



## REAL (1 kg)

### Characteristics

#### COMPOSITION

Roasted coffee beans, with no added ingredients. A carefully blended mix of arabica and robusta coffees, selected at their origin. The beans are moderately roasted so that the blend retains the floral aromas characteristic of the very best American arabica coffees.

#### 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** - Abundant and persistent cream. Reddish nut brown color. Quite homogeneous.

**Aroma** - Caramel, cocoa, cinnamon, spices and floral aromas.

**Taste** - Intense, well-rounded and velvety coffee. Slight acidity and some complexity. Long finish.

#### TECHNICAL CHARACTERISTICS

##### PHYSICOCHEMICAL

- pH (coffee-drink):  $5.5 \pm 0.2$  (largely depends on the type of water used)
- Acidity (drink;  $\text{cm}^3$  NaOH 0.1 N/10  $\text{cm}^3$  solution):  $1.1 \pm 0.1$
- Ochratoxin A:  $<5\mu/\text{kg}$
- Presence of foreign bodies:  $<0.5\%$
- Defective grain content:  $<8.0\%$
- Loss of mass on drying:  $<5.0\%$
- Ash content, in relation to the dry matter:  $<5.0\%$
- Caffeine content, in relation to the dry matter:  $1.5\% \pm 0.3\%$
- Chloride content of the ash:  $<1.0\%$
- Aqueous extract, in relation to the dry matter:  $28.0\% \pm 5.0\%$

##### MICROBIOLOGICAL

- No microorganisms present ( $<10$  ufc/g)

##### ALLERGENS

- Does not contain.

#### 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.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Package	250078	-	5601487003079	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	15601487003076	43 x 26 x 29 cm	10 kg   10.7 kg
PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	480	480 x 33 = 15840	480 x 11 = 5280	480 x 25 = 12000	
1200 x 1000 mm	700	-	700 x 10 = 7000	700 x 20 = 14000	