


**TORRIÉ**


## LC<sup>2</sup> (1 kg)

### Characteristics

#### COMPOSITION

Roasted coffee beans, with no added ingredients. A carefully blended mix of arabica and robusta coffees, selected at their origin. This blend brings together the strengths of the best of African coffees, processed using natural methods. The beans were slow roasted to give a vigorous and full-bodied coffee, whilst retaining their well-rounded smoothness.

#### 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 and persistent nut brown cream.

**Aroma** - Caramel, toast and dried fruit aromas.

**Taste** - Balanced and full-bodied. Slight astringency and characteristic slight bitterness.

#### TECHNICAL CHARACTERISTICS

##### PHYSICOCHEMICAL

- pH (coffee-drink): 5.6 ± 0.1 (largely depends on the type of water used)
- Acidity (drink; cm<sup>3</sup> NaOH 0.1 N/10 cm<sup>3</sup> solution): 1.1 ± 0.2
- Ochratoxin A: <5µ/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: 1.7% ± 0.3%
- Chloride content of the ash: <1.0%
- Aqueous extract, in relation to the dry matter: 28.0% ± 5.0%

##### MICROBIOLOGICAL

- No microorganisms present (<10 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*	250080	-	5601487003031	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	15601487003038	43 x 26 x 29 cm	10 kg   10.4 kg