



TECHNICAL PRODUCT SHEET

REV del 01.09.2020

Product	TROMBETTA ORO 250gr	
Ingredients	Blend of selected and roasted coffees	
Internal Code	CT210110	
Net Weight X bag	250 grams	
Packaging Sales unit 250 g bag	Vacuum pack of ground coffee	
Package	carton of nr. 20 bags	
Ean Code	8001687000873	
Primary packaging	Polyester, aluminium and polyethylene. MOKA certifications.	
Secondary packaging	transparent shrink film	
Tertiary packaging		
Lot coding reported on the label eg.	01DP15A where 01 = production sequence D = Production line P = Year of production 15 = Day of production A = Month of production	
Carton per pallet	132	
Carton per layer	11x12	
Measure BAG cm	8x5x15	
Measure CARTON cm	26X33X15	
Pallet height mt	1,95	
Expiry date	24 months from production date	
Storage conditions	Store in a cool and dry place away from heat sources	
Allergens	Absent	
Mode of use	Coffee blend for moka machine	
Organoleptic profile	Coffee with a rich and aromatic taste, an intense and precious aroma	
Roasting degree	Medium	
Chemical and physical characteristics	Humidity %: 3 max A ppb: < 3 Filtth Test n/25 g: Negative Acrilammide u/kg: < 400	Ochratoxin
Microbiological characteristic	in relation to the roasting process, the presence of microorganisms is not significant	
Manufacturing plant	Caffè Trombetta Spa Via dei Castelli Romani, 132 00071 Pomezia (Roma) - Italy Tel. +39 06 9114221 Fax +39 06 91142246	