



OFFICE DECAF POD

Characteristics

COMPOSITION

Roasted ground decaffeinated 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

This product is similar to coffee in all aspects except for its caffeine content (<0.1%). It has been specially created for people with low caffeine tolerance, or those who cannot drink coffee for health reasons.

ORGANOLEPTIC CHARACTERISTICS

Appearance - Abundant and persistent nut brown cream.

Aroma - Intense caramel and chocolate aroma.

Taste - Well-rounded and velvety, with slight acidity. Long finish.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- pH (coffee-drink): 5.5 \pm 0.2 (largely depends on the type of water used)
- Acidity (drink; cm³ NaOH 0.1 N/10 cm³ solution): 1.3 ± 0.1
- 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: <0.1%
- 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)

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.

Package | Sales Unit - Easy-open micro-corrugated box containing 50 individual portions.

Kit 50 - Corrugated cardboard box containing 50 decaf pods, 50 sugar sachets, 50 cups and 50 stirrers.

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 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.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	9.5 x 9.5 cm	7 g 9 g
Package	250131	50	5601487200584	29.5 x 19.5 x 7.5 cm	350 g 575 g
Kit 50	-	50 pods, 50 sugar, 50 cups, 50 stirrers	5601487200577	36.5 x 26 x 9 cm	- 1.25 kg
PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	189	189 x 33 = 6237	189 x 11= 2079	189 x 25 = 4725	
1200 x 1100 mm	231	-	231 x 10 = 2310	231 x 20 = 4620	