



<b>Gallitelli Caffè Srl</b> 	<b>DATA SHEET</b>		page
	Dolce Gusto® comp. roasted and ground coffee capsule		1
	EAN code: 8053807220623	Issuing date 22/02/2023	Test report 315092 - 110019/2

	<b>Dolce Gusto® compatible capsule SOAVE blend</b>
<b>Net weight:</b>	7,5 g - 0,26 oz
<b>Package:</b>	Dolce Gusto® system compatible PET capsule packaged in protective atmosphere (MAP) with aluminum and polyethylene laminated film. 50 pieces box.
<b>Ingredients:</b>	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-colored glossy cream with reddish veining. Round and balanced. Flavors of caramel and toasted bread. Pleasantly full-bodied.

#### KEY PHYSICAL AND CHEMICAL PROPERTIES

<i>Moisture content:</i>	1,09%	
<i>Ochratoxin A in roasted coffee:</i>	< 1,0 ppb	(ref. Reg. MP-03020-IT 2022 REV 2)
<i>Heavy Metal content: Cadmium and Lead</i>	< 0.2 ppm	
<i>Genetically Modified Organisms:</i>	not detected	(ref. Reg. ISO 21571 + ISO 21569/2005)
<i>Pesticides:</i>	< 0,01	(ref. Reg. UNI EN 15662:2018 e s.m.i.)
<i>Acrylamide:</i>	181 µg/kg	(ref. Reg. MP-03020-IT 2022 REV 2)

#### MICROBIOLOGICAL SPECIFICATIONS (factory limit values):

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



#### OGM

The company declares that in all its production, no ingredients derived from Genetically Modified Organisms are used and, therefore, it remains below the safety threshold (0.9%) above which it is mandatory to declare on the label according to the precautionary principle from Reg. EC No. 1830/2003 (regulatory framework composed of Directive 2001/18/EC, and two Regulations (1829 and 1830/2003/EC). The values indicated were certified by AGROLAB ALIMENTALIA SRL and reported in all their details on the manufacturer's web page.