



COFFOLA®

PRODUCTS CATALOG

2025





COFFOLA®



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DO YOU KNOW COFFOLA®?

WELCOME TO THE WORLD OF COFFOLA®

I eat my coffee, what about you?

Coffola® embodies an innovative way to energize your days through a coffee experience where every moment is enjoyed with refined authenticity.

Discover this exceptional product made in Switzerland with only 4 ingredients, all traceable and ethical.

Coffola® is free from food additives, colorants, and preservatives.

Coffola® offers a remarkable innovation: the whole coffee bean is now being used. Our unique method allows you to enjoy each coffee bean in its entirety, leaving no residue and requiring no recycling process. This is a significant advancement in how we consume coffee beans, while also reducing our environmental footprint. Coffee provides numerous health benefits, such as antioxidants that combat free radicals, important nutrients like potassium and magnesium, vitamin B3, as well as chlorogenic acids and fibers that are beneficial for digestion and overall well-being. The caffeine content in 100 grams of Coffola® Original is 210 mg, equivalent to 2.5 cups of coffee. A gourmet energy boost to savor! For an optimal experience, balanced consumption will let you fully enjoy all its benefits.

EAT YOUR COFFEE

THE COFFOLA® STORY

The Coffola® adventure: The love for gourmet and the drive to innovate in the art of enjoying coffee.

After several years of trials to perfect a process that took account of the characteristics of coffee beans, the original Coffola® recipe was developed, marking a groundbreaking addition to the world of taste. The story of La Coffolaterie SA thus began, and the first Coffola® factory was set up in Meyrin in 2021.

Today, our master Coffolaters are delighted to present their creation inspired by the magic of coffee and invite you to explore new taste dimensions.

Discover our range of «coffolatés» products and immerse yourself in a world where each moment celebrates a new way of life.

THE COFFOLA® ORIGIN

Coffola® is made from exceptionally high-quality coffee beans, which are carefully selected from the most prestigious plantations, where their origin is rigorously and thoroughly verified by our experts. The beans come from farms in the Ethiopian plateaus, the valleys of Colombia, and other regions.

COFFOLA®

PRODUCTION PROCESS OF COFFOLA® MASS

- **Coffee Beans Roasting:**

Roasting coffee is a delicate art that preserves the subtlety of coffee beans, revealing their natural aromas without excessive bitterness. It's a crucial step in creating Coffola®, awakening the specific aromatic notes of each region.

- **Grinding and Conching:**

The roasted coffee beans are finely ground according to a rigorous protocol, then mixed with cocoa butter, cane sugar, and powdered milk by our master Coffolatiers. Precise conching is then carried out to obtain a perfect texture.

- **Tempering and Molding:**

A rigorous temperature variation process must be followed to achieve the smooth texture and perfect crystallization of Coffola®. Thus, the Coffola® mass is ready to be molded into bars or used as an innovative ingredient in new Coffola® products.

- **Maturation:**

To ensure its roundness and exceptional organoleptic qualities, the Coffola® mass must rest for at least 5 days, a crucial step in our process.

COFFOLA® MASS

Thus, the Coffola® mass, meticulously crafted according to pure artisanal tradition, is available for professionals and enthusiasts alike and an invitation to create innovative culinary masterpieces.

Let yourself be inspired by the world of coffee with Coffola® mass and discover new dimensions of flavors for your desserts. Allow yourself to be guided by the subtle complexity of Coffola® for indulgent creations that will delight even the most discerning palates. Coffola® mass is the key to adding elegance and originality to your desserts, making every bite an unforgettable experience.

It's up to you to create your own Coffola® moment.
















ORIGINAL COFFOLA® RECIPE

The original Coffola® recipe highlights the delicate aromatic notes of its natural ingredients, each of exceptional quality. It is made with coffee beans sourced from sustainable and ethical production, carefully roasted in Switzerland, as well as meticulously selected cane sugar, Swiss milk powder and cocoa butter.

COFFEE CHARACTERISTICS











✚ COFFOLA® COLOMBIA

With a rich aroma, full-bodied character, bold flavor, lingering finish, and woody undertones, it possesses the strength of a fine espresso.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					












✚ COFFOLA® MILK COLOMBIA

Featuring an intense and warm Café Latte aroma, it strikes a subtle balance reminiscent of a cappuccino.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					










✚ COFFOLA® ETHIOPIA

Smooth with gentle floral and dried fruit notes, spicy and chocolaty undertones, and hints of caramel with a slight bitterness. The epitome of aromatic coffee.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					















✦ COFFOLA® MILK ETHIOPIA

It captivates you with its subtle aromas of mocha and cocoa, along with notes of vanilla, bergamot, and honey.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					















✦ COFFOLA® INTENSE

Containing 50% less sugar compared to the original Coffola® recipe, it allows you to experience the powerful and authentic expression of coffee.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					











✚ COFFOLA® LATINO*

Crafted from a blend of high-quality Robusta and Arabica coffees, it is robust yet smooth, generously flavored with hints of licorice, and boasts a balanced coffee taste.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					

✚ COFFOLA® MILK LATINO*

*Crafted from a blend of high-quality Robusta and Arabica coffees, its charms with its harmonious biscuity notes and sweetness.

	1	2	3	4	5
Bitterness					
Intensity					
Strength					
Balance					

* *Coffola® Latino is crafted from a blend of Arabica and Robusta coffee beans sourced from South America, Central America, and Asia.*

COFFOLA® PRODUCTS





COFFOLA® BARS

Coffola® Colombia Bar 85g (Robust flavor and woody note)

Recommended sale unit: distribution box of 15 bars

Product code: 10.1020

EAN code: 7640332430224

BBD: 18 months

Packaged by carton: 8 distribution boxes

Pallet packaging: 42 cartons – i.e. 5040 bars



Coffola® Milk Colombia Bar 85g (Intense and warm Cafe Latte flavor)

Recommended sale unit: distribution box of 15 bars

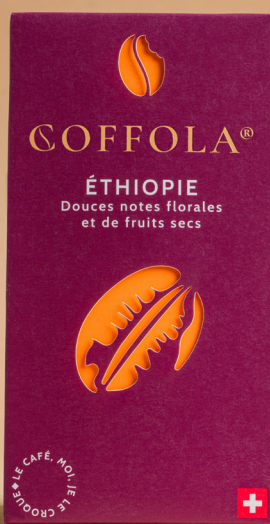
Product code: 15.1020

EAN code: 7640332430330

BBD: 18 months

Packaged by carton: 8 distribution boxes

Pallet packaging: 42 cartons – i.e. 5040 bars



Coffola® Ethiopia Bar 85g (Subtle floral and dried fruit notes)

Recommended sale unit: distribution box of 15 bars

Product code: 20.1020

EAN code: 7640332430248

BBD: 18 months

Packaged by carton: 8 distribution boxes

Pallet packaging: 42 cartons – i.e. 5040 bars



Coffola® Colombia Intense Bar 85g
(Powerful and authentic coffee flavor)

Recommended sale unit: distribution box of 15 bars
Product code: 60.1020
EAN code: 7640332430262
BBD: 18 months
Packaged by carton: 8 distribution boxes
Pallet packaging: 42 cartons – i.e. 5040 bars



COFFOLA® BALLOTINS

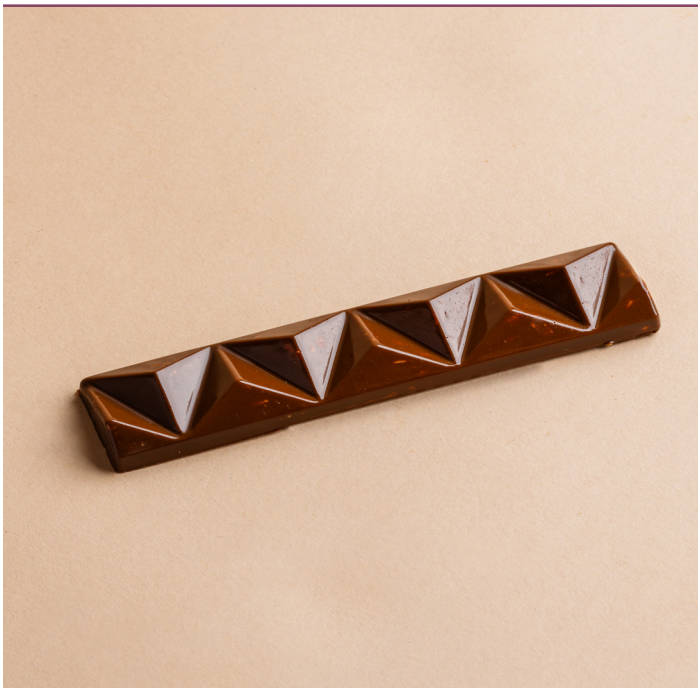
Coffola® Beans 2,5g Ballotin 100g
(Robust flavor and woody note)

Recommended sale unit: Multiple of 16
Product code: 10.1051
EAN code: 7640332430170
BBD 18 months
Packaged by carton: 64 ballotins
Pallet packaging: 72 cartons – i.e. 4608 ballotins



Coffola® Milk Beans 2,5g Ballotin 100g
(Intense and warm Café Latte flavor)

Recommended sale unit: Multiple of 16
Product code: 15.1051
EAN code: 7640332430354
BBD: 18 months
Packaged by carton: 64 ballotins
Pallet packaging: 72 cartons – i.e. 4608 ballotins



COFFOLA® SNACK BARS WITH ALMONDS

Coffola® Snack Bar with Almonds 30g
(Crunchy almond and espresso coffee flavor)

Recommended sale unit: distribution box of 30 snack bars

Product code: 10.1062

EAN code: 7640332431177

BBD: 12 months

Packaged by carton: 8 distribution boxes

Pallet packaging: 42 cartons – i.e. 10080 Coffola® Snack Bars with Almonds



Coffola® Milk Snack Bar with Almonds 30g
(Crunchy almond and Café Latte flavor)

Recommended sale unit: distribution box of 30 snack bars

Product code: 15.1062

EAN code: 7640332431160

BBD: 12 months

Packaged by carton: 8 distribution boxes

Pallet packaging: 42 cartons – i.e. 10080 Coffola® Milk Snack Bars



COFFOLA® HAZELNUT COFFEE SPREAD

Coffola® Hazelnut Coffee Spread 200g
(Hazelnut and coffee flavor)

Recommended sale unit: Multiple of 10

Product code: 10.1090

EAN code: 7640332430668

BBD: 12 months

Packaged by carton: 50 jars of Coffola® Hazelnut Coffee Spread

Pallet packaging: 42 cartons – i.e. 2100 jars



Coffola® Hazelnut Coffee Spread 1kg
(Hazelnut and coffee flavor)

Recommended sale unit: Multiple de 12
Product code: 10.1092
EAN code: 7640332431191
BBD: 12 months
Packaged by carton: 12 containers of 1kg
Pallet packaging: 30 cartons - i.e. 360 containers of 1kg



Coffola® Hazelnut Coffee Spread 5kg
(Hazelnut and coffee flavor)

Recommended sale unit: Multiple of 1
Product code: 10.1093
EAN code: 7640332431207
BBD: 12 months
Half-pallet packaging: 40 containers of 5kg
Pallet packaging: 100 containers of 5kg



Coffola® Hazelnut Coffee Spread 20kg
(Hazelnut and coffee flavor)

Recommended sale unit: Multiple of 1
Product code: 10.1094
EAN code: 7640332431214
BBD: 12 months
Half-pallet packaging: 12 containers of 20kg
Pallet packaging: 24 containers of 20kg



COFFOLA® PRINCESS ALMONDS

Coffola® Princess Almonds 1kg (bulk)
(Crunchy caramelized almonds with espresso coffee flavor)

Recommended sale unit: bag of 1kg
 Product code: 10.1113
 EAN code: 7640332430842
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons - i.e. 420kg of Coffola® Princess Almonds



Coffola® Milk Princess Almonds 1kg (bulk)
(Crunchy caramelized almonds with Café Latte flavor)

Recommended sale unit: bag of 1kg
 Product code: 15.1113
 EAN code: 7640332430873
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons - i.e. 420kg of Coffola® Milk Princess Almonds



COFFOLA® ROCHERS

Coffola® Rochers 60g
(Caramelized almonds with espresso coffee flavor)

Recommended sale unit: carton of 25 bags
 Product code: 10.1120
 EAN code: 7640332430583
 BBD: 12 months
 Packaged by carton: 25 bags
 Pallet packaging: 128 cartons – i.e. 3200 Coffola® Rochers bags



Coffola® Milk Rochers 60g
(Caramelized almonds with Café Latte flavor)

Recommended sale unit: carton of 25 bags
 Product code: 15.1120
 EAN code: 7640332430590
 BBD: 12 months
 Packaged by carton: 25 bags
 Pallet packaging: 128 cartons – i.e. 3200 Coffola® Milk Rochers bags



COFFOLA® HAZELNUTS

Coffola® Hazelnuts 80g
(Hazelnuts with espresso coffee flavor)

Recommended sale unit: carton of 25 bags
 Product code: 10.1110
 EAN code: 7640332430545
 BBD: 12 months
 Packaged by carton: 25 bags
 Pallet packaging: 128 cartons - i.e. 3200 Coffola® Hazelnuts bags



Coffola® Hazelnuts 1kg (bulk)
(Hazelnuts with espresso coffee flavor)

Recommended sale unit: bag of 1kg
 Product code: 10.1112
 EAN code: 7640332430835
 BBD: 12 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons - i.e. 420kg of Coffola® Hazelnuts



Coffola® Milk Hazelnuts 80g
(Hazelnuts with Café Latte flavor)

Recommended sale unit: carton of 25 bags
Product code: 15.1110
EAN code: 7640332430569
BBD: 12 months
Packaged by carton: 25 bags
Pallet packaging: 128 cartons - i.e. 3200 Coffola® Milk Hazelnuts bags



Coffola® Milk Hazelnuts 1kg (bulk)
(Hazelnuts with Café Latte flavor)

Recommended sale unit: bag of 1kg
Product code: 15.1112
EAN code: 7640332430866
BBD: 12 months
Packaged by carton: 10 bags
Pallet packaging: 42 cartons - i.e. 420kg of Coffola® Milk Hazelnuts




COFFOLA® BEANS

Individually wrapped with Coffola® Logo, per carton of 1000 pieces

Coffola® Colombia Beans 2,5g
(Robust flavor and woody note)

Recommended sale unit: Carton of 1000 pieces
Product code: 10.1041
EAN code: 7640332430798
BBD: 18 months
Packaged by carton: 1000 pieces
Pallet packaging: 72 cartons

	<p>Individually wrapped with Coffola® Logo, per carton of 1000 pieces</p> <p>Coffola® Milk Colombia Beans 2,5g <i>(Intense and warm Café Latte flavor)</i></p> <p>Recommended sale unit: Carton of 1000 pieces Product code: 15.1041 EAN code: 7640332431139 BBD: 18 months Packaged by carton: 1000 pieces Pallet packaging: 72 cartons</p>
	<p>Individually wrapped with a customized Logo, per carton of 1000 pieces</p> <p>Coffola® Colombia Beans 2,5g <i>(Robust flavor and woody note)</i></p> <p>Recommended sale unit: Cartons of 1000 pieces, minimum order of 5 cartons Product code: 10.1040 EAN code: 7640332430781 BBD: 18 months Packaged by carton: 1000 pieces Pallet packaging: 72 cartons</p>
	<p>Individually wrapped with a customized Logo, per carton of 1000 pieces</p> <p>Coffola® Milk Colombia Beans 2,5g <i>(Intense and warm Café Latte flavor)</i></p> <p>Recommended sale unit: Cartons of 1000 pieces, minimum order of 5 boxes Product code: 15.1040 EAN code: 7640332431122 BBD: 18 months Packaged by carton: 1000 pieces Pallet packaging: 72 cartons</p>



COFFOLA® CALLETS

Coffola® Colombia Callets 5g – 1kg *(Robust flavor and woody note)*

Recommended sale unit: bag of 1kg
 Product code: 10.1010
 EAN code: 7640332430040
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Colombia Callets



Coffola® Colombia Callets 5g – 10kg (bulk) *(Robust flavor and woody note)*

Recommended sale unit: bag of 10kg
 Product code: 10.1012
 EAN code: 7640332430026
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Colombia Callets



Coffola® Milk Colombia Callets 5g – 1kg *(Intense and warm Café Latte flavor)*

Recommended sale unit: bag of 1kg
 Product code: 15.1010
 EAN code: 7640332430309
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Milk Colombia Callets



Coffola® Milk Colombia Callets 5g – 10kg (bulk)
(Intense and warm Café Latte flavor)

Recommended sale unit: bag of 10kg
 Product code: 15.1012
 EAN code: 7640332430323
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Milk Colombia Callets



Coffola® Ethiopia Callets 5g – 1kg
(Subtle floral and dried fruit notes)

Recommended sale unit: bag of 1kg
 Product code: 20.1010
 EAN code: 7640332430675
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Ethiopia Callets



Coffola® Ethiopia Callets 5g – 10kg (bulk)
(Subtle floral and dried fruit notes)

Recommended sale unit: bag of 10kg
 Product code: 20.1012
 EAN code: 7640332430699
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Ethiopia Callets



Coffola® Milk Ethiopia Callets 5g – 1kg
(Subtle hints of cocoa-infused mocha)

Recommended sale unit: bag of 1kg
 Product code: 25.1010
 EAN code: 7640332430392
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Milk Ethiopia Callets



Coffola® Milk Ethiopia Callets 5g – 10kg (bulk)
(Subtle hints of cocoa-infused mocha)

Recommended sale unit: bag of 10kg
 Product code: 25.1012
 EAN code: 7640332430415
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Milk Ethiopia Callets



Coffola® Intense Callets 5g – 1kg
(Powerful and authentic coffee flavor)

Recommended sale unit: bag of 1kg
 Product code: 60.1010
 EAN code: 7640332430293
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Intense Callets



Coffola® Intense Callets 5g – 10kg (bulk)
(Powerful and authentic coffee flavor)

Recommended sale unit: bag of 10kg
 Product code: 60.1012
 EAN code: 7640332430200
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Intense Callets



Coffola® Latino* Callets 5g – 1kg
(Full-bodied and generous with notes of licorice)

Recommended sale unit: bag of 1kg
 Product code: 40.1010
 EAN code: 7640332430279
 BBD: 18 months
 Packaged by carton: 10 bags
 Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Latino Callets



Coffola® Latino* Callets 5g – 10kg (bulk)
(Full-bodied and generous with notes of licorice)

Recommended sale unit: bag of 10kg
 Product code: 40.1012
 EAN code: 7640332430125
 BBD: 18 months
 Packaged by carton: 1 bag
 Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Latino Callets



Coffola® Milk Latino* Callets 5g – 1kg
(Harmonious with biscuit notes)

Recommended sale unit: bag of 1kg
Product code: 45.1010
EAN code: 7640332430491
BBD: 18 months
Packaged by carton: 10 bags
Pallet packaging: 42 cartons – i.e. 420kg of Coffola® Milk Latino Callets



Coffola® Milk Latino* Callets 5g – 10kg (bulk)
(Harmonious with biscuit notes)

Recommended sale unit: bag of 10kg
Product code: 45.1012
EAN code: 7640332430514
BBD: 18 months
Packaged by carton: 1 bag
Pallet packaging: 72 cartons – i.e. 720kg of Coffola® Milk Latino Callets

* Coffola® Latino is made from a blend of Arabica and Robusta coffee beans from South and Central America and Asia

COFFOLA® MINI CUBES



Coffola® Colombia Mini Cubes 0,8g - 1kg
(Robust flavor and woody note)

Recommended sale unit: bag of 1kg

Product code: 10.1030

EAN code: 7640332431245

BBD: 18 months

Packaged by carton: 10 bags

Pallet packaging: 42 cartons – i.e. 420kg Coffola® Colombia Mini Cubes 0,8g



Coffola® Milk Colombia Mini Cubes 0,8g - 1kg
(Intense and warm Café Latte flavor)

Recommended sale unit: bag of 1kg

Product code: 15.1030

EAN code: 7640332431252

BBD: 18 months

Packaged by carton: 10 bags

Pallet packaging: 42 cartons – i.e. 420kg Coffola® Milk Colombia Mini Cubes 0,8g

FOR INQUIRIES ABOUT COFFOLA® PRODUCT PACKAGINGS IN DIFFERENT
QUANTITIES, PLEASE DO NOT HESITATE TO CONTACT US.

Marc-André Cartier, Chef Maître Coffolattier

My heartfelt thanks and deepest gratitude for your interest in Coffola®.

Coffolately yours,

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EAT YOUR COFFEE



COFFOLA®

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Fabrication Suisse
Hergestellt in der Schweiz
Made in Switzerland

