




NOBRE (1 kg)

Characteristics

COMPOSITION

Roasted coffee beans, with no added ingredients. A carefully blended mix of arabica and robusta coffees, selected at their origin. Careful temperature control throughout the roasting process has resulted in a coffee blend that is low in acidity and bitterness. The hallmark of this blend is its overall balance.

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 - Abundant and persistent cream. Reddish nut brown color.

Aroma - Caramel, cocoa and cinnamon aromas.

Taste - Intense, sweet, balanced and fairly full-bodied coffee. Slight acidity and some complexity.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- pH (coffee-drink): 5.5 ± 0.1 (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 ± 0.2
- Ochratoxin A: $<5\mu/\text{kg}$
- Presence of foreign bodies: $<0.5\%$
- Defective grain content: $<8.0\%$
- Loss of mass on drying: $<5.0\%$
- Ash content, in relation to the dry matter: $<5.0\%$
- Caffeine content, in relation to the dry matter: $1.5\% \pm 0.3\%$
- Chloride content of the ash: $<1.0\%$
- Aqueous extract, in relation to the dry matter: $28.0\% \pm 5.0\%$

MICROBIOLOGICAL

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

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. The package is heat sealed.

Shipping Box - Corrugated cardboard box containing 10 sales units.

Useful Information

CONSUMPTION

- 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.
- Get the best results by only grinding small quantities of coffee at a time.
- Grinding should be adapted to the machine type and should not be too fine or too coarse.

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

24 months after packaging.

PALLET	UNITS	SEMITRAILER	CONTAINER
800 x 1200 mm	48	48 x 30 = 1440	48 x 11 = 528
1100 x 1100 mm	70	70 x 24 = 1680	70 x 10 = 700

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Package - EM*	250077	-	5601487008012	14 x 7.5 x 29 cm	1 kg 1.024 kg
Shipping Box	-	10	15601487008019	43 x 26 x 29 cm	10 kg 10.4 kg