



# DECAF POD

## Characteristics

#### COMPOSITION

Roasted decaffeinated coffee beans, with no added ingredients. A carefully blended mix of *C. Arabica* e *C. Canephora* (sub. robusta) decaffeinated 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 - Very 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; cm<sup>3</sup> NaOH 0.1 N/10 cm<sup>3</sup> solution): 1.3 ± 0.1
- Ochratoxin A: <5µ/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: <0.1%
- 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)

#### 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 cardboard box containing 100 individual portions

Shipping Box - Corrugated cardboard box containing 9 sales units.

# 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.		PALLET	UNITS	SEMITRAILER	CONTAINER
		800 x 1200 mm	20	20 x 33 = 660	20 x 11 = 220
		1100 x 1100 mm	24	24 x 24 = 576	24 x 10 = 240
PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	9.5 x 9.5 cm	7 g   9 g
Package	250107	100	5601487012279	19.5 x 29.5 x 15.5 cm	700 g   1.07 kg
Shipping Box	-	9	15601487012276	60.5 x 31 x 49 cm	6.3 kg   10 kg