



## TECHNICAL PRODUCT SHEET

REV of 01.09.2020

<b>Product</b>	<b>TROMBETTA ARABICA 100% 250gr</b>	
<b>Ingredients</b>	Blend of selected and roasted coffees	
<b>Internal Code</b>	CT210177	
<b>Net Weight X bag</b>	250 grams	
<b>Packaging Sales unit 250 g bag</b>	Vacuum pack of ground coffee	
<b>Package</b>	carton of nr. 20 bags	
<b>Ean Code</b>	800168700941	
<b>Primary packaging</b>	Polyester, aluminium and polyethylene. MOKA certifications.	
<b>Secondary packaging</b>	transparent shrink film	
<b>Tertiary packaging</b>		
<b>Lot coding reported on the label eg.</b>	01DP15A where 01 = production sequence D = Production line P = Year of production 15 = Day of production A = Month of production	
<b>Carton per pallet</b>	132	
<b>Carton per layer</b>	11x12	
<b>Measure BAG cm</b>	8x5x15	
<b>Measure CARTON cm</b>	26X33X15	
<b>Pallet height mt</b>	1,95	
<b>Expiry date</b>	24 months from production date	
<b>Storage conditions</b>	Store in a cool and dry place away from heat sources	
<b>Allergens</b>	Absent	
<b>Mode of use</b>	Coffee blend for moka machine	
<b>Organoleptic profile</b>	aroma and taste are particular and unmistakable for a truly refined pleasure	
<b>Roasting degree</b>	Medium	
<b>Chemical and physical characteristics</b>	Humidity %: 3 max A ppb: < 3 Filth Test n/25 g: Negative Acilammide u/kg: < 400	Ochratoxin
<b>Microbiological characteristic</b>	in relation to the roasting process, the presence of microorganisms is not significant	
<b>Manufacturing plant</b>	Caffè Trombetta Spa Via dei Castelli Romani, 132 00071 Pomezia (Roma) - Italy Tel. +39 06 9114221 Fax +39 06 91142246	