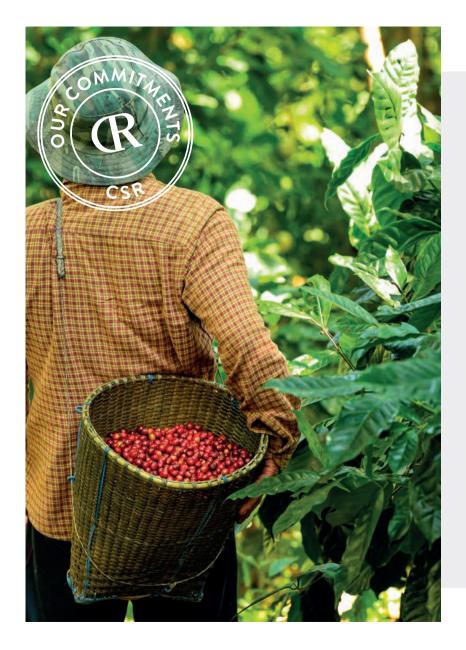


TRADITIONAL FRENCH ROASTER

Family owned Maison since 1892





S ince 2003, **Cafés Richard** is involved in a Quality process, validated by ISO 9001 certification. But now, to move further long the UN sustainable development goals, we want to highlight our responsible actions. Thus, through its **CSR (Corporate Social Responsibility)** approach, Cafés Richard aims to be the roaster and coffee partner serving a sustainable growth, which develops its activities taking care of Humans and environment, from coffee beans to cup.

This proactive and continuous improvement approach has 4 commitments: sustaining our activities, ensuring quality, taking care of all coffee actors, saving our natural resources.

By building on our values of **integrity**, **proximity** and **humanity**, our employees are all actors of this approach which keeps giving more meaning to our activities. By joining our forces, we increase our positive impact and put even more positive energy in every cup.

Anne Richard Bellanger

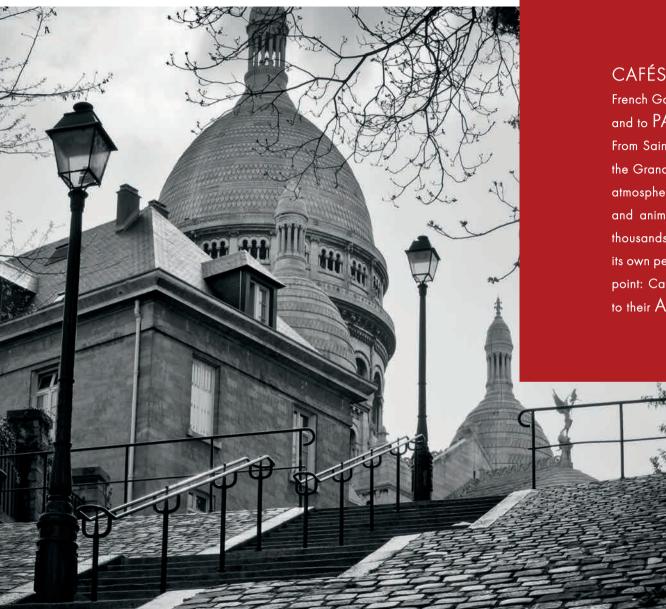
Arnaud Richard

CAFÉS RICHARD is a traditional Frenchstyle coffee roaster linked to the French gastronomy. Inspiring the confidence of its 41,000 CLIENTS through premium quality and service, Cafés Richard firmly holds onto its position as LEADER IN FRANCE'S HORECA market for hot beverages solutions and now reaches coffee lovers around the world through an INTERNATIONAL NETWORK of selected distributors.

APARET DO TEMPLE

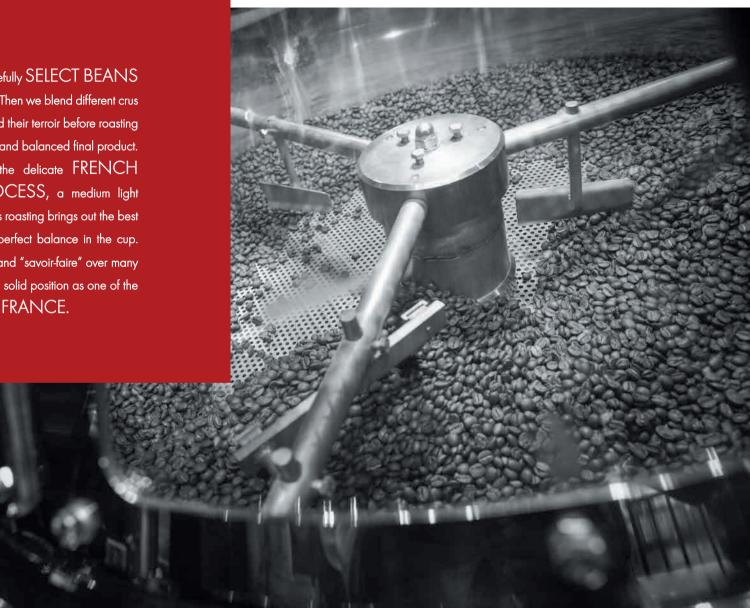
nartir





CAFÉS RICHARD is deeply linked to the French Gastronomy, to the French "Art de Vivre" and to PARIS...

From Saint-Germain-des-Prés to Montmartre via the Grands Boulevards, the UNIQUE bistro atmosphere offers a blend of emotion, culture and animated discussion. If every one of the thousands of cafés and restaurants in Paris has its own personality; they also have one common point: Cafés Richard, a key factor contributing to their AUTHENTICITY. At Cafés Richard, we carefully SELECT BEANS from the best plantations. Then we blend different crus based on their variety and their terroir before roasting them to ensure a uniform and balanced final product. We are specialist of the delicate FRENCH ROASTING PROCESS, a medium light coffee bean roasting. This roasting brings out the best flavors and creates the perfect balance in the cup. Our EXPERIENCE and "savoir-faire" over many decades have given us a solid position as one of the leading coffee experts in FRANCE.







SUMMARY

COFFEES

BLENDS	7
PURE ORIGINS	
TERROIRS BLENDS	
BREWING SOLUTIONS	
EXPRESSO PODS	
PREMIUM CAPSULES	
TEAS & HERBAL TEAS	
HOT CHOCOLATE	
SWEET TREATS	
SWEET IREATS	
CROCKERY	
STEPS TO MAKE A PERFECT EXPRESSO	
OUR INTERNATIONAL PRESENCE	
ACADÉMIE DU CAFÉ®	40
UNIVERSITHÉ®	41

BLENDS

The ART of developing a good coffee requires a sound, sophisticated knowledge of the different lands, species, varieties and harvests. Developed with precision by coffeelovers, CAFÉS RICHARD BLENDS are EXCLUSIVE and made from jealously guarded recipes, a harmonious balance of AROMAS and FLAVORS.



CLASSIC BLENDS French roasting

PERLE NOIRE

100% ARABICA



RICH & HARMONIOUS

A rich and elegant blend of the finest Arabica origins. A selection of the "rarest pearls" compose this subtle and aromatic blend.

NEW PACK SOON

100% ARADIC



SWEETNESS & AROMAS

Strength and aromas characterize this blend composed of the best coffees from Brazil, the Caribbean, and Ethiopia.

FLORIO 100% ARABICA

CLASSIC BLENDS Italian roasting



- () - È

POWERFUL & SMOOTH

The perfect expression of the tradition of Italian roasting. A blend of the finest Arabica coffees, designed to create an expresso of exceptional quality and slow roasted to gently release its outstanding aroma.

ROUGE RICHARD



BALANCED & AROMATIC

This blend of fine Arabica with a touch of the highest quality Robusta offers an expresso of great body and richness with harmonious aromatic balance.

NEW PACK SOON





BALANCED & SMOOTH

All the pleasure of an aromatic coffee without the caffeine for a velvety and flavorful cup. DK Richard is decaffeinated using a method that leaves its unique qualities and aromas intact.

Decaffeinated

PACKAGING beans 1kg ground coffee 500g

ETHICAL PURE ORIGINS & BLENDS

Each of our labeled coffees reflects our COMMITMENT to a sustainable growth, taking care of PEOPLE and ENVIRONNEMENT. Among a very large number of plantations, Cafés Richard selects the BEST TERROIRS in order to developp a range of exceptional coffees. Our ORGANIC and FAIRTRADE pure origins offer delicate, racy, even rare flavors.



PURE ORIGINS

MOKA D'ÉTHIOPIE

MOKA FROM ETHIOPIA



Originating from the place where coffee was discovered. This coffee has a delicate flavor with floral and citrus hints, with a complex aroma.

Region: Yrgacheffe Terroir: Sidama Variety: Original Treatment: Fully-Washed Altitude: ± 2000 meters

intensity 1 2 **3** 4 5 6 7 8 9 10

COSTA RICA

Grown at a high altitude on the plateaus, this vibrant and elegant coffee is slightly sour with red fruit hints that are round and pleasantly lasting.

Région : Tarrazu Terroir : Stricly Hard Bean Variety : Caturra Treatment: Fully-Washed Altitude : ± 1700 meters

intensity 2 c 4 5 **6** 7 8 9 10

COLOMBIE SUPREMO

COLOMBIA SUPREMO



Grown in a region characterized by its snow-covered volcanoes, this coffee is known for its roundness and long lasting flavor with a fruity nose and its mild acidity with apricot and milk chocolate hints.

Region: **Huila** Variety: **Typica** Treatment: **Fully-Washed** Altitude: ± 1400 meters

intensity 1 2 3 4 **5** 6 7 8 9 10

PACKAGING beans ground coffee 500g 500g

PURE ORIGINS

HONDURAS

100% ARABICA





A round and ample coffee with refined aromas. Bright acidity with fruity notes of mirabelle plum and raisins.

Region: Quiragüira Terroir: Caturra Treatment: Fully-Washed Altitude: ± 1300 mètres

intensity 1 2 3 4 5 **6** 7 8 9 10



MEXIQUE ALTURA

MEXICO ALTURA

Grown on the slopes of the Sierras in the south of Mexico. This coffee is gentle, with honey hints, slightly sour

and light bodied. Region: Oaxaca Terroir: Sta Maria Ozolotepec Variety: Bourbon Treatment: Fully-Washed

intensity 1 2 **3** 4 5 6 7 8 9 10

Altitude: ± 1500 meters

SUMATRA ORANG UTAN

SUMATRA ORANG UTAN COFFEE

SUMATRA



Grown in a microclimate of the tropical forests of Mont Gayo. Gentleness, sweetness and long-lasting flavor characterize this complex and aromatic coffee with dried fruit hints.

Region: ACEH Terroir: Gayo Highlands Variety: Ateng Treatment: Semi-Washed Altitude: ± 1400 meters

intensity 1 2 3 4 5 6 **7** 8 9 10



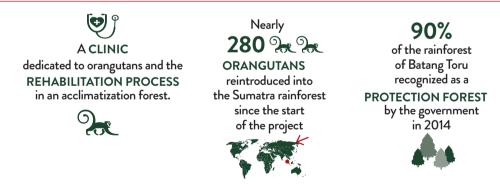


AN EXCEPTIONAL COFFEE, A SINGLE LABEL...

For several years, Cafés Richard has been involved in the Sumatran orangutan protection program which integrates the green economy, nature conservation and social responsibility. In a joint effort and exclusively in France, we offer a specialty coffee, pure origin of Sumatra, the Orang Utan Coffee.

What is Sumatra Orang Utan Conservation Program (SOCP)?

A Sumatran orangutan conservation program which preserves this endangered species and prevents from the gradual destruction of Indonesia's tropical forests. It helps producers to conserve their land by fighting against intensive agriculture and encourages the ecological and sustainable coffee plantation.



The only program in the world that successfully reintroduces orangutans into the wild.

THEIR SURVIVAL, OUR PLANET, YOUR COFFEE, BE RESPONSIBLE



2 SOLD BAGS = 1,50€ PAID TO SOCP SUMMARY OF OUR COMMITMENT Since 2013 our contributions is almost 100.000€



LABELS & LASTING COMMITMENTS

As part of its responsible purchasing policy, particularly in terms of green coffee, Cafés Richard is committed to and offers you labeled products that respecting sustainable development.

#UnCaféPleinDeRessources



Organic Agriculture

Certification guaranteeing a specific production system, which limits the use of fertilizers, synthetic pesticides and excludes genetically modified organisms. Set of agricultural practices that respect biological and ecological balances.





Act & Respect

Cafés Richard supports the Act & Respect approach of Lobodis Company. Act & Respect encourages responsible and controlled agriculture throughout the sector. It fosters the professional integration of people with disabilities and defends local employment.



Fairtrade - Max Havelaar

The only label that ensures a minimum income, promoting better living conditions for producers in the southern hemisphere. This label guarantees that the product has been cultivated and marketed in compliance with social, economic and environmental criteria.



UTZ Certified

One of the largest sustainability programs in the world for coffee, cocoa and tea. International label guaranteeing good working conditions, protecting the environment and teaching farmers better techniques.

TERROIRS BLENDS

MASSAYA



AMPLE & EXOTIC

A powerful coffee from organically farmed land. An ample cup of coffee with a nice long mouthfeel. A rounded, distinctive coffee with a solid body and light woody notes.



SOLELA

100% ARABICA =

DECAFEINATED



LIGHT & AROMATIC

A decaffeinated organic and fairtrade coffee from exceptional terroirs, grown in the respect of environment and small producers.

CASCAYÀN 100% ARABICA =





SWEET & BALANCED

An arabica blend from Central America high altitude. A balanced and sweet coffee, longlasting flavour with fruity, caramel and berries notes.

CARAZAO





BALANCED & FAIRTRADE

A responsible coffee, respectful from small producers. A balanced and aromatic cup.



BREWING SOLUTIONS

BAGS OF 1 KG, 500 G OR COFFEE DOSES

Expresso lovers are also tempted by drinking coffee in FILTRATION. Ideal methods to reveal the aromatic typicity of our grands crus. Our individual doses created for filtration offer a genuine coffee, freshly roasted and grounded, to ensure a PERFECT cup of COFFEE at every time.



THE ART OF FILTRATION

The ritual of coffee infusion is coming back into the limelight, with new and inventive methods.



What better way to discover the best of our daily coffee selection! This method has been on tables around the world for decades for those who enjoy a full-bodied and rich cup of coffee. You'll actually get to finish brewing it yourself tableside!



Chemistry meets coffee! Almost as spectacular to watch as delicious to drink. A halogen lamp gently heats the water to be infused with the coffee in a patented vacuum decanter. Come witness this ingenious preparation at our BrewBar... A medium-bodied and Brew Bar!



Enjoy the pure clean cup that this legendary coffee maker. Invented in 1941, it is not only a beautiful object of design but also gives an aromatic, cristalline coffee with absolutely no bitterness.

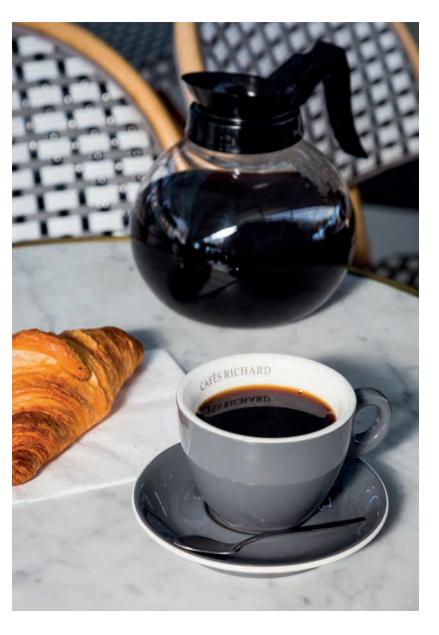


A pure concentration of coffee aromas in this 12 hour cold water extraction! Smooth and rich with very little acidity, this coffee is to be enjoyed cold. At Cafés Richard, we pre-infuse the iced water with different fruits and spices in order to highlight or contrast the specific flavor characteristics of the selected coffee. Coffee refinement at its best!

GROUND OR BEANS COFFEE PREMIUM FILTRATION

THE PERFECT OFFER FOR BRUNCHES OR BREAKS IN PRESTIGIOUS ESTABLISHMENTS.





CAFÉ PACK



- 50 coffee doses
 (80g or 90g)
- •50 filters
- 1 dose of descaling powder

Coffee

Pack Royal (100% Arabica) Pack Gourmet (80% Arabica) Pack Carazao Fairtrade (70% Arabica) Pack Tradition (50% Arabica) Pack DK 65g

Solution Benefits:

client's requests

 \rightarrow Different blends (1 labeled one) to satisfy



FRENCH PRESS

A true French dose of freshly ground coffee 1 dose = 1 french press (350 ml)

>)// Coffee

Solution Benefits:

- ightarrow Pre-dosed sachet
- \rightarrow Simple, clean & quick





EXPRESSO PODS

E.S.E. STANDARDS | BOX OF 25 PODS

A journey into a world of flavors... Like wine, each POD comes from a specific Terroirs and has its own profile, perfect to answer to every taste. This large selection of 100% ARABICA is freshly grounded. Each dose is tamped and packed in a neutral atmosphere to retain all its AROMAS. A simple, clean and quick solution 100% exceptional, 0% waste. Ideal to discover coffee! A unique offer that will upsell customer and guest experience with a luxury single origin coffee menu.



FLORIO POWERFUL & SMOOTH -



A full-bodied Arabica blend deeply roasted to bring out the fullest flavors. The perfect Italian-style expresso combining sweetness and force 1 2 3 4 5 6 7 8 9 10

COSTA RICA TARRAZU

LIVELY & COMPLEX



This high-grown Arabica is lively and elegant with a round and satisfying finish.



SUMATRA

COLOMBIE

COLOMBI

COMPLEX & FRUITY



A full-bodied coffee embellished with woodv tones and an exceptionally long finish.

orang

utan coffee

12345678910

PFRI F NOIRF

RICH & HARMONIOUS

A round well-balanced blend of the finest hiah-arown Arabicas. A superb cup with hints of fruit and spice.

1 2 3 4 5 6 7 8 9 10

PAPOUASIE NOUVELLE GUINÉE

FRUITY & WELL-BALANCED



Rich in flavor! A surprising combination of sweetness and full body, accentuated by a touch of acidity.

HONDURAS REFINED & FRUITY



A round and ample coffee with refined aromas. Briaht acidity with fruity notes of mirabelle plum and raisins.

1 2 3 4 5 6 7 8 9 10

BIUF MOUNTAIN

AMPLE & OPULENT



Soft sweet and aromatic flavors. A well balanced rare and exceptional coffee.

1 2 3 4 5 6 7 8 9 10

MEXIQUE FINE & SUBTLE

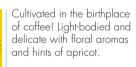


Grown on the south Sierras lands of Mexique, a soft and subtle coffee with honey hints, and slight acidity.

1 2 3 4 5 6 7 8 9 10



WILD & AROMATIC



1 2 3 4 5 6 7 8 9 10

ORIGINAL & TASTY MOKA



Solution Benefits:

 \rightarrow A large choice of coffee origins: 12 references 100% Arabica. \rightarrow A consistent and premium quality: 7g coffee perfectly ground and tamped,

packaged in a protective atmosphere.

MOKA NOISETTE

A wild and spicy coffee, subtly flavored with natural hazelnut aromas The perfect combination of richness and satisfying flavor. 12345678910

Ÿ

Coffee

LIGHT & AROMATIC



This decaffeinated blend retains all of its aroma and flavor, offering an enjoyable expresso at any moment of the day.

1 2 3 4 5 6 7 8 9 10



A high-grown Arabica cultivated in one of the most beautiful coffee-producing regions. A soft, sweet and flavorful cup.

1 2 3 4 5 6 7 8 9 10

1 2 3 4 **5** 6 7 8 9 10

DÉCAFÉINÉ



PODS IN TUBES



PODS IN TUBES

20 expresso doses without individual wrapping. The quality of a perfect expresso:

- Adapted to high volumeEco-friendly





ACCESSORIES

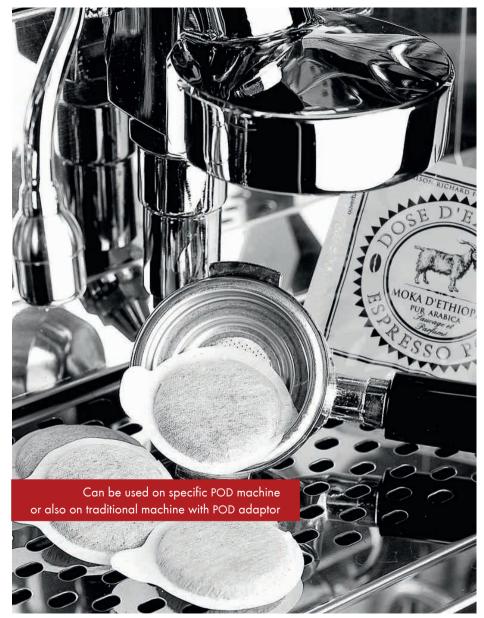






WOODEN PRESENTATION BOX

Capacity: 36 pods



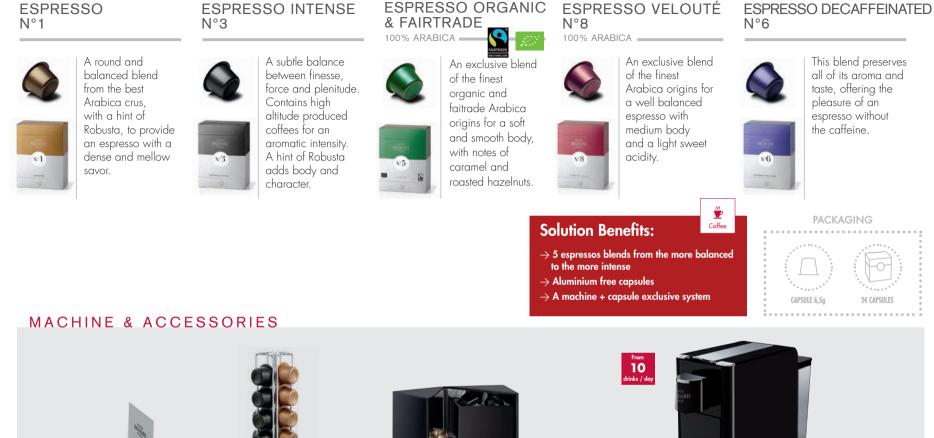


PREMIUM CAPSULES

BOX OF 24 CAPSULES

This UNIQUE system, is ideal for small professionals and households consumption. Our Premium Capsules are ALUMINUM FREE guaranteed and contain the finest coffees from all around the world. It is only by following the pure TRADITION of FRENCH ESPRESSO making that a tasting experience becomes an emotion...







PLEXIGLAS HOLDER & CAPSULES MENU



METAL DISPLAY

Capacity: 32 capsules



PRESENTATION BOX

Capacity: 45 capsules



VENTURA MACHINE

Behind the elegance of a timeless design, lies a very high pressure 19 bar silent extraction system. Subtle notes of coffee emanate, with a beautiful smooth "crema".



PREMIUM TEAS & ORGANIC HERBAL TEAS

PLAJ

JOUR

Richard-ESAG-SARCAUT

RICHARI

1000

Grand art Grey

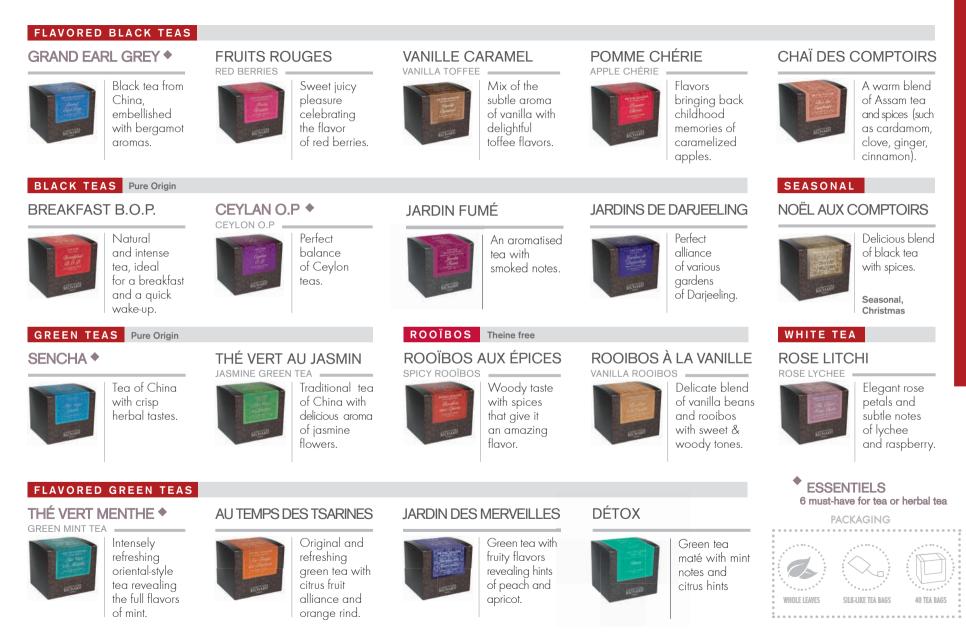
Grand

Earl Grey

BOX OF 40 SILK-LIKE NYLON BAGS

199999

With the same spirit to find the best terroirs and inspired by his Know-How for the art of coffee, Cafés Richard has created his own COLLECTION of teas and herbal teas. With our large selection we invite you into a world of flavors... You will discover and taste all the aromatic richness of our NATURAL or FLAVORED teas and ORGANIC herbal teas. The whole leaves from different origins are METICULOUSLY selected by our tea expert.



ORGANIC HERBAL TEAS

VERVEINE + VERBENA -



Great refreshing classic with hints of citrus.

MENTHE POIVRÉE PEPPERMINT

Intense and refreshing herbal infusion.

CAMOMILLE

CHAMOMILE =



Nice selection of chamomile flowers with sweet and floral aromas

TILLEUL

LIME BLOSSOM



Beautiful harvest with floral and honey notes.

ORGANIC EXCLUSIVE RECIPES

SECRETS D'ÉQUILIBRE

DIGESTIVE



Sweet and anise flavored infusion with fennel seeds. licorice and star anise.



TISANE DES COMPTOIRS RELAXING

Crisp herbal infusion with lime blossom. verbena. lemongrass, peppermint

JARDIN CLOS LEMON/GINGER Zesty and spicy

infusion, combining lemongrass, ginger, mate, lemon peel and thyme.

ACCESSORIES





A selection of our premium tea-bags. Capacity: 100



Perfect to enjoy vour iced teas and herbal tea.

Glass cocktail glass 7L

VERVEINE MENTHE

CALMING



Traditional alliance of verbena and mint. A pleasure of the senses.



RÊVES ENFANTINS FRUITY = Nice fruity

acidity, mixing apple pieces, hibiscus flowers. rosehips, licorice and red fruit aromas.

and orange

blossom.





HOT CHOCOLATE

PACK OF 1KG, 500G OR INDIVIDUALS DOSES

Ideal for BREAKFAST buffets, served during the day to warm the heart and body, or as a GOURMET ingredient in coffee-cocktails... Hot chocolate has always DELIGHTED people of all ages.



HOT CHOCOLATE DRINKS FOR PROFESSIONAL MACHINE / FULLY-AUTOMATIC MACHINE

CHOCOLAT GOURMAND

MILK-BASED CHOCOLATE POWDER =



Hot, smooth and velvety... This delicious milk-based preparation powder is the ideal product for dispenser, to offer a large variety of recipes. Cocoa powder: 34% minimum



COCOA 34%*



An intense cocoa taste, combined with a velvety texture for a tasty hot chocolate.

A perfect result with automatic machines.



MANUAL USE

NON-DAIRY CHOCOLATE POWDER



Chocolate powder for preparing a real hot chocolate, according to the traditional home-made method. Cocoa powder: 40% minimum.



POWDER MIX FOR A HOT CHOCOLATE "VILLE DE PARIS"

CHOCOLAT INTENSE RICHARD

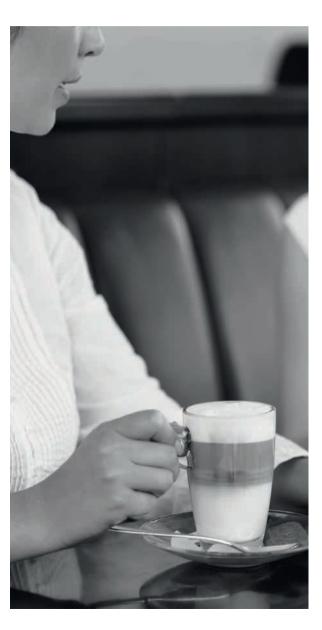
MILK-BASED CHOCOLATE POWDER=



An intense recipe with pure origin cocoa from Tanzania. An exceptional hot chocolate drink to make in a traditional way. Cocoa powder: 50% minimum



COCOA 50%*





Drinking coffee or tea is a precious moment, a RITUAL in France called "Service à la Française": each coffee is served with a sugar and treat or chocolate. It enhances the EXPERIENCE of ENJOYING an expresso or cup of tea and consumers love it!



CHOCOLATE TREATS

RICHARD



The iconic Richard chocolate square. 70% Ghana Pure Origin



FI ORIO



ALMONDS TRIO

SWEET & CRUNCHY



- 3 chocolate coated almonds dark chocolate almond
- (varnished finish) milk chocolate almond
- (powdered finish)
- milk chocolate almond with caramel flakes (powdered finish)





VILLE DE PARIS This elegant square is



5 refined squares refering to famous district in Paris. 70% Ghana Pure Origin





chocolate. 70% Peru Pure Origin



3 chocolate coated crusty pearls • white chocolate pearl caramel pearl

PEARLS MIX

LIGHT AND CRUSTY

speculoos pearl

perfect at the edge of a

70% Ghana Pure Origin

Florio cup.

BISCUITS **SPECULOOS CLASSIC & IRRESISTIBLE**



Famous belgian biscuit, crunchy with a nice cinnamon taste.



AUTHENTIC & DELICIOUS

CROC CAFÉ





DUO SABLÉS NATURE & COCOA TASTY & GENEROUS



An exclusive mix of 2 pure butter shortbread and cocoa. delicately spiced with a hint of salt.

SABLÉ CITRON "AROUND TEA" **REFINED & ORIGINAL**



A refined shortbread cookie with organic Sicilian lemon and ginger.



WHITE SUGAR

STICKS



Richard or non-branded. Perfect with Cafés Richard crockery collection.







5 different designs representing parisian lifestyle.



CUBES RICHARD

1 or 2 cubes to sweeten drinks according to the mood...for a «service à la Française».

CANE SUGAR

ORGANIC STICK



Organic brown Richard sugar.





TRIO SUGAR STICKS



Sugar sticks trio with white, amber and brown sugar.





CROCKERY

a state of some state of the

"Service à la Française" is also cups & Saucers. Our crockery range has been created to develop as much as possible aromas and flavors and to get a perfect cream. A wide collection adapted to your positioning: from the VINTAGE STYLE of our Cafés Richard cups to the chic style of our slim collection.



Crockery | Cup & Glass | 35

Comptoir Cup

• Tea Cup 20cL

Expresso Cup 7cL

Chocolate Cup 30cL

CUP + SAUCEUR

COFFEE CROCKERY

TULIP PERLE NOIRE



lconic cup

- Expresso Cup 6cL
- Double Expresso Cup 16cL
- Cappuccino Cup 25cL



BARISTA CUPS (COLORED ASSORTMENT)



A "pop" crockery, barista shape Expresso Cup 6cL

- Double Expresso Cup 20cL
 Milk beverage cup (WBC STANDARD)
- Cappuccino Cup 28cL Latte art cup (WBC STANDARD)

CUP + SAUCEUR **6 MIXED COLORS**





BARISTA GREY

Perfect for expresso Expresso Cup 6cL

Double Expresso Cup 16cL

Cappuccino Cup 25cL



Trendy, barista shape

Double Expresso Cup 20cL

Latte art cup (WBC STANDARD)

Cappuccino Cup 28cL

Milk beverage cup (WBC STANDARD)

CIIP + SALICFUR

Expresso Cup 6cL

CUP + SAUCEUR

SLIM



RICHARD

ZINC - CAFÉS RICHARD

Elegant, discrete logo

- Expresso Cupo 5,5cL
- Cappuccino Cup 21cL

Хб	· · · · · · · · · · · · · · · · · · ·	CUP +	SAUCEUR

GLASS

CLASSIQUE RICHARD



 Expresso glass & metal saucer 8cL

Cocktail glass 35cL







 French coffee glass Duralex 9cL



DOUBLE WALL GLASS







TEA CROCKERY

COMPTOIRS RICHARD TEAPOTS



TEAPOT COMBO



Teapot, cup and saucer. 2 servings

LOUISON MUG



A Médicis romantic style with a flat-cut base and a sophisticated handle. Mug 25cL

TEA MUG WITH FILTER



Mug for loose tea, including lid and metal filter. 30cL



PLATEAUX

"CAFÉ GOURMAND" TRAY



The famous French Specialty: coffee or tea is served on a tray with delicious by-side pastries. Indulge yourself with no guilt!

- Expresso glass + 🕅 Porcelain tray Richard
- Expresso glass + X6 Basalt tray





DOUBLE WALL GLASS



- This glass maintains the hot or cold temperature. The double-wall design avoids any burning.
- Lungo 27cL



PAPER CUPS RICHARD TAKE AWAY

RECYCLABLES







BIODEGRADABLE & COMPOSTABLE PAPER CUP



. . . .

RECYCLABLE

- Expresso ristretto 10cL
 X80
- Cappuccino 30cL X50

(Home Compost)

WOODEN STIRRER

RICHARD

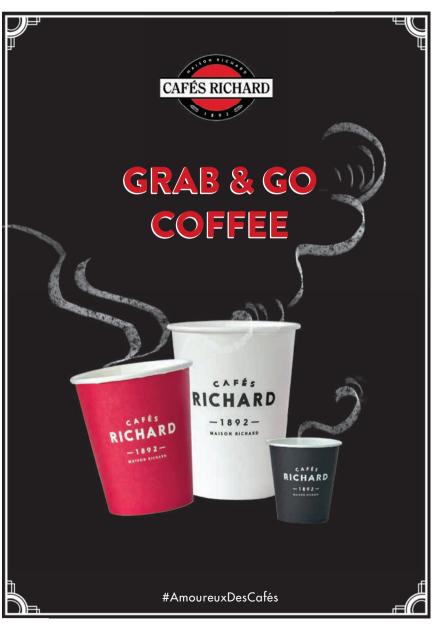
-1892-



Small size 11cm Big size 14cm



#UnCaféPleinDeRessources



STEPS TO MAKE A PERFECT EXPRESSO

 I Tamper
 2 dry dish cloths

> 1 for the grill> 1 to clean the porta-filter



• Remove the porta-filter from the machine



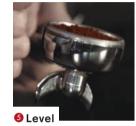
the ground coffee puck



and dry the porta-filter



the treshly ground coffee



the surface of the grounds for an uniform extraction



the coffee down with 20kg of pressure



the rim of the porta-filter with your hand to clean



the showerhead in order to remove any coffee grounds



the grill to avoid any grounds under the cups



the porta-tilter on the grouphead



the extraction immediately



Position the cups underneath the spouts



THE PERFECT EXPRESSO

- Balanced taste with a sweet long finish
- Beautiful slightly marbled hazelnut colour
- A stable crema that is thick and elastic without any visible bubbles
- Put in the hopper only the quantity needed for the service.
- Do not grind too much coffee in advance? Preferably use an "on
- demand" grinder (fresh grind).
- Between each coffee, keep the porta-filter on the group head, in order to keep the correct temperature.
- Avoid leaving the coffee grounds in the porta-filter for too long (burnt taste).
- Immediately serve the coffee once extracted.
- Do note place any dishcloth to dry on the top of the coffee machine, for hygiene reasons and to avoid over heating the machine.
- Watch the video demo on cafesrichard.fr or VouTube Cafés Richard Officiel.

OUR INTERNATIONAL PRESENCE



EUROPE: Armenia, Bulgaria, Croatia, Netherlands, Greece, Romania, Sweden, United Kingdom, Slovakia, Ireland, Spain, French Carribean, Georgia, Germany, French Polynesia | **ASIA - PACIFIC:** South Korea, Hong Kong, Cambodia, Thailand, Malaysia, China, Indonesia, Maldives, Myanmar, Singapore, Philippines, Japan **MIDDLE EAST:** UAE, Kuwait, Lebanon, Saudi Arabia, Bahrain, Qatar, Pakistan, Turkey, Jordan, Oman | **AFRICA:** Ivory Coast, Egypt, Senegal, Tunisia, Congo, Algeria | **AMERICA:** Canada, USA, Mexico.



ACADÉMIE DU CAFÉ®

f Académie du Café. Cafés Richard

Founded in 2002, the Académie was an instant hit with our customers. Each year, OVER 700 PROFESSIONALS trust us to help them become real coffee ambassadors, by following our workshops on the art of expresso, roasting and coffeecocktails or barista diploma courses. In our CONSULTING ROLE, we have also helped many clients to develop their offer and come up with new concepts. The Académie du Café® is approved for delivering SCA BARISTA skills certifications and Barista coffee diplomas.

ACADÉMIE DU CAFÉ L'EXCELLENCE DU CAFÉ



From bean to cup The a

The coffee "sommelier" Fundamentals

Coffee mixology

International SCA Certifications

Michael Mc Cauley

Coffeeologist, international WCE judge and certified SCA trainer.

OUR TEAM OF COFFEE EXPERTS

Anthony Calvez

A coffee taster, twice French Barista Champion, French Latte Art Champion and certified SCA trainer.

Branislav Beronja

Coffee competition judge, once Serbian Barista Champion and certified SCA trainer.

William Bethus

Trainer and Coffee taster.



UNIVERSITHÉ L'ART DU THÉ



From tea leaf to teapot The tea "sommelier"

OUR EXPERT

Lydia Gautier

This author of several successful books, agronomist and keen botanist shows us how to select teas and herbal teas.

UNIVERSITHÉ®

f UniversiThé, Cafés Richard

CREATED in JANUARY 2011,

this new entity aims to meet a growing demand, as teas and herbal teas become increasingly popular with consumers. OUR WORKSHOPS deal with a preparation and drinking ritual governed by specific codes, and reveal all the secrets of a fine tea selection that will delight many drinkers. We can also help you to draw up a MENU FOR YOUR OUTLET, which complements your range of dishes and treats or is simply tailored to your customers.



Your local partner:

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