



## TECHNICAL PRODUCT SHEET

REV of 01.09.2020

<b>Product</b>	<b>TROMBETTA ARABICA 100% Lattina 250gr</b>		
<b>Ingredients</b>	Blend of selected and roasted coffees		
<b>Internal Code</b>	CT210038		Didascalìa
<b>Net Weight X bag</b>	250 grams		
<b>Packaging Sales unit 250 g bag</b>	Tin of ground coffee in a protected atmosphere		
<b>Package</b>	carton of nr. 12 tins		
<b>Ean Code</b>	8001687001085		
<b>Primary packaging</b>	Polypropylene and electrolytic tinplate tin		
<b>Secondary packaging</b>	carton		
<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>	96		
<b>Carton per layer</b>	8x12		
<b>Measure BAG cm</b>	14,5x9		
<b>Measure CARTON cm</b>	37X16X28		
<b>Pallet hight mt</b>	2,06		
<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 Filtth Test n/25 g: Negative Acrilammide 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		

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