Today, the overall investment in the facility totals approximately CHF 500 million and the centre employs approximately over 700 highly trained professionals. The facility boasts state-of-the-art technology, modern architectural design and practical inclusion of sustainability principles. It produces both business-to-consumer and business-to-business Nespresso capsules.

Rigorous quality management
- Number of quality checks (from coffee arrival to distribution): 41
- Number of coffee panellists tasting coffee: 120+
- Number of coffee tasting sessions per week: 20-25
- Number of cups tasted per day for quality control:
  - Green coffee: 180-200
  - Finished product: 250-300

Sustainability
As part of the Nespresso sustainability approach, the Nespresso facility is equipped with a number of features that seek to reduce its environmental footprint and positively impact surrounding communities.
- Advanced roasting techniques save approximately 16% to 20% of the energy needed compared to previous generation of roasting techniques.
- Energy is also recovered through an innovative system. It is used for heating purposes in the factory representing a saving of around 230,000 m³ of gas per year.
- Rainwater is collected, recycled and used as utility water in the factory.
- In order to reduce the environmental impact of our operations, 100% of the green coffee is delivered to the production centre by rail. Overall, the large majority of product movements in and out of the factory are made by rail when environmentally efficient.
Our factory in Orbe was opened in 2002 as the company’s first fully dedicated production centre. To date, Nespresso has invested approximately CHF 215 million in the factory, which employs over 350 highly passionate coffee experts. It produces both business-to-consumer and business-to-business Nespresso capsules.

Rigorous quality management
- Number of quality checks (from coffee arrival to distribution): 41
- Number of coffee panellists tasting coffee: 130+
- Number of coffee tasting sessions per week: 15+
- Number of cups tasted per day for quality control:
  - Green coffee: 80-85
  - Finished product: 150-200

Sustainability
We are continuously focusing on ways to reduce the overall impact of our operations from the way we source our coffee to our manufacturing footprint and beyond. At Orbe, we have implemented a system of using river water to cool the factory. 100% of the green coffee is delivered by rail to the factory.

Nespresso started production at its third production centre in Romont, in the Swiss canton of Fribourg, in January 2015. Nespresso has invested CHF 300 million in this site and currently employs over 100 coffee experts.

Rigorous quality management
- Number of quality checks (from coffee arrival to distribution): 41
- Number of coffee panellists tasting coffee: 60+
- Number of coffee tasting sessions per week: 9
- Number of cups tasted per day for quality control:
  - Green coffee: 30-40
  - Finished product: 90-110

Sustainability
The design, construction and operation of the third production centre is anchored in the Nespresso global sustainability framework. Nespresso is applying for the LEED certification for the site. This American certification integrates a holistic evaluation of the project in terms of environmental, social and economic impacts. The new factory integrates cutting-edge technology to improve efficiency and productivity, while minimising its environmental impact. For example, the heat from the roasters is recovered through an innovative system. It is partly used for heating purposes in the factory and will be partly redistributed to the Romont commune. Rail transport of goods in and out of the factory is favoured over road transport, with 100% of green coffee being delivered by train. The factory capitalises on the sustainability experience gained at the Nespresso Production Centres in Orbe and Avenches, in areas such as energy efficiency, waste separation and recycling.

For more information on Nespresso, please visit: www.nestle-nespresso.com

Quality is rigorously managed at every step of the Nespresso value chain, from the sustainable sourcing of highest quality coffee to the distribution to consumers worldwide. Nespresso experts are constantly monitoring coffee quality throughout the entire production process in our factories. They perform more than 40 quality checks from the time the green coffee is delivered in our production centres until our Grand Cru coffees leave the factory for global distribution. Quality checks include physical and sensory analyses of green coffee and finished products, as well as production and visual controls.

Examples of quality checks performed to ensure consistent in-cup result for consumers:
1. Green coffee tasting to guarantee green coffee sensory profiles
2. Control of the size of green coffee beans to ensure homogeneity for even roasting
3. Measure of the humidity of green coffee beans to avoid dryness and quality loss during roasting
4. Bubble bath to ensure the waterproofness of coffee capsules
5. Visual control to ensure the conformity of the capsule shape
6. Finished product tasting to ensure adequate taste profiles of our Grands Crus