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| Gallitelli Caffè Srl  | DATA SHEET | | page |
| | Nespresso® Roasted and ground coffee comp.capsule | | 1 |
| | EAN code: 8053807220364 | Issuing date 30/09/2024 | Test report 353808 - 215561 |

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|---|---|
|  | Nespresso® compatible capsule DEK blend |
| Net weight: | 5,9 g - 0,20 oz |
| Package: | Nespresso® system compatible PET capsule packaged in protective atmosphere (MAP) with aluminum and polyethylene laminated film. 100 pieces box. |
| Ingredients: | Ground roasted coffee |
| Shelf life: | 24 months from the production date |
| Transport and storage conditions: | Not affecting. Storage is recommended in a cool and dry place and in any case not above 40 Celsius degrees. |
| Manufacturing plant: | 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 handing 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

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|---------------------------------|-----------|------------------------------------|
| 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):

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|---|--------------|---------|
| 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: 