

caffè gallitelli	E.S.E. 44 Pod SOAVE 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 handing by staff operators. Blend made from 50% Robusta Varieties and 50% Arabica varieties.

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

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):

California accord at 200C	. 10	
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 a

Sweetness:

Body:

Acidity:

