



## TECHNICAL PRODUCT SHEET

REV of 01.09.2020

<b>Product</b>	<b>TROMBETTA BIO BAR GRANI kg 1</b>
<b>Ingredients</b>	<b>Blend of selected and roasted coffee beans</b>
<b>Internal Code</b>	CT250076
<b>Net Weight Sales Unit Package Kg. 1</b>	1000 g
<b>Packaging Sales Unit Pack</b>	1 kg pack with one-way valve
<b>Packaging</b>	carton no. 6 bags
<b>Ean Code</b>	8001687022134
<b>Primary Packaging</b>	polylamine polyester, aluminum, polyethylene. MOKA certifications
<b>Secondary Packaging</b>	cardboard master (containing 6 packs)
<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>Cartons per pallet</b>	72
<b>Cartons by layers</b>	6x12
<b>PC measures cm</b>	33 x 8 x 14
<b>CARTON measures cm</b>	34 x 26 x 29
<b>Pallet height mt</b>	2,05
<b>Expiry</b>	24 months from the production date
<b>Storage conditions</b>	Store in a cool, dry place away from sources of heat and humidity
<b>Allergens</b>	Absent
<b>How to use</b>	Blend of coffee beans for bars to grind
<b>Organoleptic profile</b>	rich and velvety aroma
<b>Roasting</b>	average
<b>Physico-chemical characteristics</b>	Humidity%: 3 max Ochratoxin A ppb: <3 Filt Test n / 25 g: Negative Acrylamide u / kg: <400
<b>Microbiological characteristics</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 9114222