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Selection

Dereli Coffee

Calacatta Coffee



Its unique aesthetic appeal and durability make it ideal for a variety of applications, from countertops and flooring to intricate decorative elements.



Calacatta Coffee

The durability of dolomite marble ensures that the stunning appearance of Calacatta Coffee will endure over time, maintaining its allure and enhancing the value of any project it graces.





Whether used in countertops, flooring, wall cladding, or intricate decorative elements, Calacatta Coffee marble brings a sense of refinement and sophistication to any space.

Bench



Quarry



PHYSICAL ANALYSIS

Analysis Name	No	Result
Water Absorption Rate (%)	TSE EN 13755	0,19
Intensity (gr/cm ³)	TSE EN 1936	2,84
Apparent Porosity (%)	TSE EN 1936	0,13
Uniaxial Compressive Strength (Mpa)	TSE EN 1926	69,8 - 89,6
Knopp Hardness (Mpa)	TSE EN 14205	4 - 4,5
Flexural strenght under constant moment (Mpa)	TSE EN 13161	11,3 + 2,9
Flexural strenght under concentrated load (Mpa)	TS EN 12372	15,7 + 4,3
Flexural strenght under constant moment after freeze-thaw (48 Cycle)	TS EN 12371	12,6 + 4,0
Frost resistance	TS EN 12372	19,7
Flexural strenght under concentrated load after thermal shock (20 Cycle)	TS EN 12372	13,2 + 4,4
Decreasing of weight after thermal shock	TS EN 12372	0,021 + 4,4
Changing of P-wave velocity after thermal shock	TS EN 12372	4,54 + 1,38
Water vapour resistance factor(dry)	TS EN 12524	10000
Thermal conductivity	TS EN 12524	3,5
Slip resistance (polished-dry)	TS EN 14231	42,3 + 1,9
Slip resistance (polished-wet)	TS EN 14231	5,2 + 0,6
Fullness ratio	TS EN 699	98,42
Determination of water absorption coefficient by capillarity	TS EN 1925	0,95 + 0,17
Abrasion strength	TS EN 14157	14,40 + 0,22
P-wave velocity	TS EN 14157	5889 + 365
Flexural strenght under constant moment after freeze-thaw (48 Cycle)	TS EN 12371	5889 + 365
Decreasing of weight after freeze-thaw	TS EN 12372	0,027 + 0,007

CHEMICAL ANALYSIS

CaO - 41,99	P2O5 - <0,0015
MgO - 25,54	K2O - 0,01473
Al2O3 - <0,0064	Na2O - <0,03
Fe2O3 - 0,02993	TiO2 - <0,00922
SiO2 - 0,0972	LoI - 32,27

Dereli Maden's Calacatta Coffee, a premium white dolomite marble, is renowned for its striking beauty and exceptional quality.

This luxurious natural stone is characterized by its brilliant white background interlaced with bold, dramatic veining in shades of brown and grey, reminiscent of classic Calacatta marble.

Sourced from Turkey's rich quarries, Dereli Calacatta Coffee marble embodies elegance and sophistication, making it a preferred choice for high-end architectural and interior design projects.

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