

## Lavazza Espresso Barista Gran Crema

# Lavazza Espresso Barista Gran Crema Whole Bean Coffee Blend Instruction Manual

## INTRODUCTION

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This manual provides essential information for the optimal use and enjoyment of your Lavazza Espresso Barista Gran Crema Whole Bean Coffee Blend. This blend features Arabica varieties from Brazil and Honduras, combined with African Robusta coffees, resulting in a rich, intense medium espresso roast with hints of dark chocolate and spices.

## PRODUCT OVERVIEW

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The Lavazza Espresso Barista Gran Crema is a medium espresso roast whole bean coffee blend, crafted to deliver a full-bodied taste with a rich crema. It is characterized by an intensity level of 7/10 and aromatic notes of honey and roasted coffee. This blend is composed of Arabica and Robusta beans, specifically designed for espresso preparation but versatile enough for other brewing methods.

- One bag of 2.2lb Lavazza Espresso Barista Gran Crema Whole Bean Coffee Blend
- Roast: Medium
- Intensity: 7/10
- Taste: Full-bodied
- Aromatic Notes: Honey and roasted coffee
- Blend: Arabica and Robusta
- Best used in espresso machine



Image: Front packaging of Lavazza Espresso Barista Gran Crema Whole Bean Coffee Blend.



INTENSITY	BLEND	ROASTING
<b>7</b> /10	<b>ARABICA AND ROBUSTA</b>	<b>MEDIUM</b>
PREPARATION METHOD	AROMATIC NOTES	
	<b>HONEY AND ROASTED COFFEE</b>	
<b>ESPRESSO MACHINE</b>		
<b>ESPRESSO BARISTA GRAN CREMA</b>		

Image: Detailed overview of Lavazza Espresso Gran Crema Whole Bean, highlighting intensity, blend, roasting, preparation method, and aromatic notes.

## SETUP

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For best results, always grind your Lavazza Espresso Barista Gran Crema beans fresh, just before brewing. The ideal grind size depends on your chosen brewing method.

### Grinding Level

- **For Espresso Machines:** A very fine grind (200-350  $\mu\text{m}$  / 0.2-0.35 mm) is recommended to achieve optimal extraction and crema.
- **For Drip Coffee Makers:** A medium grind is generally suitable.
- **For French Press:** A coarse grind is recommended to prevent over-extraction and sediment.

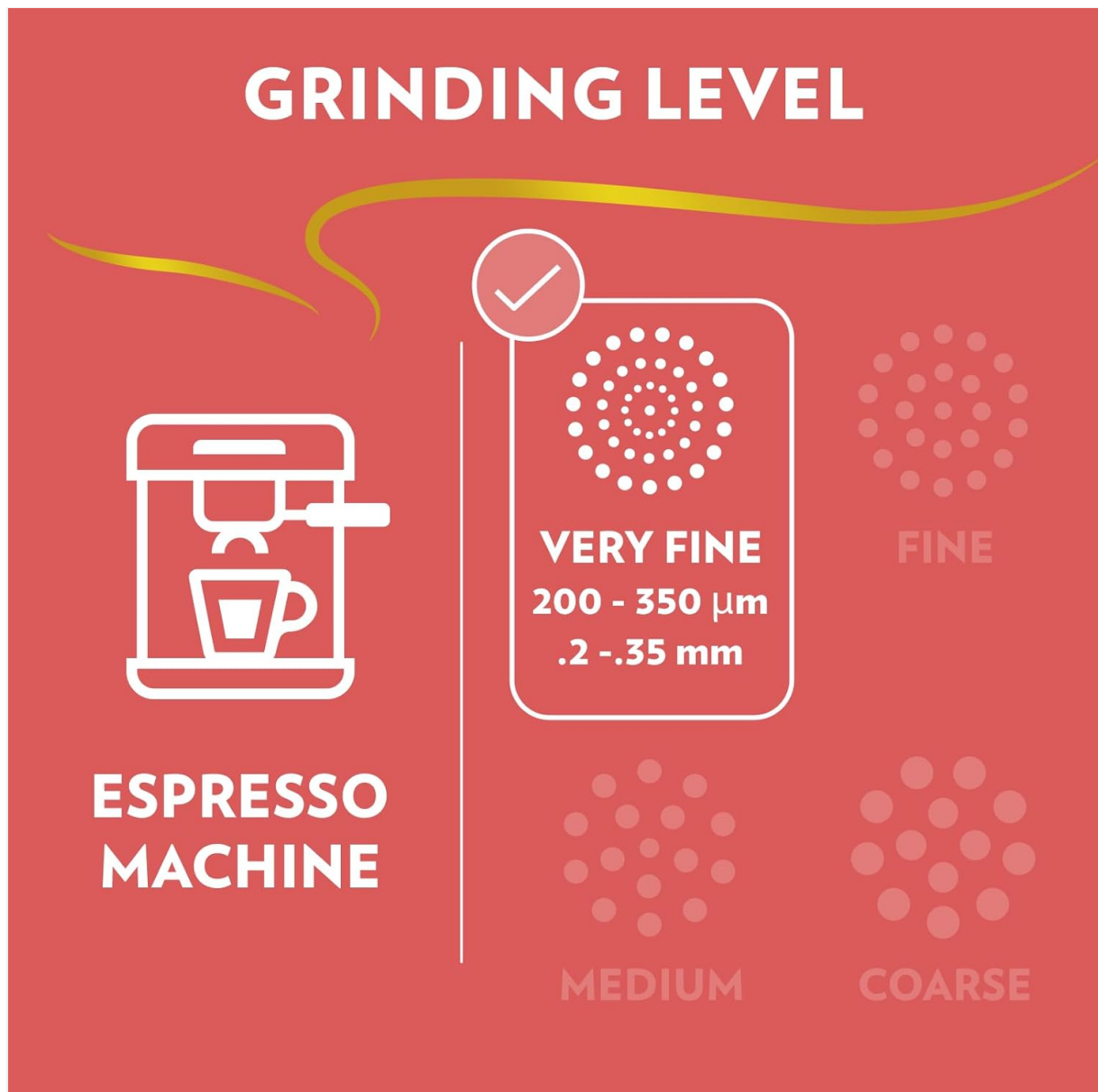


Image: Visual guide illustrating the recommended 'Very Fine' grinding level for espresso machines.

## OPERATING INSTRUCTIONS

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The Lavazza Espresso Barista Gran Crema blend is versatile and can be prepared using various methods, though it is optimized for espresso.

## Brewing Methods

- Espresso Machine
- Moka Pot
- Drip Coffee Maker
- French Press

## Espresso Machine Brewing Guide



Image: Brewing guide showing recommended coffee and shot sizes for single and double espresso.

### Espresso Brewing Ratios

Type	Ground Espresso (IN)	Espresso Shot (OUT)
Single Espresso	0.28 oz (8g)	1 oz (30ml)
Double Espresso	0.56 oz (16g)	2 oz (60ml)

## Flavor Profile

- Roast: Medium

- Intensity: 7/10
- Aromatic Notes: Honey and roasted coffee



Image: Visual representation of coffee bean roasting levels and intensity.

## MAINTENANCE AND STORAGE

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To preserve the freshness and flavor of your Lavazza Espresso Barista Gran Crema whole beans, proper storage is crucial. Store the beans in an airtight container in a cool, dark place, away from direct sunlight and heat. Avoid refrigeration or freezing in their original packaging, as this can introduce moisture and odors. Once opened, consume within a few weeks for optimal taste.

## TROUBLESHOOTING

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- **Issue: Weak or watery espresso.**  
Solution: Ensure your grind is fine enough for espresso. Check that your espresso machine is properly pressurized and that the coffee is tamped correctly.
- **Issue: Bitter taste.**  
Solution: Your grind might be too fine, leading to over-extraction. Try a slightly coarser grind. Ensure brewing temperature is not too high.

- **Issue: No or thin crema.**

Solution: Crema is a sign of fresh coffee and proper extraction. Check the freshness of your beans. Ensure your grind size is very fine and your machine's pressure is adequate.

- **Issue: Coffee tastes stale.**

Solution: Check storage conditions. Ensure beans are in an airtight container and used within a reasonable timeframe after opening.

## PRODUCT SPECIFICATIONS

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Specification	Detail
Brand	Lavazza
Model	Espresso Barista Gran Crema
Item Form	Whole Bean
Flavor	Espresso Barista Gran Crema
Coffee Roast Level	Medium Roast
Caffeine Content Description	Caffeinated
Container Type	Bag
Units	35.2 Ounce (Pack of 1)
Item Weight	2.2 Pounds (1.02 Kilograms)
Product Dimensions	5.71 x 3.15 x 10.24 inches
Special Ingredients	Dark Chocolate, Spices
Region of Origin	South America, Asia
Diet Type	Kosher
Specialty	GMO Free
Coffee Type	Coffee Machine Insert
GTIN (Global Trade Identification Number)	041953024996
Item Model Number	041953024996

## WARRANTY AND SUPPORT

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For inquiries or support regarding your Lavazza Espresso Barista Gran Crema Whole Bean Coffee Blend, please contact Lavazza North America, Inc. directly.

**Website:** [www.lavazzausa.com](http://www.lavazzausa.com)

**Customer Service Email:** [us.customerservice@lavazza.com](mailto:us.customerservice@lavazza.com)

**Call Support Number:** 833-933-0389

**Operating Hours:** Monday to Friday, 9:00 a.m. - 5:00 p.m. ET



Image: Side panel of the coffee bag displaying contact information for support.