



Gallitelli Caffé Srl 	DATA SHEET		page
	Roasted and ground coffee E.S.E 44 pod		1
	EAN code: 8053807220203	Issuing date 22/02/2023	Test report 315092 - 110019/2

	E.S.E. 44 Pod CREMA blend
Net weight:	7,5 g - 0,26 oz
Package:	Pure compostable cellulose pod packaged in protective atmosphere (MAP) with aluminum and polyethylene laminated film. 150 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 handling by staff operators.

TASTING NOTES: Creamy with golden nuances. Strong and distinct flavor. Pleasant notes of roasting. 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
<i>Salmonella Spp</i>	not detected	in 25



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.