




# ORGANIC CAPSULE<sup>1</sup>

## Characteristics

### COMPOSITION

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

### GENERAL CHARACTERISTICS

Roasted ground coffee, 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: <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% ± 5.0%
- Ochratoxin A: <5 µg/kg

#### MICROBIOLOGICAL

- No microorganisms present (<10 ufc/g)

### PACKAGING

**Individual** - Packaged, in a protected environment, in a polypropylene capsule sealed with an aluminium foil.

**Package** | Sales Unit - Cardboard box containing 10 individual portions.

**Shipping Box** - Corrugated cardboard box containing 6 sales units.

## Useful Information

### CONSUMPTION

- Torrié capsules are 100% compatible with machines that use this format<sup>1</sup> and can be used directly without any type of alteration or modification.
- To make the best coffee, warm the cup first.

### STORAGE

Keep in a cool dry place.

### MINIMUM SHELF LIFE

24 months after packaging.

<sup>1</sup> Compatible with Nespresso® equipment.  
\* Nespresso® is a brand registered by another firm.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	-	5 g   7 g
Package	250178	10	5601487200676	8 x 8 x 8 cm	50 g   90.8 g
Shipping Box	-	6	15601487200673	25.5 x 17.3 x 9 cm	300 g   657 g

  

PALLET	UNITS	SEMITRAILER	CONTAINER
800 x 1200 mm	209	209 x 2 x 33 = 13794	209 x 2 x 11 = 4598
1100 x 1100 mm	528	528 x 24 = 12672	528 x 10 = 5280