



### Useful Information

#### CONSUMPTION

- Remove the pod from the package and place it in the espresso machine's filter basket.
- Check that the pod is centred inside the filter basket and fits perfectly.
- To make the best coffee, warm the cup first.
- Your coffee machine should be regularly maintained to ensure that you keep enjoying top quality coffee.
- Open the product immediately before using.

#### STORAGE

Keep in a cool dry place.

#### MINIMUM SHELF LIFE

24 months after packaging.

# OFFICE POD

### Characteristics

#### COMPOSITION

Roasted ground coffee in pod form, with no added ingredients. A carefully blended mix of *C. Arabica* e *C. Canephora* (sub. *robusta*) coffees, selected at their origin.

#### GENERAL CHARACTERISTICS

Traditionally well-known for its ability to stimulate memory and raise levels of alertness, as well as mitigate the effects of tiredness.

#### ORGANOLEPTIC CHARACTERISTICS

**Appearance** - Very abundant, very thick and persistent cream.

**Aroma** - Toast and dried fruit aromas.

**Taste** - Strong but balanced coffee, full-bodied. It has some astringency and characteristic bitterness.

#### TECHNICAL CHARACTERISTICS

##### PHYSICOCHEMICAL

- pH (coffee-drink):  $5.6 \pm 0.3$  (largely depends on the type of water used)
- Acidity (drink;  $\text{cm}^3 \text{NaOH } 0.1 \text{ N}/10 \text{ cm}^3 \text{ solution}$ ):  $1.1 \pm 0.2$
- Loss of mass on drying:  $<6.0\%$
- Ash content, in relation to the dry matter:  $<5.0\%$
- Caffeine content, in relation to the dry matter:  $1.6\% \pm 0.3\%$
- Chloride content of the ash:  $<1.0\%$
- Aqueous extract, in relation to the dry matter:  $28.0\% \pm 5.0\%$
- Ochratoxin A:  $<5 \mu\text{g}/\text{kg}$

##### MICROBIOLOGICAL

- No microorganisms present ( $<10 \text{ ufc}/\text{g}$ )

##### NUTRITIONAL INFORMATION per 100 g

- Energy: 4 kcal/15 kJ
- Protein: 0.4 g
- Carbohydrate: 0.3 g
- Fat: 0.1 g

##### ALLERGENS

- Does not contain.

#### PACKAGING

**Individual** - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer. A coffee pod, wrapped in food grade paper, is inserted in a controlled (nitrogen) atmosphere. The package is then heat sealed.

**Package | Sales Unit** - Easy-open micro-corrugated box containing 100 individual portions.

**Shipping Box** - Corrugated cardboard box containing 9 sales units.

**Kit 100** - Corrugated cardboard box containing 100 coffee pods, 100 sugar sachets, 100 paper cups and 100 wooden stirrers.

**Kit 300** - Corrugated cardboard box containing 3 sales units, 2.7 kg of sugar, 300 cups and 300 stirrers.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	9.5 x 9.5 cm	7 g   9 g
Package	250110	100	5601487012262	19.5 x 29.5 x 15.5 cm	700 g   1.034 kg
Shipping Box	-	9 x 100	25601487012266	59.5 x 30 x 48 cm	-   10.4 kg
Kit 100	250507	100 pods, 100 sugar, 100 cups, 100 stirrers	5601487200560	37.5 x 26 x 16.5 cm	-   2.1 kg
Kit 300	250108	300 pods, 300 sugar, 300 cups, 300 stirrers	15601487012269	50.5 x 31 x 32.5 cm	-   7.4 kg
PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	180*	180 x 27 = 4860	180 x 11 = 1980	180 x 24 = 4320	
1200 x 1000 mm	216*	-	216 x 10 = 2160	216 x 20 = 4320	
800 x 1200 mm	99**	99 x 33 = 3267	99 x 11 = 1089	99 x 25 = 2475	
1200 x 1000 mm	121**	-	121 x 10 = 1210	121 x 20 = 2420	
800 x 1200 mm	36***	36 x 27 = 972	26 x 11 = 396	36 x 23 = 828	* Shipping Box - 9 sales units
1200 x 1000 mm	42***	-	42 x 10 = 420	42 x 20 = 840	** Kit 100 *** Kit 300