



<b>Gallitelli Caffé Srl</b> 	<b>DATA SHEET</b>		page
	Roasted coffee beans in 1 kg bag		1
	EAN code: 8053807220012	Issuing date 22/02/2023	Test report 315092 - 110019/2

	<h2>Roasted coffee beans CREMA blend</h2>
<b>Net weight:</b>	1000 g - 2,2 lb
<b>Package:</b>	Laminated foil aluminum packaging with one-way valve suitable for food contact.
<b>Ingredients:</b>	Roasted coffee beans
<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 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:** Lingering dark hazelnut-colored cream. Intense and balanced taste. Hints of toasted bread and spices. 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.