



## **Bazzara triumphs at the Luxury Food & Beverage Quality Awards 2024**

**setting the gold standard in coffee excellence  
thanks to the PANARABICA luxury blends**

*For the second consecutive year, Bazzara ranks first in the 'Selection Coffee' category, an award given by haute cuisine chefs at the Luxury Food & Beverage Quality Awards 2024*

Milan, November 4th, 2024 - Bazzara Caffè, a renowned artisanal roasting firm based in Trieste, has been awarded for the second consecutive year at the prestigious Luxury Food & Beverage Quality Awards 2024. The jury, composed by some of the most famous Italian chefs including Alessandro Pipero, Andrea Berton, Davide Caranchini, Enrico Cerea, Fabrizio Albin, Francesco Sarno, Gennaro Esposito, Gian Piero Vivalda, Giancarlo Morelli, Giuseppe d'Errico, Isa Mazzocchi, Mauro Elli, Paola Bertinotti, and Theo Penati, chose to recognize the excellence of the luxury Panarabica blends line as the best selection coffee in a context that saw the participation of coffee companies from all over the country. The award ceremony took place on Monday, November 4th, during Golosaria Milano, a famous exhibition showcasing the best of Italian food and beverage.

### **PANARABICA LUXURY BLENDS BY BAZZARA: A SENSORY JOURNEY ACROSS THREE CONTINENTS**

The Panarabica line was awarded for its three 100% Arabica blends that, in their refined complexity, bring a triumph of balance and contrasts to the cup, encapsulating the richness of three continents. Each stage of this extraordinary adventure reveals exceptional aromas and flavors that intertwine like a cartographic itinerary, first crossing the lands of America from North to South, then leading, sip by sip, into the heart of the cradle of humanity, and finally discovering the ancient Asian traditions.

**Panamericana:** the goodness of a blend journeying through the entire American continent. Thanks to the eleven Arabicas used, hints of exotic fruit and cocoa pulp blend with pastry notes, offering a sweet and balanced flavor.

**Panafricana:** the essence of the African continent in a single blend. From the mineral hints of African lands, citrus and wine notes emerge, revealing an unmistakable taste.



**Panasiatica:** from a journey along the ancient spice route, a blend is born where syrupy body reconciles the bold hints of the Nepalese peaks and the fruits of the Indonesian forests, with a peppery finish that surprises the taster with a nod to the typical spices of Indian markets.

This sensory journey was conceived by Marco Bazzara, Quality Manager, Q-grader, and Academy Director of the Bazzara Academy, in a process that took years to perfectly calibrate the profiles of these complex recipes, resulting in a truly refined product. "Supporting the selection of the best Arabica varieties is the expertise of important companies in the sector working alongside us" adds Marco Bazzara.

#### **LUXURY FOOD & BEVERAGE QUALITY AWARDS 2024**

The prestigious award given by Michelin-star chef Mauro Elli from the restaurant Il Cantuccio, was received by Cristina Gallo, Brand Manager, and Adriano Rosso, Art Director at Bazzara Caffè. "Receiving this recognition for the second consecutive year is an immense satisfaction for the entire team, especially considering that it is a new line launched only in October 2023," says Cristina Gallo. "The prestige of the title is enhanced by the big names of the chefs on the jury - who certainly do not go unnoticed - and it is an important confirmation for us that the Bazzara Luxury Blends range, composed of the three Panarabica and the Dodicigrancru blend, awarded last year, is receiving the appreciation we hoped for."

"Our ideal customer is a high-end consumer: a sophisticated person, capable of appreciating both the quality of the product and the elegance with which it is presented," adds Adriano Rosso. "In the world of luxury and haute cuisine, the aim is to create a true experience designed to amaze the consumer. Therefore, our goal, when someone savors a Bazzara coffee, is to give them a moment of pure joy, identified as a 'small daily luxury,' and this award is proof that we are on the right track."

During the competition, the best high-end products were divided in 11 categories, including, of course, selection coffee. All products were tasted and judged by an excellent jury composed of chefs and professionals from the haute cuisine sector. The Panarabica line was thus selected as the best product in its category among a selection of renowned Italian coffees, further consolidating Bazzara's reputation in the excellence coffee sector worldwide.

The Bazzara Panarabica line is available in beans, packaged in 250g and 1kg bags.

#### **Bazzara Caffè**

Founded in 1966 in Trieste, Bazzara Caffè is a family-owned Italian artisan roastery exporting blends, organic, pure origin and decaffeinated coffee, as well as capsules and pods, worldwide. The coffee commercialized by Bazzara is slow-roasted according to the artisan tradition, calibrated to each origin and handled in small batches to guarantee a high quality product. Thus the Bazzara high-end consumer can enjoy the utmost quality and appreciate the packaging design as a form of 'daily luxury'. In 2021 the company was included by Forbes Italy among the "100 Excellences" in the Food and Beverage and officially became a Benefit Corporation: an organization including among its goals a positive environmental and social impact on the community and the Planet.

For further information:

visit the official Bazzara website at [www.bazzara.it](http://www.bazzara.it)

or contact Press Office Manager Cristina Gallo via email using [cristina.gallo@bazzara.it](mailto:cristina.gallo@bazzara.it)