



ALPS COFFEE

for special coffee moments



NEWS

Food safety with a system



Apart from the home market in South Tyrol, where our focus is mainly on restaurants, hotels, bars and cafés, the top-quality coffee specialties from ALPS COFFEE have also acquired an outstanding international reputation. Therefore, the safety of coffee remains our top priority!

SAFETY FIRST - Alps Coffee - first and foremost the owners Peter and Stefan Schreyögg - are convinced: Certified quality may be decisive for consumers, when it comes to putting their trust in the manufacturer of a food product.



The FSSC 22000 certification (Food Safety System Certification 22000) provides proof of a comprehensive management system for food safety, which is accepted all over the world. FSSC 22000 is based on ISO standards, it is acknowledged by the Global Food Safety Initiative (GFSI) and enjoys high acceptance in international trade as well as in the processing industry. Since it was first introduced, it has stood for high quality standards, legal certainty and continuous improvement. So it fits in perfectly with the philosophy of Alps Coffee. ☕

EDITORIAL

Dear customers and coffee lovers,



Even if we are going through restless and sometimes noticeably uncertain times all over the world, standing still is never a good choice. For - as we all know - if you want to reach the top, you must not stop. And this is why we at Alps Coffee are determined to continue on our way and work on our aims with our usual creativity and calm. Top quality and top enjoyment - this has always been our aspiration. Our quality management is moving in exactly this direction.

With the new FSSC 22000 certification, we have come quite a lot closer to the top. As this means that we do not only meet the international requirements of the food industry, but also the high expectations of our customers from the catering and hotel industries.

By the way, we never even stood still in the summer. Thus, we are very pleased to be able to surprise our sensitive coffee lovers with another new coffee creation for pod machines. Caffè Espresso Sereno ensures a smart morning and a perfect start into the day. Harmonious, subtle and with a

well-rounded flavour, the blend consists of 50% traditional espresso and 50% decaffeinated espresso. We are sure: You will love the aroma! Talking of which: In this edition of the Coffee Times, we give our interested readers information on our special decaffeination process, on a BIO basis. Thanks to long roasting, our decaffeinated coffee also impresses with a wonderfully balanced aroma, which convinces even the worst sceptics. And, of course, there is room for our popular "recommendation up high" again and a coffee recipe which you must try out.

On that note: Stay loyal to us, keep drawing inspiration from Alps Coffee and enjoy our delicious coffee specialties!

Best regards,
Stefan Schreyögg

PRODUCT AND COMPANY CERTIFICATES

All you need to know at: www.alps-coffee.it



INSIGHTS INTO THE WORLD OF COFFEE

Even-greater-coffee-enjoyment!

Meeting for coffee with...

Gitschhütte (2,210 m) and Nesselhütte (2,107 m) in Meransen
... in the event region of Gitschberg Jochtal at the foot of the Gitschberg mountain

www.gitschhuette.com



Gitschhütte:
 From left to right: Armin, Christian, Vanessa, Meinrad, Patrick Kerer



Nesselhütte:
 From left to right: Nadia, Meinrad, Michi, Patrick Kerer



And what does Alps Coffee say about Gitschhütte in Meransen?

Patrick Kerer, in charge of sales for Eisacktal and Pustertal

"You simply feel very welcome, and the team spirit is really impressive!"

The skiing and huts region of Gitschberg Jochtal offers variety and enjoyment of nature in every season throughout the year.

Between gentle alpine pastures, high mountains and heavenly views, countless possibilities for hiking, resting and enjoyment present themselves.

By the way, for the latter, it is well worth visiting the cosy Gitschhütte. 15 minutes walk from the top station of the Gitschberg cable

car, you will be given a warm welcome by inn keeper Meinrad Unterkircher and his team. In the stube and on the terrace, finest Pustertal specialties are served. Inn keeper and chef Meinrad is uncompromising in his reliance on local quality: Fresh milk, free-range eggs from farmers, home-made jams and coffee from Alps Coffee.

You also find all this just a few meters further down in Meinrad's second cottage, Nesselhütte. The alpine cottage built in the summer

of 2012 is right next to the Nesselbahn top station. With its sun terrace and the unique view, the cottage offers an ideal setting for some enjoyable hours. ☺

MORE THAN JUST SERVICE

It is one of the centrepieces of Alps Coffee: our technical customer service.



Stefan Hellweger,
 Technical Customer Service

"We support our customers with all technical issues."

Every day a team of 8 experts look after the modern technology, because "it takes a bit more than just service", as our specialised technician Stefan Hellweger always says.

We attach particular importance to professional instructions. For the choice of the ideal coffee machine with its high-tech accessories and more and more new technologies, many different factors must be taken into account.

It is important for our customers to be able to operate the machines optimally for the result in the cup to be right. ☺

NEW IN OUR RANGE

The new stylish "Sotto Banco" coffee machine

It was only recently that we extended our range of coffee machines with the elegant "Sotto Banco" under counter machine from Rocket Espresso.

The name is the programme: While brew groups on the counter are an attractive

eye-catcher, the service boiler and auxiliary equipment are discreetly accommodated in the base cabinets.

The advantages of the machine are on (and under) the table: With its modern appearance and the timeless elegant

design, the coffee machine fits in with any ambience and furnishings. And since the technical appliances are hidden away under the counter, there is more useful and often urgently needed space available on the worktop. ☺



TECHNICAL CUSTOMER SERVICE.



T +39 0473 967700

"Every day we do our very best to give our customers quick and straightforward support or to organise on-site service at short notice."

PRACTICAL TIPS FOR BARISTAS

The new ALPS COFFEE decaffeination process in BIO quality with water

Our gentle decaffeination process meets our quality standards and is designed to preserve the true flavour of the raw coffee used. Because just like for caffeine-containing coffee: The quality of the raw coffee and the recipe have a direct effect on the quality of the end product.

At the beginning of the water decaffeination process, the beans are treated with water vapour to detach the silver skins, which are then separated out in counterflow air. The water-soluble substances including caffeine are then extracted from the raw coffee beans with water. The caffeine is extracted from the solution obtained using activated charcoal. The decaffeinated solution is then added to the beans after intermediate drying. The final drying step ensures that the water content of the coffee beans is dried back to their original humidity content. ☺

Simple enjoyment:

The attractive pods, particularly popular at the office, in the hospitality industry, but also at home

Easy, quick, consistent flavour. Pods are a popular solution for coffee lovers. The motto is: "Little effort, full aroma". Packaged in convenient individual portions and prepared in no time at all - a recipe for success!

One pod contains 7 g of ground espresso coffee, which is individually dosed between two thin layers of filter fleece protecting its aroma. With a diameter of 44 mm (E.S.E. Standard), it is pressed in a standardised mould and put into airtight packaging with nitrogen. This preserves the full aroma of the freshly ground coffee - wherever whenever. ☺

SPECIAL COFFEE MOMENTS

A visit to the gourmet restaurant "Zum Lampl" in Kastelruth

The restaurant of the 4S Hotel Lamm at the centre of Kastelruth is a popular venue for local and visiting gourmets.

For chef Marc Oberhofer, who already used to be in the kitchen with his father, when he was a child, cooking is a passion, creativity and the love for detail. Inspired by the changing seasons and striving for perfection, he now takes his guests on an unforgettable gourmet journey through South Tyrol and the rest of the world.

The motto of his fusion cuisine is: "Stay local or go global". And there is always a clear focus on the product.

Top-quality ingredients, in perfect combination and fantastically balanced, provide new taste experiences and enjoyable variety on the plate every single day. ☺



Chef Marc Oberhofer

Hotel Lamm - Restaurant „Zum Lampl“

39040 Kastelruth
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www.lamm-hotel.it


HOTEL LAMM
alpine lifestyle & spa // since 1670

NEW IN OUR RANGE

CAFFÈ ESPRESSO SERENO Pods

The special way to enjoy coffee with less caffeine

Caffè Espresso Sereno is a coffee blend of 50% full-bodied espresso combined with 50% decaffeinated coffee, all from fair trade sources and organically grown. This particularly mild coffee blend is marked by its subtle acidity and delicious mocha flavour.

This coffee is grown by fairtrade producers, certified and traded by fairtrade standards. Total content 100%. More information at: info.fairtrade.net/sourcing. ☺



95% ARABICA 5% ROBUSTA



Tostatura | Röstung | Roasting

Chiara | Hell | Light

Media | Mittel | Medium

Scura | Dunkel | Dark

●●●●● Aroma
●●●●● Corpo | Körper | Body
●●●●● Intensità | Intensität | Intensity
●●●●● Equilibrio | Balance
●●●●● Acidità | Säure | Acidity



COFFEE RECIPE:

Rack of lamb in a coffee crust with polenta, pistachios and beetroot

Serves 4

Crust:

20 g ground coffee from Alps Coffee
100 g bread crumbs, slightly browned
50 g ground peanuts

Combine all ingredients.

Rack of lamb:

Clean 2 racks of lamb, remove top fat and silver skin. Brown with butter, olive oil and herbs in a frying pan and roast in the oven for 7 minutes at 170°C. Keep warm and brush with finely blended tuna and the crust just before serving.

Pistachios:

Caramelize 20g pistachios with 10g water and 10g sugar.

Polenta:

300 g milk
300 g water
175 g polenta flour
Salt, pepper
1 tablespoon butter
Bring milk with water and butter to a boil, stir in polenta flour, season and simmer for 35 minutes. Put into a round vessel and leave to cool. Slice and brown.

Beetroot:

Preheat 4 plates and place the polenta ring in the middle of each of them. Arrange the lamb, dress attractively with pistachios and beetroot and refine with meat juice.

Arrange:

Preheat 4 plates and place the polenta ring in the middle of each of them. Arrange the lamb, dress attractively with pistachios and beetroot and refine with meat juice.

TRAINING CENTRE FOR COFFEE EVENTS & HIGHLIGHTS

Training centre for special coffee moments with coach Patrick Linser

The ALPS COFFEE coffee seminars and workshops are a great opportunity for all those who want to get more into everything to do with coffee.

Expertise, specialists' tricks and loads of practical training: Baristas, caterers and coffee lovers can expect all of this and a lot more from our exciting training courses round the perfect coffee experience ...



For our upcoming schedule go to www.alps-coffee.it.

You are also welcome to contact us personally at:

events@alps-coffee.it



THE BASICS OF CUPS

Is it true that you sleep better, if you drink decaffeinated coffee?

This is very subjective. The effect of caffeine in the body kicks in after just five minutes and may persist for two to six hours - in pregnant women the effect of caffeine may even continue for up to 30 hours.

In the central nervous system caffeine inhibits the effect of the so-called adenosine receptors which have a damping effect on our body. This reduces fatigue, we become more alert and more active and find learning easier.

But since each of us - depending on our state of mind, form of the day and body weight - has different responses to caffeine, sleep quality also varies between people.

The higher the normal caffeine consumption, the rarer are sleeping disorders after a late coffee. People who suffer from sleeping problems should, however, prefer decaffeinated coffee. ☹️



SAVE THE DATE! NOT TO BE MISSED! Trade fairs and events

17.10. - 20.10.2022 | HOTEL BOZEN

International trade fair for the hotel and catering industries
Messe Bozen | SOUTH TYROL
hotel.messebozen.it

05.11 - 09.11.2022 | ALLES FÜR DEN GAST

International trade fair for the catering and hotel industry
Messezentrum Salzburg, AUSTRIA
gastmesse.at

16.11 - 17.11.2022 | NORDIC ORGANIC FOOD FAIR

Trade fair for food and ecological products
MalmöMässan, SWEDEN
nordicorganicexpo.com



LEGAL NOTICE:

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ANY QUESTIONS?

Dear reader,



Do you have any questions or suggestions for the Coffee Times? Just send us your message at coffeetimes@alps-coffee.it. You will also find all issues of our magazine Coffee Times to download at www.alps-coffee.it.

Diana Schreyögg

Diana Schreyögg

Follow our editor in the social media and stay in the loop every week:



ONLINE & RETAIL SALE

The competent employees of Alps Coffee will be pleased to support you with their advice and will give you insider tips for the right preparation of your coffee. In retail sale you will not only find our highly varied range of coffees, but also useful accessories, such as milk jugs, tampers, tamping mats etc.

We look forward to your visit!

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Opening hours:
MON-FRI open all day
8:30-17:00 hours

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Your first contact!



T +39 0473 967700



Jasmin Waldner,
Adviser on the customer service phone:

"We derive pleasure from being there for our customers every single day, provide straightforward support on the phone or make the right contact." her.

Onlineshop: www.alps-coffee.it/shop



You can simply order a large selection of coffee specialties from Alps Coffee as well as all the accessories online.

