

TECHNICAL PRODUCT SHEET REV of 01 09 2020



REV of 01.09.2020		
Product	TROMBETTA DECAFFE' BEANS kg 1	
Ingredients	Blend of selected and roasted coffee beans	
Internal Code	CT250105	
Net Weight Sales Unit Pac	1000 g	
Packaging Sales Unit Pacl	1 kg pack with one-wa	y valve
Packaging	carton no. 6 bags	
Ean Code	8001687022035	
Primary Packaging	polylaminate polyester, aluminum, polyethylene. MOKA certifications cardboard master (containing 6 packs)	
Secondary Packaging		
Tertiary Packaging		
	01DP15A where 01 = production sequence D = Production line P = Year of production 15 =	
Lot coding reported on the	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 pla	ace away from sources of heat and humidity
Allergens	Absent	
How to use	Blend of coffee beans for bars to grind	
Organoleptic profile	Intense creaminess, rich and persistent aroma with caffeine not exceeding 0.10%	
Roasting	average	
Physico-chemical characte	Humidity%: 3 max Ochratoxin A ppb: < 3 Filth Test n / 25 g: Negative Acrylamide u / kg: <400	
Microbiological characteri		ing process, the presence of microorganisms is not significant
wherebiological characteri	Caffè Trombetta Spa	
	Via dei Castelli Romani, 132	
Manufacturing plant	00071 Pomezia (Roma	·
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Tel. +39 06 9114221 Fax +39 06 91142222