









# Useful Information

## CONSUMPTION

- Remove the pod from the package and place it in the espresso machine's filter basket.
- Check that the pod is centred inside the filter basket and fits perfectly.
- To make the best coffee, warm the  $\operatorname{\operatorname{cup}}$  first.
- Your coffee machine should be regularly maintained to ensure that you keep enjoying top quality coffee.
- Open the product immediately before using.

## STORAGE

Keep in a cool dry place.

## MINIMUM SHELF LIFE

24 months after packaging.

# OFFICE POD

# Characteristics

#### COMPOSITION

Roasted ground coffee in pod form, with no added ingredients. A carefully blended mix of *C. Arabica* e *C. Canephora* (sub. robusta) coffees, selected at their origin.

#### **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, very thick and persistent cream.

Aroma - Toast and dried fruit aromas.

Taste - Strong but balanced coffee, full-bodied. It has some astringency and characteristic bitterness.

#### TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- pH (coffee-drink):  $5.6 \pm 0.3$  (largely depends on the type of water used)
- Acidity (drink; cm $^3$  NaOH 0.1 N/10 cm $^3$  solution): 1.1  $\pm$  0.2
- Loss of mass on drying: <6.0%
- Ash content, in relation to the dry matter: <5.0%
- Caffeine content, in relation to the dry matter: 1.6%  $\pm$  0.3%
- Chloride content of the ash: <1.0%
- Aqueous extract, in relation to the dry matter: 28.0%  $\pm$  5.0%
- Ochratoxin A: <5 μg/kg

## MICROBIOLOGICAL

- No microorganisms present (<10 ufc/g)

# **NUTRITIONAL INFORMATION** per 100 g

- Energy: 4 kcal/15 kJ
- Protein: 0.4 g
- Carbohydrate: 0.3 g
- Fat: 0.1 g

# ALLERGENS

- Does not contain.

## PACKAGING

Individual - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer. A coffee pod, wrapped in food grade paper, is inserted in a controlled (nitrogen) atmosphere. The package is then heat sealed.

 $\textbf{Package} \mid \textbf{Sales Unit - Easy-open micro-corrugated box containing 100 individual portions}.$ 

Shipping Box - Corrugated cardboard box containing 9 sales units.

Kit 100 - Corrugated cardboard box containing 100 coffee pods, 100 sugar sachets, 100 cups and 100 stirrers.

 ${\rm Kit~300}$  - Corrugated cardboard box containing 3 sales units, 2.7 kg of sugar, 300 cups and 300 stirrers.

24 months after packaging.		000 3111013.			
PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	9.5 x 9.5 cm	7 g   9 g
Package	250110	100	5601487012262	19.5 x 29.5 x 15.5 cm	700 g   1.034 kg
Shipping Box	-	9 x 100	25601487012266	59.5 x 30 x 48 cm	-   10.4 kg
Kit 100	250130	100 pods, 100 sugar, 100 cups, 100 stirrers	5601487200560	37.5 x 26 x 16.5 cm	-   2.3 kg
Kit 300	250108	300 pods, 300 sugar, 300 cups, 300 stirrers	15601487012269	50.5 x 31 x 32.5 cm	-   7.4 kg
PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	180*	180 x 27 = 4860	180 x 11 = 1980	180 x 24 = 4320	
1200 x 1000 mm	216*	-	216 x 10 = 2160	216 x 20 = 4320	
800 x 1200 mm	99**	99 x 33 = 3267	99 x 11 = 1089	99 x 25 = 2475	
1200 x 1000 mm	121**	-	121 x 10 = 1210	121 x 20 = 2420	
800 x 1200 mm	36***	36 x 27 = 972	26 x 11 = 396	36 x 23 = 828	* Shipping Box - 9 sales units ** Kit 100
1200 x 1000 mm	42***	-	42 x 10 = 420	42 x 20 = 840	*** Kit 300