



TECHNICAL PRODUCT SHEET

REV of 01.09.2020

Product	TROMBETTA 100% ARABICA BAR GRANI kg 1
Ingredients	Blend of selected and roasted coffee beans
Internal Code	CT250075
Net Weight Sales Unit Package Kg. 1	1000 g
Packaging Sales Unit Pack	1 kg pack with one-way valve
Packaging	carton no. 6 bags
Ean Code	8001687022332
Primary Packaging	polylaminated polyester, aluminum, polyethylene. MOKA certifications
Secondary Packaging	cardboard master (containing 6 packs)
Tertiary Packaging	
Lot coding reported on the label eg.	01DP15A where 01 = production sequence D = Production line P = Year of production 15 = Day of production A = Month of production
Cartons per pallet	72
Cartons by layers	6x12
PC measures cm	33 x 8 x 14
CARTON measures cm	34 x 26 x 29
Pallet height mt	2,05
Expiry	24 months from the production date
Storage conditions	Store in a cool, dry place away from sources of heat and humidity
Allergens	Absent
How to use	Blend of coffee beans for bars to grind
Organoleptic profile	refined taste, intensely perfumed and aromatic
Roasting	average
Physico-chemical characteristics	Humidity%: 3 max Ochratoxin A ppb: <3 Filt Test n / 25 g: Negative Acrylamide u / kg: <400
Microbiological characteristics	in relation to the roasting process, the presence of microorganisms is not significant
Manufacturing plant	Caffè Trombetta Spa Via dei Castelli Romani, 132 00071 Pomezia (Roma) - Italy Tel. +39 06 9114221 Fax +39 06 91142222