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› Lavazza Crema e Aroma Whole Bean Coffee Blend User Manual

Lavazza 041953025528

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Model: 041953025528

INTRODUCTION

This manual provides essential information for the optimal use and enjoyment of your Lavazza Crema e Aroma Whole Bean Coffee Blend. Lavazza, with over 125 years of expertise, is dedicated to sourcing the finest coffee beans globally. The Crema e Aroma blend is a testament to this commitment, offering an intense, smooth medium roast with a balanced, earthy flavor and a long-lasting crema.

This blend is versatile and suitable for various brewing methods, including espresso machines, moka pots, drip coffee makers, and French presses.

PRODUCT OVERVIEW



Image: Front view of the Lavazza Crema e Aroma 2.2-pound whole bean coffee bag.



Image: Side view of the Lavazza Crema e Aroma coffee bag, showing product details.

The Lavazza Crema e Aroma is a 2.2 lb (35.2 oz) whole bean coffee blend. It features an intensity level of 8/10, indicating a robust flavor profile. The blend consists of Arabica varieties from Central and South America and African Robusta coffees, resulting in a creamy medium roast with aromatic notes of chocolate.

This product contains only coffee and is produced in facilities that exclusively make coffee. It is also labeled to United States standards and is Non-GMO.

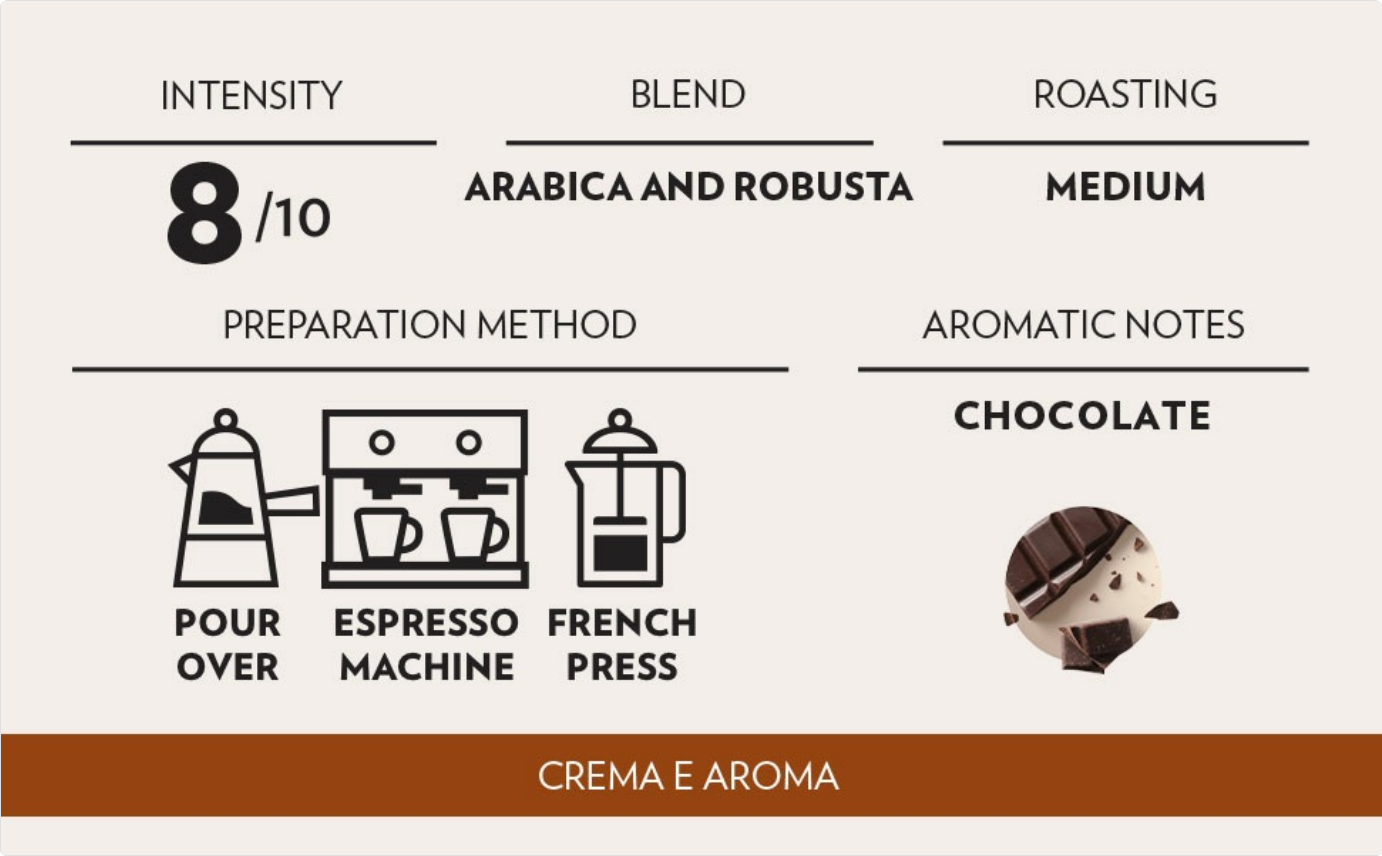


Image: Infographic detailing the intensity (8/10), blend (Arabica and Robusta), roasting (Medium), preparation methods (Pour Over, Espresso Machine, French Press), and aromatic notes (Chocolate) of Crema e Aroma.

PREPARATION AND BREWING

The Lavazza Crema e Aroma whole bean coffee is designed for versatility, offering excellent results across various brewing methods. For optimal flavor and crema, grinding beans fresh before each use is recommended.

Recommended Brewing Methods:

- **Espresso Machine:** Ideal for achieving a rich, intense espresso with a thick, long-lasting crema. Adjust grind size to fine for best results.
- **Moka Pot:** Produces a strong, concentrated coffee. Use a medium-fine grind.
- **Drip Coffee Maker:** Suitable for a classic brewed coffee. Use a medium grind.
- **French Press:** Delivers a full-bodied coffee with rich flavor. Use a coarse grind and allow for proper steeping time.

General Brewing Tips:

- **Water Quality:** Use filtered water for the best taste.
- **Water Temperature:** Aim for water between 195°F and 205°F (90°C and 96°C).
- **Coffee-to-Water Ratio:** A general guideline is 1-2 tablespoons of coffee per 6 ounces of water, adjustable to personal preference.

STORAGE AND MAINTENANCE

Proper storage is crucial to maintain the freshness and flavor of your Lavazza Crema e Aroma whole bean coffee.

- **Airtight Container:** Store whole beans in an opaque, airtight container.
- **Cool, Dark Place:** Keep the container in a cool, dark place, away from direct sunlight, heat, and moisture.
- **Avoid Refrigeration/Freezing:** While some believe refrigeration or freezing extends freshness, it can introduce

moisture and odors, negatively impacting flavor. It is generally not recommended for daily use.

- **Original Packaging:** The original packaging is designed to preserve freshness. Once opened, transfer to an airtight container or seal the bag tightly.

For best quality, consume the coffee within a few weeks of opening the package.

TROUBLESHOOTING COMMON ISSUES

Issue	Possible Cause	Solution
Bitter Coffee	Over-extraction (too fine grind, too long brew time) or water too hot.	Coarsen the grind, reduce brew time, or lower water temperature.
Weak/Sour Coffee	Under-extraction (too coarse grind, too short brew time) or water not hot enough.	Fine the grind, increase brew time, or raise water temperature.
Lack of Crema (Espresso)	Stale beans, incorrect grind size, or insufficient pressure.	Ensure beans are fresh, adjust grind to fine, and check espresso machine pressure.
Coffee Tastes Flat	Improper storage, leading to loss of aroma and flavor.	Store beans in an airtight container in a cool, dark place. Use within recommended timeframe.

SPECIFICATIONS

Brand: Lavazza
Model Number: 041953025528
Item Form: Whole Bean
Flavor: Crema e Aroma
Roast Level: Medium Roast
Caffeine Content: Caffeinated
Units: 35.2 Ounce (2.2 Pound)
Product Dimensions: 5.9 x 4.8 x 4.8 inches
Item Weight: 2.29 Pounds
Manufacturer: Lavazza
Origin: Made in Italy

WARRANTY AND SUPPORT

For product inquiries, support, or information regarding any applicable warranties, please contact Lavazza customer service directly. You can find contact details on the official Lavazza website or through the retailer where the product was purchased.
Visit the official Lavazza Store for more information:[Lavazza Store](#)

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