



**TECHNICAL PRODUCT SHEET**

**REV of 01.09.2020**

<b>Product</b>	<b>TROMBETTA RED BAR GRANI kg 1</b>	
<b>Ingredients</b>	<b>Blend of selected and roasted coffee beans</b>	
<b>Internal Code</b>	CT250087	
<b>Net Weight Sales Unit Pack</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>	8001687022028	
<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</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 decisive taste, intensely creamy	
<b>Roasting</b>	average	
<b>Physico-chemical character</b>	Humidity%: 3 max Ochratoxin A ppb: < 3 Filtth Test n / 25 g: Negative Acrylamide u / kg: <400	
<b>Microbiological character</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	