

Lavazza 222907

Lavazza Qualita Rossa Ground Coffee Blend Instruction Manual

Model: 222907

1. PRODUCT OVERVIEW

The Lavazza Qualita Rossa Ground Coffee Blend is a medium roast coffee, known for its rich flavor and persistent aftertaste. This blend is non-GMO and is expertly blended and roasted in Italy. It is versatile and can be used in various coffee makers, including espresso machines.



Image 1.1: Front view of the Lavazza Qualita Rossa 8.8-ounce ground coffee bag.

Key Characteristics:

- **Blend:** A harmonious combination of Arabica and Robusta coffee beans.
- **Roast Level:** Medium roast, providing a balanced flavor profile.
- **Flavor Profile:** Full-bodied with notes of chocolate and dried fruits, offering a rich and aromatic experience.
- **Intensity:** Rated 5 out of 10, indicating a balanced strength.

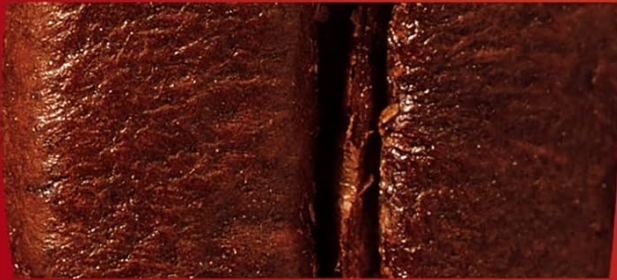


Image 1.2: Visual representation of the coffee's intensity level.

ROASTING



DARK



MEDIUM



LIGHT

Image 1.3: Illustration of the medium roast profile.

BLEND

ARABICA AND ROBUSTA



Image 1.4: Information on the coffee blend composition.

2. PREPARATION AND BREWING

Lavazza Qualita Rossa ground coffee is designed for versatility, suitable for various brewing methods to achieve your preferred coffee experience.

Recommended Brewing Methods:

- **Espresso Machine:** Ideal for a rich, concentrated shot.
- **Moka Pot (Stovetop Espresso Maker):** Produces a strong, full-bodied coffee.
- **Drip Coffee Maker:** For a classic, smooth cup.
- **French Press:** Offers a robust flavor with a full mouthfeel.



ESPRESSO MACHINE



MOKA

Image 2.1: Recommended brewing methods: Espresso Machine and Moka Pot.

General Brewing Guidelines:

1. **Water Quality:** Use fresh, filtered water for the best taste.
2. **Coffee-to-Water Ratio:** A general starting point is 1-2 tablespoons of ground coffee per 6 ounces (180ml) of water. Adjust to personal preference.
3. **Temperature:** Optimal brewing temperature is typically between 195°F and 205°F (90°C and 96°C).
4. **Grind Size:** This product is pre-ground for general use. For specific methods like espresso, ensure your machine is compatible with a fine grind.

3. STORAGE AND MAINTENANCE

Proper storage is crucial to maintain the freshness and flavor of your Lavazza Qualita Rossa ground coffee.

Storage Instructions:

- **Airtight Container:** Once opened, transfer the ground coffee to an opaque, airtight container.
- **Cool, Dark Place:** Store the container in a cool, dark pantry or cabinet, away from direct sunlight, heat, and moisture.
- **Avoid Refrigeration/Freezing:** While some believe refrigeration helps, it can introduce moisture and odors, negatively impacting flavor. Freezing is generally not recommended for ground coffee as it can degrade quality upon thawing.
- **Consume Promptly:** For optimal freshness, consume ground coffee within 1-2 weeks of opening.

4. TROUBLESHOOTING

Addressing common issues to ensure a satisfying coffee experience.

Common Issues and Solutions:

Issue	Possible Cause	Solution
Stale or Flat Flavor	Improper storage, prolonged exposure to air.	Ensure coffee is stored in an airtight container in a cool, dark place. Consume within recommended timeframe after opening.
Weak Coffee	Too little coffee, incorrect coffee-to-water ratio.	Increase the amount of ground coffee used per serving.
Bitter Coffee	Over-extraction, water too hot.	Reduce brewing time or ensure water temperature is within the optimal range (195°F-205°F).
Sediment in Cup	Brewing method (e.g., French Press), fine particles.	For French Press, ensure proper plunging technique. For other methods, this is less common with pre-ground coffee.

5. SPECIFICATIONS

Detailed product information for the Lavazza Qualita Rossa Ground Coffee Blend.

- **Brand:** Lavazza
- **Item Form:** Ground Coffee
- **Flavor:** Caffe Ground Espresso
- **Roast Level:** Medium Roast
- **Caffeine Content:** Caffeinated
- **Units:** 8.82 Ounce (250g)
- **Product Dimensions:** 1.85 x 3.15 x 5.31 inches
- **Item Weight:** 9.14 ounces
- **Model Number:** 222907
- **UPC:** 798527134659
- **Manufacturer:** Lavazza Coffee Company

6. WARRANTY AND SUPPORT


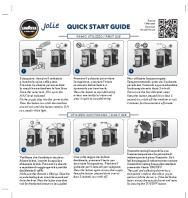
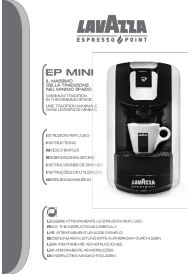


For specific warranty information or product support, please refer to the official Lavazza website or contact their customer service directly. Details regarding product guarantees and support services are typically provided by the manufacturer.

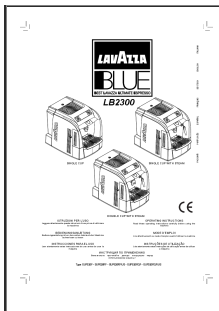
You can visit the official Lavazza store for more information:[Lavazza Official Store](#)



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Related Documents - 222907

	<p>Lavazza Blue LB 2300-2312 Series Espresso Machine Maintenance Manual</p> <p>Technical assistance and maintenance guide for Lavazza Blue LB 2300, LB 2301, LB 2302, LB 2311, and LB 2312 espresso machines. Includes troubleshooting, diagrams, safety, and disassembly procedures.</p>
	<p>Lavazza Jolie Quick Start Guide: Setup and Descaling</p> <p>A concise guide to setting up and maintaining your Lavazza Jolie coffee machine, including first-time use, daily operation, and descaling procedures.</p>
	<p>Lavazza Espresso Point EP Mini User Manual</p> <p>This document provides instructions and safety information for the Lavazza Espresso Point EP Mini coffee machine, covering setup, operation, maintenance, and troubleshooting.</p>
	<p>Lavazza Idola Espresso Machine Operating Instructions</p> <p>A comprehensive guide to operating, cleaning, and maintaining the Lavazza Idola espresso machine, including troubleshooting tips and technical specifications.</p>
	<p>Lavazza Jolie & Milk Coffee Machine Operating Instructions</p> <p>This document provides comprehensive operating instructions for the Lavazza Jolie & Milk coffee machine, covering setup, usage, cleaning, and maintenance. It is designed for users to safely and effectively operate the appliance for brewing coffee and frothing milk.</p>



[Lavazza LB2300 Espresso Machine User Manual](#)

Comprehensive user manual for the Lavazza LB2300 espresso machine, covering operation, cleaning, maintenance, and troubleshooting. Learn how to brew coffee, dispense hot water and steam, and care for your machine.