

Commitment to Quality



The secret to good coffee lies not only in bean quality but in the way the coffee is prepared as well. For over 300 restaurant and café owners around the country, this means relying on an Astoria espresso machine.

The top of the line Italian brand of espresso machines loved worldwide is manufactured by C.M.A. SPA of Italy and exclusively distributed in the Philippines by Boyd Coffee Co. Phils. Inc. (BCCPI).

The alliance between the two coffee companies began in 1995 when BCCPI, then San Francisco Coffee and Roastery, saw the mounting interest in specialty coffee. Mr. Francisco found in C.M.A. a partner equally passionate about the development of an international coffee culture.

Nello Dal Tio of Italy founded C.M.A. SPA in 1969 with the mission of propagating the espresso and coffee culture all over the world. Together with his daughter Sonia and son Roberto, Mr. Dal Tio continues to be dedicated to promoting coffee drinking and is particularly committed to the people involved in this coffee culture: coffee growers, roasters, machine manufacturers, technicians, baristas, and most specially, the end customer savoring a cup of perfect espresso.



At C.M.A., QUALITY is not only in the product itself but in their service as well. Constant training of the distributors' technicians is given according to the specific need in each country to ensure the best service to the end user. As such, even with more than 300 Astoria espresso machines distributed throughout the country, BCCPI has maintained only two technicians to attend to service requests of its clients, which shows the sturdiness and reliability of Astoria machines, as well as the skill of its service technicians.

Likewise, the C.M.A. chooses the very best professionals around the world as its partners. BCCPI proudly holds the distinction of being one of C.M.A.'s select partners in Asia.

Known as the Total Coffee Solutions™ provider, BCCPI and its team of consultants' services begin with attending to a customer's inquiry and continue through the sale, proper installation, post sale support and assistance, and proper maintenance. Particular attention is given to training of the café's owners and their baristas on the usage and care of Astoria espresso machines, including the preparation of espresso beverages based on international standards. This dedication to quality service is the reason behind BCCPI's loyal clients and the long-lasting use of their Astoria machines.

The ties between C.M.A. and BCCPI endure as both companies share the same zeal for providing quality coffee products and services.

Coffeology™

Coffee Growing

Did you know that coffee plants cannot grow everywhere? This is why there is a region around the world known as the Coffee Belt which circles the equator between the Tropics of Cancer and Capricorn.



Here there are only two seasons a year, and the weather is temperate with just the right mix of heat, humidity, and cold that is so perfect for the growth of coffee trees.

Different species of coffee likewise grows in different altitudes. Arabica is planted at 3000 feet above sea level while Robusta grows at 3000 feet and below. Meanwhile, Excelsa and Liberica are grown at sea level and above.

It is said that each hectare planted to coffee can yield between 350 to 450 kilos, and that each coffee tree can yield 1 kilo of roasted coffee per year. The yield however, depends on conditions and methods used, and may vary from year to year.

Next: Harvesting & Processing

**Coffeology* is a proprietary course on coffee developed by BCCPI to educate clients on anything and everything about specialty coffee. The course covers each step coffee beans take, from farm to cup.

Great Finds



Alamid Coffee

Alamid coffee beans are a random blend of Philippine coffee varieties, fermented in the digestive system of Philippine civets or "Musangs" (a cat-like nocturnal mammal), then excreted as whole beans. The coffee farmers pick these civet droppings during coffee season.

When roasted, Alamid coffee has a sweet, chocolatey aroma that heightens the senses. It is light and naturally sweet. Known to be one of the highest priced coffees in the world, Alamid coffee, is said to cost P7,000 - P9,000/kilo when roasted (US\$150-175/kilo).

Astoria

Italia D'Oro

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