



## TECHNICAL PRODUCT SHEET

REV del 01.09.2020

<b>Product</b>	L'Espresso Dolce Più Crema Compatible Capsule D.G. Bag x 16 pcs	
<b>Ingredients</b>	Blend of selected and roasted coffees	
<b>Internal Code</b>	CT260433	
<b>Net Weight bag of 16 pcs</b>	112 grams	
<b>Sales Unit Bag 16 pcs</b>	Single-dose capsules packaged in a protective atmosphere to ensure maximum coffee freshness in Bag x 16 pcs.	
<b>Package</b>	Carton of no. 8 bags X 16 pcs	
<b>Ean Code</b>	800168760004	
<b>Primary packaging</b>	Polyester, aluminium and polyethylene. MOKA certifications.	
<b>Secondary packaging</b>	triple coupled aluminum - polyester - polythene	
<b>Tertiary packaging</b>	cardboard master (containing 08 BAGS)	
<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>	56	
<b>Carton per layer</b>	8x7	
<b>Measure BOX cm</b>	15X23X10	
<b>Measure CARTON cm</b>	40x30x25	
<b>Pallet height mt</b>	2,07	
<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>	Capsules compatible with Dolce Gusto branded domestic machines.	
<b>Organoleptic profile</b>	Unique creaminess, combined with an intense and decisive aroma.	
<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 Fax +39 06 91142222	