



TECHNICAL PRODUCT SHEET

REV of 01.09.2020

Product	TROMBETTA BROWN BAR BEANS kg 1
Ingredients	Blend of selected and roasted coffee beans
Internal Code	CT250072
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	8001687022011
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	strong and full-bodied coffee, rich in cream.
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