

PRODUCT DESCRIPTION

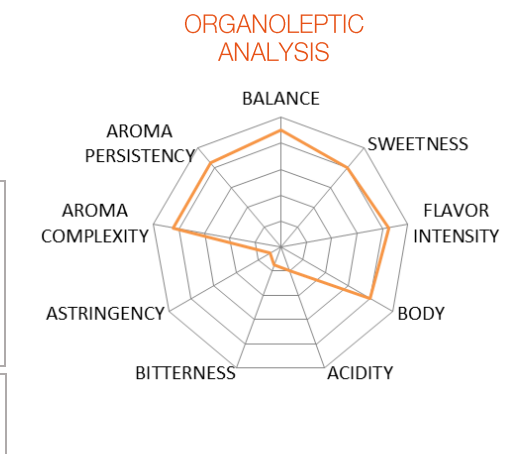
Roasted coffee blend, undergone to severe organoleptic tests.

INGREDIENTS

- Arabica beans
- Robusta beans

TYPICAL CHARACTERISTICS	
Aspect:	Coffee beans
Color:	Typical dark brown
Smell:	Typical aroma of the best roasted coffee beans

MICROBIOLOGICAL CHARACTERISTICS	
Total bacterial count:	< 100 ucf
Yeasts:	< 100 ucf
Moulds:	< 100 ucf
Coliforms:	< 10 ucf
Salmonella:	< 10 ucf



CHEMICAL CHARACTERISTICS	
Humidity:	2% ± 1,5
Caffeine % p/p on s.s.:	0,70 – 2,50
Acrilamide (Reg. 2017/2158)	< 400 µg/Kg

NUTRITIONAL FACTS - Mean values for 100 g of product				
Energy Value	Fat	Carbohydrates	Protein	Salt
357 kcal / 1473 kJ	13.7 g	15.3 g	16.3 g	< 0.02
	Saturated fat	Sugar	Fiber	
	5.97 g	< 0.5	53.6	

OGM FREE DECLARATION

Roasted coffee produced and distributed by our company is not genetically modified. From several researches, both in literature and others in the studying phase, do not exist genetically modified coffees.

CERTIFICATION OF PRODUCTS WITHOUT ALLERGENS

In our products there are not in any way present, neither in direct way, nor by means of cross contamination, allergens as so defined in the attachment II of the EU directory 1169/2011.

PRESERVATION

At room temperature; possibly in a fresh and dry place.

SHELF LIFE

24 months from production date.

BATCH

Alphanumeric logogram headed by an L, a letter, two numbers and a letter, which is placed on the outer packaging and refers to all traceability issues of the product.

PRIMARY PACKAGING

Protective bags for the preservation of food products, PET/AlPE

EAN CODES

Code Ean-13: 8001681011127

Code Ean-14: 28001681011121

PALLET COUNT

Pcs per carton	Cartons per pallet	Net Weight Kg
6	84	504