



ORGANIC (1 kg)

Characteristics

COMPOSITION

Roasted coffee beans with no added ingredients. Made from *C. Arabica* beans.

GENERAL CHARACTERISTICS

Roasted coffee beans, with no added ingredients, produced from organically grown coffee.

ORGANOLEPTIC CHARACTERISTICS

Appearance - Light brown and persistent foam.

Aroma - Aromas of caramel and dark chocolate, with floral notes.

Taste - Elegant coffee with medium body and high acidity. Complex and lingering finish.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Loss of mass on drying: <5.0%
- Ash content, in relation to the dry matter: <5.0%
- Aqueous extract, in relation to the dry matter: 27.5% ± 7.5%
- Ocratoxin A: < 5 µg/kg

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	-	-	5601487201796	14 x 7.5 x 29 cm	1 kg 1.024 kg
Shipping Box	-	10	15601487201793	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	