



BEANS ROASTED COFFEE BEANS (250 g)

Characteristics

COMPOSITION

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

GENERAL CHARACTERISTICS

Coffee beans in 250 g packets so you can grind just the amount you need for an aromatic cup of coffee or a creamy espresso.

ORGANOLEPTIC CHARACTERISTICS

Appearance - This blend can be used to make an espresso, with rich persistent creamy foam and hazelnut color, or a dark brown cup of regular coffee, with nuances which remind caramel.

Aroma - The aromas of caramel, cocoa, cinnamon and toasted bread stand out in the nose.

Taste - In the mouth emerges an elegant coffee, sweet and very aromatic, with a nice persistent finish.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- pH (coffee-drink, in the espresso version): 5.4 ± 0.1 (largely depends on the type of water used)
- Acidity (drink in the espresso version; $\text{cm}^3 \text{ NaOH } 0.1 \text{ N}/10 \text{ cm}^3 \text{ solution}$): 1.1 ± 0.1
- Ochratoxin A: $<5\mu/\text{kg}$
- Loss of mass on drying: $<6.0\%$
- Ash content, in relation to the dry matter: $<5.0\%$
- Chloride content of the ash: $<1.0\%$
- Aqueous extract, in relation to the dry matter: $28.0\% \pm 5.0\%$

MICROBIOLOGICAL

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

ALLERGENS

- Does not contain.

PACKAGING

Package | Sales Unit - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer with a one-way valve. Outer box in cardboard.

Shipping Box - Corrugated cardboard box containing 24 sales units.

Useful Information

STORAGE

Keep in a cool dry place.
Once opened, the package should be stored in a hermetically sealed container, in the fridge, so that the coffee retains all its features.

MINIMUM SHELF LIFE

24 months after packaging.

CONSUMPTION

- Get the best results by only grinding the quantity you need.
- Grinding should be adapted to the machine type: finer for espresso and coarser for filter coffee.
- Your coffee machine should be regularly maintained to ensure the organoleptic properties of the product.
- Espresso version: Use a portion size of 6 g or greater for each cup.
- Filter version: Use a portion size of 9 to 12 g or greater for each cup.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	250033	-	5601487012231	8 x 4.5 x 21 cm	250 g 261 g
Shipping Box	-	24	45601487012239	52.5 x 18.5 x 18.9 cm	6 kg 6.5 kg
PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	1344	1344 x 33 = 44352	1344 x 11 = 14784	1344 x 25 = 33600	
1000 x 1200 mm	1680	-	1680 x 10 = 16800	1680 x 20 = 33600	