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|--|---|----------------------------|--------------------------------|
| <b>Gallitelli Caffè Srl</b><br> | <b>DATA SHEET</b>                                   |                            | page                           |
|  | A Modo Mio® comp. roasted and ground coffee capsule |                            | 1                              |
|  | EAN code:<br>8053807220463                          | Issuing date<br>30/09/2024 | Test report<br>353808 - 215561 |

|   |  |
|---|--|
|  | <h1>A Modo Mio® compatible capsule DEK</h1>  |
| <b>Net weight:</b>  | 7,5 g - 0,26 oz  |
| <b>Package:</b>   | A Modo Mio® system compatible PET capsule packaged in protective atmosphere (MAP) with aluminum and polyethylene laminated film. 100 pieces box. |
| <b>Ingredients:</b>   | Decaffeinated ground roasted coffee  |
| <b>Shelf life:</b>  | 24 months from the production date   |
| <b>Transport and storage conditions:</b>  | Not affecting. Storage is recommended in a cool and dry place and in any case not above 40 Celsius degrees.                                      |
| <b>Manufacturing plant:</b>   | Zona PIP TRE CONFINI SS 380 Km 9.500 75024 Montescaglioso (MT)   |

## ORGANOLEPTIC PROPERTIES

**ROASTING:** Process and roasting procedure with dedicated state-of-the-art machinery and without any product handling by staff operators.

**TASTING NOTES:** Dark hazelnut cream with good body. Balanced in flavors with noticeable notes of sweetness. Rich in aromas. Pleasant taste.

## KEY PHYSICAL AND CHEMICAL PROPERTIES

|                                 |           |                                    |
|---------------------------------|-----------|------------------------------------|
| Moisture content:               | 1,09%     |                                    |
| Ochratoxin A in roasted coffee: | < 1,0 ppb | (ref. Reg. MP-03020-IT 2022 REV 2) |
| Heavy Metal content: Lead       | < 0.2 ppm |                                    |
| Heavy Metal content: Cadmium    | < 0.2 ppm |                                    |
| Acrylamide:                     | 162 µg/kg | (ref. Reg. MP-02253-IT 2024 REV 3) |

## MICROBIOLOGICAL SPECIFICATIONS (factory limit values):

|   |              |         |
|---|--------------|---------|
| Coliform Count at 30°C:                               | < 10         | ufc/g   |
| Micro-organisms at 30°C:                              | < 10         | ufc/g   |
| Enterobacteriaceae                                    | < 10         | ufc/g   |
| Yeast and mould:                                      | < 10         | ufc/g   |
| Escherichia Coli                                      | < 10         | ufc/g   |
| Coagulase-positive staphylococcus (Aureus and others) | < 10         | ufc/g   |
| Monocytogenic listeria                                | not detected | in 25 g |
| Salmonella Spp  | not detected | in 25 g |



Sweetness: 

Body: 

Acidity: 