



# BONGOSTO (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 best robusta coffees that predominate in this blend are counterbalanced by mid-altitude arabica coffees in a roasting profile designed specifically for this blend. The result is a full-bodied, vigorous and well-balanced coffee of low acidity.

### 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** - Copious, thick and persistent cream.

**Aroma** - Aromas of toasted bread and dried fruit.

**Taste** - Strong but balanced full-bodied coffee. There is a hint of astringency and a characteristic bitterness.

### TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- pH (coffee-drink):  $5.6 \pm 0.3$  (largely depends on the type of water used)
- Acidity (drink;  $\text{cm}^3$  NaOH 0.1 N/10  $\text{cm}^3$  solution):  $1.1 \pm 0.3$
- 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:  $1.7\% \pm 0.3\%$
- 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	250081	-	5601487008043	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	-	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