



## TECHNICAL PRODUCT SHEET

REV del 01.09.2020

|  |   |            |
|--|---|------------|
| <b>Product</b>                               | <b>TROMBETTA BIO 250gr</b>  |            |
| <b>Ingredients</b>                           | Blend of selected and roasted coffees   |            |
| <b>Internal Code</b>                         | CT210119  |            |
| <b>Net Weight 250g bag</b>                   | 250 grams   |            |
| <b>Packaging Sales unit 250 g bag</b>        | Vacuum pack of ground coffee  |            |
| <b>Package</b>                               | carton of nr. 20 bags   |            |
| <b>Ean Code</b>                              | 8001687100108   |            |
| <b>Primary packaging</b>                     | Poliyester, aluminium and polyethylene. MOKA certifications.  |            |
| <b>Secondary packaging</b>                   | transparent shrink film   |            |
| <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>                     | 132   |            |
| <b>Carton per layer</b>                      | 11x12   |            |
| <b>Measure BAG cm</b>                        | 8x5x15  |            |
| <b>Measure CARTON cm</b>                     | 26X33X15  |            |
| <b>Pallet height mt</b>                      | 1,95  |            |
| <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>                  | Coffee with a unique taste, soft and round, intensely aromatic.   |            |
| <b>Roasting degree</b>                       | Medium  |            |
| <b>Chemical and physical characteristics</b> | Humidity %: 3 max<br>A ppb: < 3<br>Filth Test n/25 g: Negative<br>Acilammide 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<br>Via dei Castelli Romani, 132<br>00071 Pomezia (Roma) - Italy<br>Tel. +39 06 9114221<br>Fax +39 06 91142246 |            |