



C C R

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 ± 0.3 (largely depends on the type of water used)
- Acidity (drink; cm³ NaOH 0.1 N/10 cm³ 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 µg/kg

MICROBIOLOGICAL

- No microorganisms present (<10 ufc/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 cups and 100 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	250130	100 pods, 100 sugar, 100 cups, 100 stirrers	5601487200560	37.5 x 26 x 16.5 cm	– 2.3 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'	
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PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
PALLET 800 x 1200 mm	UNITS 180*	SEMITRAILER 180 x 27 = 4860	CONTAINER 20' 180 x 11 = 1980	CONTAINER 40' 180 x 24 = 4320	
PALLET 800 x 1200 mm 1200 x 1000 mm	UNITS 180* 216*	SEMITRAILER 180 x 27 = 4860 -	CONTAINER 20' 180 x 11 = 1980 216 x 10 = 2160	CONTAINER 40' 180 x 24 = 4320 216 x 20 = 4320	
PALLET 800 x 1200 mm 1200 x 1000 mm 800 x 1200 mm	UNITS 180° 216° 99°*	SEMITRAILER 180 x 27 = 4860 - 99 x 33 = 3267	CONTAINER 20' 180 x 11 = 1980 216 x 10 = 2160 99 x 11 = 1089	CONTAINER 40' 180 x 24 = 4320 216 x 20 = 4320 99 x 25 = 2475	* Shipping Box - 9 sales units * Kit 100

GMOs – This product does not contain ingredients from genetically modified organisms (GMO), in accordance with Regulations (EC) No 1829/2003 and No 1830/2003 of the European Parliament and of the Council.