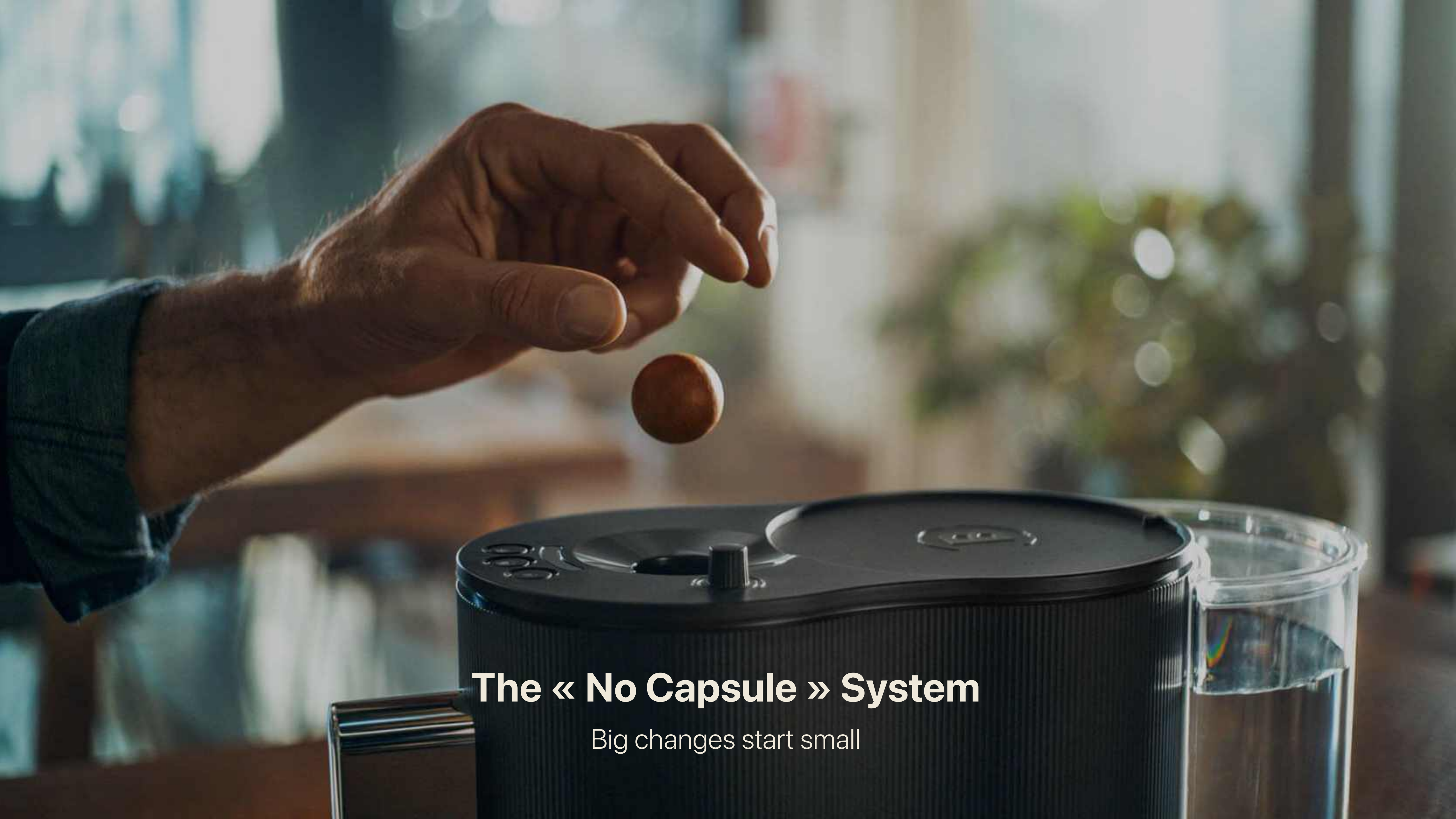


**coffee<sup>B</sup>**  
BY CAFÉ ROYAL



**The capsule-free  
coffee machine**



## The « No Capsule » System

Big changes start small



# CoffeeB « Globe »



reddot winner 2023  
best of the best



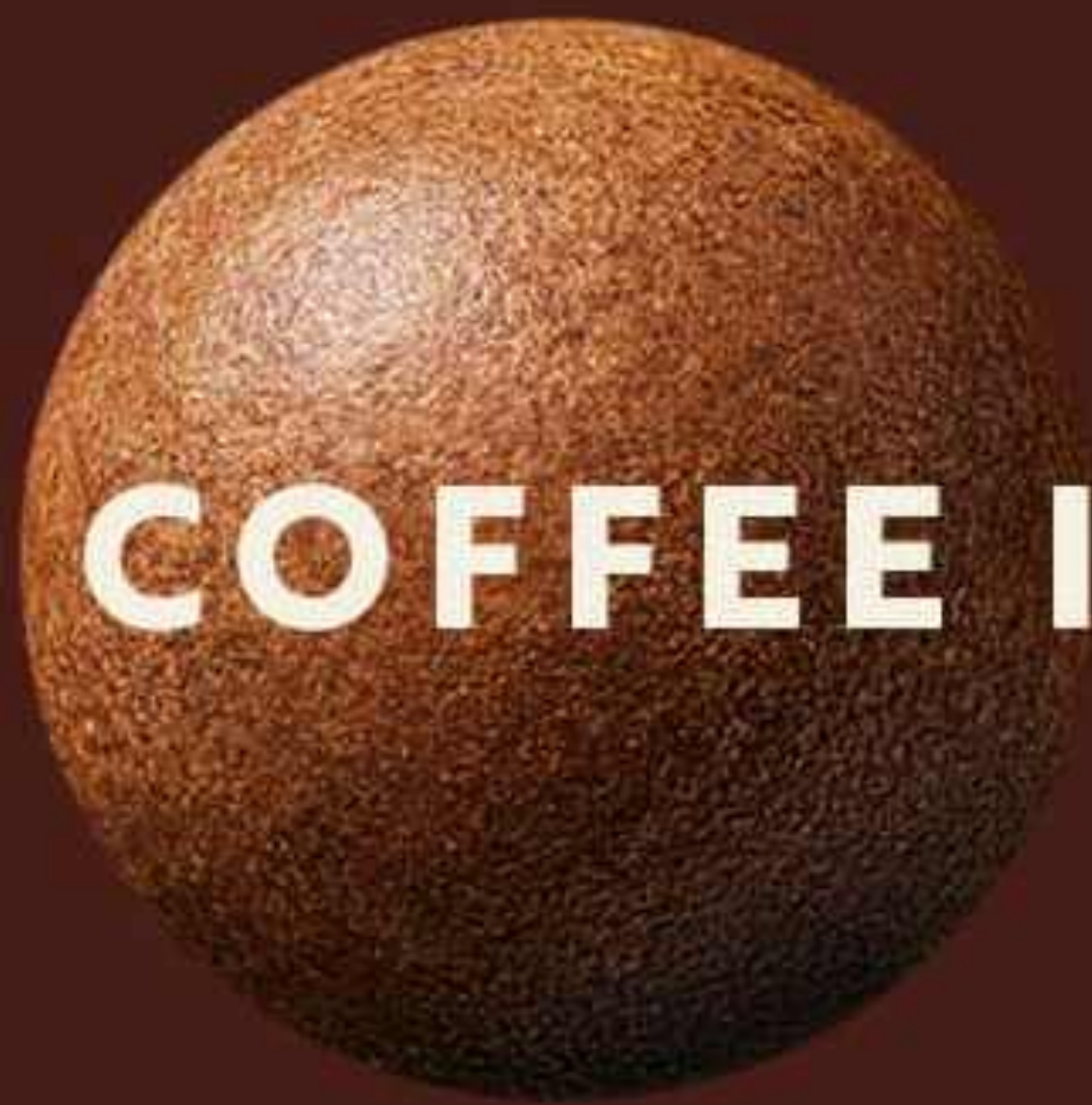
A close-up, warm-toned photograph of a woman with long, curly brown hair. She is holding a clear glass cup filled with coffee and a thick layer of foam to her lips. Her eyes are closed, and she has a slight smile, suggesting she is enjoying the drink. The lighting is soft and golden, creating a cozy atmosphere. The background is blurred, showing hints of an indoor setting.

**100% pleasure**

Coffee Ball: 0% aluminium - 0% plastic



**THE BEST COFFEE IS ROUND**





**coffeeB**  
BY CAFÉ ROYAL

No waste ✓

**vs**



**NESPRESSO**  
PROFESSIONAL

Aluminium waste ✗



# Coffee balls productions



Our coffee balls are **made in Switzerland**.

The coffee is **freshly roasted and ground near the Rhine**. The ground coffee is first compressed into a ball, then **coated with a protective layer of natural origin**. The protective layer **preserves the coffee's aroma even after the package has been opened, and adds stability to the coffee ball**.

The variety designation is laser-marked on the coffee ball, without any printing ink. During the percolation process, this mark becomes moistened and is eventually no longer visible.

**The ball is 100% compostable at home and decomposes in a few weeks in a humid environment.**

## Coffee balls storage

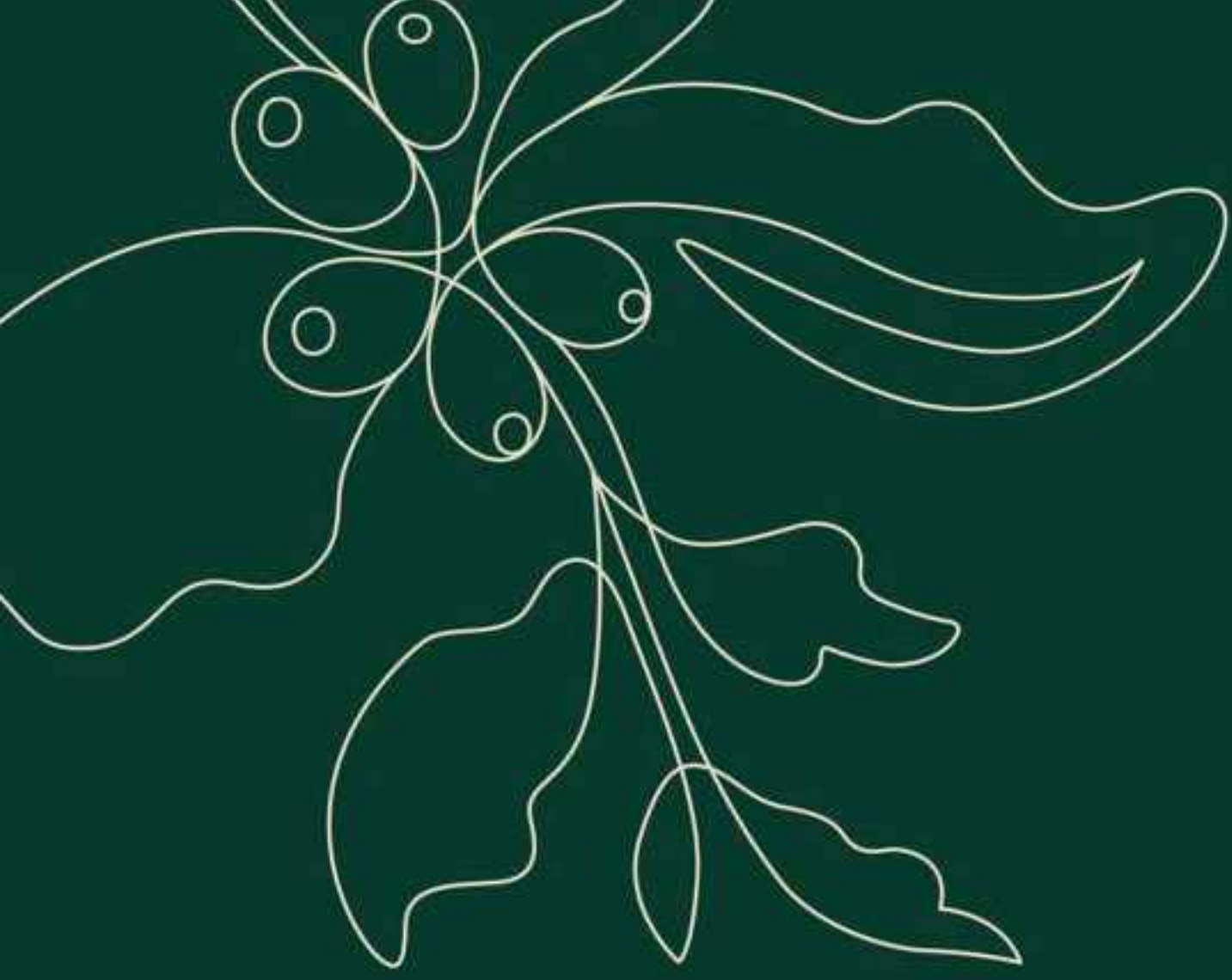


Once opened, **coffee balls can be stored for three months.**

**An environmentally-friendly, recyclable cardboard packaging** with a thin protective film protects the coffee balls from oxygen and humidity. What's more, our coffee balls are packaged in a protective atmosphere to ensure they remain enjoyable throughout their shelf life.

Incidentally, the same rules apply as for freshly ground coffee: after opening, coffee balls should be stored in a dry place at room temperature or at refrigeration temperature. This means **they can be kept for up to three months, even after opening.**





## Made from Alginate

Alginate is a **natural hydrocolloid obtained from brown algae**.

It provides gelling, thickening and film-forming properties for a wide variety of food applications.

In our Coffee-B balls **the alginate is the gelling agent and thus provides the basic structure to our coating**.



## Algae origin

For our coating we are using the **brown algae** **Laminaria digitata** and **Laminaria hyperborea** due to their excellent film forming properties.

Both algae are **locally abundant along the Atlantic coast of France** where they are also mainly processed. Other growth regions of the seaweed beside France/Europe are Latin America and South Africa.

Algae grow in the coastal areas of the seas, and we obtain them mainly from so- called wild catches instead of cultures. The annual withdrawal quantity is commonly regulated by the state to protect the ecosystem.







## Coffee origin

Grown in Peru using **traditional methods in harmony with nature**: these are the origins of some of our coffee.

Also grown in **Brazil, Colombia, Vietnam & India**



# Sustainable alternative to coffee capsules

100% compostable

100% co2-compensated





## Coffee grounds as fertilizer

You can also place your coffee balls **directly into the soil after use to fertilize it.**

Simply wait until the balls have cooled down and compress them a little by hand before mixing them into the soil.





# Our commitment to sustainability

Coffee tastes better when it's better for the environment

