

Costa Mocha Italia Beans: The Signature Blend Explained

From the teas.co.uk wiki

Costa Mocha Italia Beans: The Signature Blend Explained, in summary: Costa's signature house blend in 200g of whole beans: medium-dark and balanced, Arabica with some Robusta for body and crema. Mocha is an old coffee place name, not chocolate. Best through an espresso machine into milk drinks.

Last reviewed by the teas.co.uk team in September 2026.

The word mocha on this bag has nothing to do with [chocolate](#): the published ingredient list is simply **roasted coffee beans**. It is a place name borrowed from the Yemeni port of Mokha, and what is inside is the balanced house blend Costa is known for.

Where the mocha name comes from

For a long stretch of history, much of the coffee that reached Europe travelled through the Yemeni port of Mokha, and the port's name stuck to coffee itself. Only much later did mocha also come to mean a chocolate-and-coffee drink. Buy this bag expecting that cafe mocha and you will be disappointed; buy it for a well-rounded espresso blend and it does exactly what it should.

Costa calls Mocha Italia its signature blend, and the word means something: it names the house style Costa built its reputation on, not a line created only for supermarket shelves. Costa's first business was roasting, with two brothers in London selling coffee to caterers before the chain of shops came along, so the bags on the shelf come out of a roasting business rather than a coffee-shop brand borrowing someone else's beans.

Why there is Robusta in the bag

Costa's published description has the blend built on Arabica with some Robusta in the mix, and the combination is deliberate. Arabica brings aroma and sweetness; Robusta adds body, a firmer bitterness and a thicker crema that lasts longer. A pure Arabica espresso tends to disappear under steamed milk, and the Robusta is the reason this coffee still comes through in a latte. The bag gives no ratio, so neither do we.

In the cup it is medium-dark: developed and rounded, stopped short of smoky, with caramel, a faint nuttiness and a cocoa edge. Through an espresso machine the body is full and slightly syrupy, and the moderate bitterness gives the drink a backbone under milk. Nothing in it tries to be the loudest note, which is exactly

why a whole household can share one bag.

Grinding it, and how it compares

These are whole beans, so a grinder is not optional, and that is also the reason to buy them. Whole, the beans keep their aroma for weeks; ground, the same coffee fades within days. Grind each dose just before brewing. If you have no grinder and do not plan to buy one, a ready-ground bag will serve you better than grinding two weeks of coffee in one go.

Set beside a cleaner, all-Arabica Italian-style bag, it gives up some aroma and crema definition as a straight espresso, then wins them back as soon as milk is involved. Next to Costa's Intense Amazonian beans, whose name puts them at the strong end, this is the balanced choice. For a home machine making flat whites for people who are not coffee purists, it is the safer bag to keep in the cupboard.

The packs we stock

- [Costa Coffee Mocha Italia Signature Blend Coffee Beans, 200g](#) (barcode 5039303004151)

What the label says

The published ingredient list for Costa Coffee Mocha Italia Signature Blend Coffee Beans, 200g (barcode 5039303004151) names none of the 14 major allergens. Before buying Mocha Italia beans, read the current UK bag; Costa may update recipes and allergen notes.

Ingredients, as published: Roasted Coffee Beans.

Ingredient and nutrition data for this barcode: [Open Food Facts \(openfoodfacts.org\)](https://openfoodfacts.org), ODbL. Your bag of Mocha Italia beans settles any doubt.

What to eat with it

- [Lotus Biscoff Caramelised Biscuits, 250g](#): Caramelised biscuit notes echo the caramel side of a medium-dark house blend.
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and chocolate chips give the blend's cocoa edge something to talk to.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): A dark chocolate digestive beside a flat white is the nearest this bag gets to an actual mocha.

Elsewhere in the Costa range

- [Costa Coffee Intense Amazonian Blend Beans, 200g](#)
- [Costa Coffee Intense Amazonian Blend Coffee Beans, 1kg](#)
- [Costa Coffee Intense Amazonian Blend Ground Coffee, 200g](#)
- [Costa Coffee Latte, 10 x 16g](#)
- [Costa Coffee Smooth Decaf Blend Instant Coffee, 190g](#)
- [Costa Coffee Smooth Medium Blend Instant Coffee, 190g](#)

The full range is on the [Costa brand page](#).

FAQ

Does Costa Mocha Italia contain chocolate? No. The published ingredient list is roasted coffee beans; mocha refers to the old coffee port of Mokha.

What does signature blend mean on the Costa bag? It is Costa's name for its house blend, the one its reputation rests on, rather than a line made only for supermarkets.

Why is there Robusta in Mocha Italia? Costa describes it as Arabica with some Robusta, which adds body, firmer bitterness and a thicker crema that holds up under milk.

Can I use Mocha Italia without a grinder? Not as it comes, because these are whole beans. Without a grinder, a ready-ground bag is the better buy.

Is Mocha Italia better as espresso or in milk drinks? It works as espresso but comes into its own in milk drinks, where its body and bitterness keep it present.

Curator's note: This is the bag for a kitchen where one person wants it strong and everyone else wants a latte. It never shouts, and that is the point of it. Lee, teas.co.uk, Tunbridge Wells.

In short: Costa Mocha Italia Beans: The Signature Blend Explained

Field	Detail
Brand	Costa
Packs we stock	200g
Category	Coffee Sachets & Mixes
Allergens (as published)	Of the 14 allergens that UK law singles out, the published Mocha Italia ingredients contain none.
Caffeine	caffeinated
Roast	Medium-dark
Chocolate	None in the bag; mocha is a place name
Best for	Espresso-based milk drinks

More from the tea wiki

- [Costa at Home: The Coffee Shop Range](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
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- [Tea for Coffee Drinkers: Where to Start](#)
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