAL

Lungo 100% Arabica

A perfect combination of 100% top Brazilian and Ethiopian coffee, medium roasted for a long melody of aromas. The sweet flavours recall pastry and are ideal for the light and soft taste of a Lungo.



Bean type

ARABICA

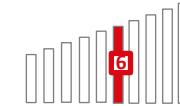
Roast level



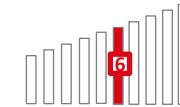
Aroma

Aromas of almond, hazelnut, peanut, with a touch of citrus (mandarin) and berries (blackberry and red currant)

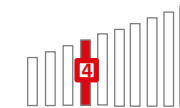
Acidity



Sweetness



Body



Flavour

Light and soft taste with aromas tending to sweet that recall pastry

Qty / pack • Art No. 1008 g (96 x 10,5g/box) ground • 94437





**HORECA
CAPSULES**

INSPRESSO PROFESSIONAL

Espresso 100% Arabica

A super premium blend of original Brazilian and Central American Arabicas, which result in high aromatic intensity of citrus and tropical fruits such as bergamot, orange, mango and passion fruit with shades of floral as jasmine and orange blossom.



Bean type

ARABICA

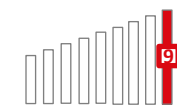
Roast level



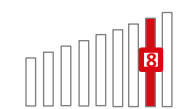
Aroma

Aromas of citrus and tropical fruit as bergamot, orange, mango and passion fruit with shades of floral as jasmine and orange blossom

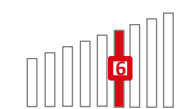
Acidity



Sweetness



Body



Flavour

Fresh blend, effervescent with high aromatic persistent, characterized by the aromas of citrus fruits

Qty / pack • Art No. 1066 g (96 x 11,1g/box) ground • 94438





**HORECA
CAPSULES**

INSPRESSO PROFESSIONAL Espresso Decaf

A creamy caffeine-free coffee sensation providing you with a gentle and tasteful inspiration. Composed of Arabica beans from South and Central America and Robusta beans from Asia, this medium roasted coffee develops a rich and full coffee aroma.



Bean type

ARABICA ROBUSTA

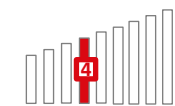
Roast level



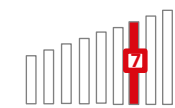
Aroma

Aromas of vanilla, sesame, sweet chestnut, roasted cereals and dry fruits (date & fig)

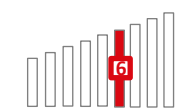
Acidity



Sweetness



Body



Flavour

Delicate taste of dried and toasted fruit with hints of freshly toasted bread

Qty / pack • Art No. 532,8 g (48 x 11,1g/box) ground • 94439



Nespresso Compatible Capsules



COMPOSTABLE CAPSULES



Nespresso
compatible



More than a moment



Biodegradable Julius Meinl Capsules

Crafting more sustainable
Vienna coffee moments at home,
office or hotel room by **first to
market compostable capsules!**

ZERO WASTE. MAXIMUM TASTE.

- Made of a natural material derived from 100% Biobased cellulose and vegetal oil
- With 4 stars OK biobased certification
- Fairtrade and organic certifications for part of range (*Delizioso* – Fairtrade and Organic; *Lungo Forte* – Fairtrade)
- High oxygen barrier and non tearable filter top lid ensure perfect extraction
- Nespresso compatible



Capsules Blends

10pcs

30pcs



Espresso Crema is a perfectly balanced blend of **premium Arabica coffees from Central America** with a **touch of Asian Robusta**. Together, the two sorts create an inspiring and delicate coffee masterpiece with a **very round and balanced flavour**.

Intensity: 8
Acidity: 6
Sweetness: 8

10pcs

30pcs



Espresso Lungo Classico is a unique **100% Arabica** blend, **Fairtrade certified**, tells stories from **Central and South America** – a genuine epic tale of the beans' origins. **Careful dark roasting** and blending creates this well balanced flavoured coffee with a **light and fine crema**.

Intensity: 6
Acidity: 8
Sweetness: 8



Espresso Delizioso is a unique blend of **100% Arabica** beans with **Fairtrade & organic certification** offers a generous sensory experience of delicate **fruity acidity** and a pleasant **aftertaste of hazelnut**.

Intensity: 5
Acidity: 10
Sweetness: 8



Espresso Ristretto is a dark roasted premium coffee blend consists of top **South American and East African Arabicas** with a hint of the best **Asian Robustas**. The melody of aromas as well as the **sweet and creamy flavour** unfold into an absolute coffee sensation with a **fine and velvety crema**.

Intensity: 10
Acidity: 8
Sweetness: 8



Espresso Lungo Forte is an **intense and rich blend** impresses through its **well-balanced, sweet flavour** and a **long-lasting aftertaste**.

Intensity: 9
Acidity: 3
Sweetness: 5



This decaf is a sweet sonnet of full flavour and gentle aftertaste. The blend consists of **Arabica beans from South and Central America** as well as **Asian Robustas** and gives you a **very rich and velvety crema**.

Intensity: 8
Acidity: 4
Sweetness: 8

