

neroya

2026

Reference Quality

- Espresso
- Filter Coffee
- Turkish Coffee



Neroya offers **scalable and sustainable** coffee solutions for businesses.

It maintains product standards with **consistent blend recipes** and **locked-in roast profiles**. It aims to produce the same cup performance across different volumes.

Thanks to its **multi-production infrastructure** and **redundant capacity** model, it maintains the **same quality standard** across businesses ranging from small-scale operations to high-tonnage operations.

Production and shipping processes are carried out within the framework of **planned inventory management** and committed delivery discipline.

It ensures raw material continuity with a broad green bean supply network and alternative sourcing structure. It manages **price stability** and **cost predictability** simultaneously, taking market conditions into account.

Neroya positions coffee not just as a product, but as an **operational system**.

It aims to create a consistent, manageable, and **reliable coffee standard** for businesses.

Character Matrix

Choose the espresso profile that suits your business.

	Espresso Core	Espresso Regular	Espresso Premium	Crema Blend	High Caffeine	Decaf Prime
Blend Structure	Arabica Robusta	100% Arabica	100% Arabica	Arabica Robusta	100% Robusta	100% Arabica (EA)
Roast Profile ^{[1] [2]}	Medium Dark (Full City+) 	Medium+ (Full City) 	Medium (City+) 	Medium Dark (Full City+) 	Dark (Vienna) 	Medium+ (Full City)
Aroma	Cocoa, Roasted Hazelnut, Light Spice	Cocoa, Hazelnut, Caramel	Cocoa, Citrus, Floral	Cocoa, Hazelnut, Light Caramel	Bitter Cocoa, Roasted Grain	Cocoa, Roasted Hazelnut, Light Caramel
Body						
Acidity						
Crema						
Milk Compatibility						
Finish	Balanced. Full-bodied.	Balanced. Clean.	Long. Aromatic.	Balanced. Gentle.	Hard. Lasting.	Balanced. Controlled.
Machine Tolerance ^[3]	Wide	Medium	Precise	Wide	Medium	Medium
Caffeine Level	High	Medium	Medium	High	Very High	Very Low
Purpose of Use	High volume, Milk compatibility	Balanced, Pure Arabica	Aromatic, Character-focused	Milk first, Strong presentation	High caffeine demand	Caffeine-free demand

[1] City terminology classifies roast development according to the stages between first crack and second crack.

[2] The roast and profile classifications in the table are determined based on the Neroya production standard.

[3] Machine tolerance was defined as a result of operational tests taking into account blend structure, roast development level and solubility characteristics.

Espresso Core

**Designed for high-volume service with
consistent and controlled extraction.**

Robusta support increases crema density while improving tolerance across different machines and grind settings. Delivers stable extraction with low error margin.

- Reliable performance in high-volume service
- Dense and stable crema formation
- Strong structure in milk-based beverages
- Wide machine and grind setting tolerance
- Balanced operational cost profile



Technical Specifications

Composition	Arabica & Robusta
Roast Profile	Medium Dark (Full City+)
Aroma	Cocoa • Roasted Hazelnut • Light Spice
Body	■■■■■■■
Acidity	■■■□□□□
Crema	■■■■■■□
Milk Compatibility	■■■■■■■
Finish	Balanced and full-bodied.

Brewing Guide^[1]

Dose	Yield	Time	Temperature
18–20 g	40 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Espresso Regular

**Built as a daily espresso standard with
a clean and balanced cup profile.**

%100 Arabica composition provides controlled acidity and predictable results. Suitable for espresso and milk-based beverages without compromising consistency.

- %100 Arabica composition
- Balanced body and clean finish
- Controlled acidity structure
- Suitable for plain espresso service
- Consistent daily performance

Technical Specifications

Composition	%100 Arabica
Roast Profile	Medium+ (Full City)
Aroma	Cocoa • Hazelnut • Caramel
Body	■■■■■□
Acidity	■■■■□□
Crema	■■■■□□
Milk Compatibility	■■■■■□
Finish	Balanced and clean.

Brewing Guide^[1]

Dose	Yield	Time	Temperature
18–20 g	38 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.



Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Espresso Premium

A character-focused espresso with a distinct aroma profile.

Layered structure and lively acidity reveal a more defined profile, especially in straight espresso consumption. Designed for businesses aiming to differentiate their coffee offering.

- Layered and distinct aroma profile
- Lively acidity balance
- Clean and expressive cup structure
- Suitable for espresso-focused service
- Supports premium positioning



Technical Specifications

Composition	%100 Arabica
Roast Profile	Medium (City+)
Aroma	Cocoa • Citrus • Floral
Body	■■■■■□□
Acidity	■■■■■□
Crema	■■■■■□□
Milk Compatibility	■■■■■□□
Finish	Long and aromatic.

Brewing Guide ^[1]

Dose	Yield	Time	Temperature
18–20 g	36 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Crema Blend

Developed for milk-based beverages where crema and visual consistency are critical.

Maintains body and balance in milk while delivering stable results in high-volume service environments. Supports standardization across multi-location operations.

- Rich and long-lasting crema
- High compatibility with milk-based beverages
- Full-bodied structure
- Stable performance in high-volume service
- Consistent cup appearance



Technical Specifications

Composition	Arabica & Robusta
Roast Profile	Medium Dark (Full City+)
Aroma	Cocoa • Hazelnut • Light Caramel
Body	■■■■■■■■
Acidity	■■■■□□□□
Crema	■■■■■■■■
Milk Compatibility	■■■■■■■■
Finish	Balanced and smooth.

Brewing Guide^[1]

Dose	Yield	Time	Temperature
18–20 g	40 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

High Caffeine

Specially built for high-caffeine demand and high-impact consumption.

With its low acidity and full body, it offers a robust and distinct taste. Designed for gyms, fast food outlets, and segments demanding a strong flavor. Suitable for high-volume serving conditions.

- High caffeine concentration
- Strong and robust flavor profile
- Low acidity balance
- Intense body character
- Profile suitable for energy concepts



Technical Specifications

Composition	100% Robusta
Roast Profile	Dark (Vienna)
Aroma	Bitter Cocoa • Roasted Grain
Body	■■■■■■■■
Acidity	■□□□□□
Crema	■■■■■■□□
Milk Compatibility	■■■■□□□□
Finish	Strong and persistent.

Brewing Guide^[1]

Dose	Yield	Time	Temperature
18–20 g	32 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Decaf Prime

Produced using the natural ethyl acetate process while preserving body and structure.

Compatible with standard espresso recipes thanks to its body-preserving roast. A top-tier solution for businesses offering decaf coffee offering. Suitable for consumption at any time of day.

- EA process decaffeination
- Preserved body and structure
- Compatible with standard espresso recipes
- Stable performance in milk-based beverages
- Premium decaf positioning



Technical Specifications

Composition	100% Arabica (EA Process)
Roast Profile	Medium+ (Full City)
Aroma	Cocoa • Roasted Hazelnut • Light Caramel
Body	■■■■■□□
Acidity	■■■□□□□
Crema	■■■■■□□
Milk Compatibility	■■■■■■■□
Finish	Balanced and controlled.

Brewing Guide ^[1]

Dose	Yield	Time	Temperature
18–20 g	36 g ±2	25–30 sec	92–94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
20 × 250 g

Pallet Configuration
32 cartons / pallet
160 kg

Minimum Order
5 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Filter Select

A balanced and clean-tasting filter coffee blend developed for daily consumption.

It offers a smooth and easy-drinking profile. Designed for businesses with high-volume consumption in offices, self-service areas, and high-traffic service environments.

- Balanced body and clean finish
- Controlled acidity
- Smooth and easy-drinking profile
- Stable batch brewing performance
- Suitable for a wide range of consumers



Technical Specifications

Composition	Arabica & Robusta
Roast Profile	Medium Light (City)
Aroma	Cocoa • Hazelnut • Light Citrus
Body	■■■■■□□
Acidity	■■■■■□□
Clarity	■■■■■□□
Mouth Feel	■■■■■□□
Finish	Clean and balanced.

Brewing Guide^[1]

Ratio	Time	Temperature
1:15—1:17	2:30—3:30 min	92—94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Filter Reserve

A refined filter coffee blend offering a distinct aroma profile and high cup clarity.

Features a layered and aromatic profile. Layered flavor transitions clearly reveal its character when consumed plain. It is designed for businesses with a select clientele.

- Layered and distinct aroma profile
- Vibrant acidity balance
- High cup clarity
- Balanced and clean finish
- Character suitable for a selective audience



Technical Specifications

Composition	100% Arabica
Roast Profile	Medium Light (City)
Aroma	Citrus • Floral • Cocoa
Body	■■■■■□□
Acidity	■■■■■□
Clarity	■■■■■■■
Mouth Feel	■■■■■□□
Finish	Long and clean.

Brewing Guide ^[1]

Ratio	Time	Temperature
1:15—1:17	2:30—3:30 min	92—94 °C

[1] The suggested brewing values are for reference only.

Packaging
1 kg Flat-Bottom mPET
One-Way Degassing Valve
Resealable Zipper

Carton Configuration
10 × 1 kg

Pallet Configuration
32 cartons / pallet
320 kg

Minimum Order
10 kg

Shelf Life
12 months

Lead Time
3 business days (Avg.)

Turkish Classic

Developed to deliver a traditional Turkish coffee profile with dense body and stable foam.

Fine and homogeneous grind ensures consistent foam formation and predictable cup results. Suitable for daily service and standardized preparation.

- Finely ground in a stone mill
- Dense and classic profile
- Balanced flavor profile
- Stable foaming behavior
- Suitable for consistent daily service

Technical Specifications

Roast Profile	100% Arabica
Roast Profile	Medium (City+)
Aroma	Cocoa • Roasted Hazelnut
Body	■■■■■□
Acidity	■■□□□
Foam Stability	■■■■■□
Cup Density	■■■■■□
Finish	Balanced and persistent.
Packaging	
1 kg Flat-Bottom mPET	
One-Way Degassing Valve	
Resealable Zipper	
Carton Configuration	
10 × 1 kg	
Pallet Configuration	
32 cartons / pallet	
320 kg	
Minimum Order	
10 kg	
Shelf Life	
12 months	
Lead Time	
3 business days (Avg.)	

Brewing Guide^[1]

Dose	Water	Brewing
6—7 g	60—70 ml	Low heat, without overflowing

[1] The suggested brewing values are for reference only.



Price List

Essential Espresso Series

Product Name	Code	Package	Carton	Min. Order	List Price	Sale Price
Espresso Core	E370	1 kg	10 × 1 kg	10 kg	1080 TL	840 TL
Espresso Regular	E550	1 kg	10 × 1 kg	10 kg	1280 TL	1140 TL
Espresso Premium	E770	1 kg	10 × 1 kg	10 kg	1540 TL	1280 TL

Special Espresso Series

Product Name	Code	Package	Carton	Min. Order	List Price	Sale Price
Crema Blend	S640	1 kg	10 × 1 kg	10 kg	1290 TL	1040 TL
High Caffeine	S880	1 kg	10 × 1 kg	10 kg	950 TL	790 TL
Decaf Prime	S900	250 g	20 × 250 g	5 kg	600 TL	480 TL

Filter Coffee Series

Product Name	Code	Package	Carton	Min. Order	List Price	Sale Price
Filter Select	F370	1 kg	10 × 1 kg	10 kg	960 TL	820 TL
Filter Reserve	F770	1 kg	10 × 1 kg	10 kg	1440 TL	1240 TL

Turkish Coffee Series

Product Name	Code	Package	Carton	Min. Order	List Price	Sale Price
Turkish Classic	T500	1 kg	10 × 1 kg	10 kg	880 TL	800 TL

- The price list is valid only for commercial businesses (B2B).
- Prices include VAT (1%).