




## ORGANIC (1 kg)

### Characteristics

#### COMPOSITION

Roasted coffee beans with no added ingredients. Made from *C. Arabica* beans.

#### GENERAL CHARACTERISTICS

Roasted coffee beans, with no added ingredients, produced from organically grown coffee.

#### ORGANOLEPTIC CHARACTERISTICS

**Appearance** - Light brown and persistent foam.

**Aroma** - Aromas of caramel and dark chocolate, with floral notes.

**Taste** - Elegant coffee with medium body and high acidity. Complex and lingering finish.

#### TECHNICAL CHARACTERISTICS

##### PHYSICOCHEMICAL

- Loss of mass on drying: <5.0%
- Ash content, in relation to the dry matter: <5.0%
- Aqueous extract, in relation to the dry matter: 27.5% ± 7.5%
- Ocratoxin A: < 5 µg/kg

##### 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	-	-	5601487201796	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	15601487201793	43 x 26 x 29 cm	10 kg   10.7 kg