



Gallitelli Caffé Srl 	DATA SHEET		page
	Roasted and ground coffee E.S.E 44 pod		1
	EAN code: 8053807220180	Issuing date 27/11/2025	Test report 386655 - 307008

	<h2>E.S.E. 44 Pod SOAVE blend</h2>
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: 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	QMP_55_25_x Rev.09(BU)
Heavy Metal content: Cadmium	< 0.2 ppm	QMP_55_25_x Rev.09(BU)
Acrylamide:	290 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: 