

caffè gallitelli	Roasted coffee beans CREMA blend
Net weight:	1000 g - 2,2 lb
Package:	Laminated foil aluminum packaging with one-way valve suitable for food contact.
Ingredients:	Roasted coffee beans
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: Creamy with golden nuances. Strong and distinct flavor. Pleasant notes of roasting. Full-bodied.

KEY PHYSICAL AND CHEMICAL PROPERTIES

Moisture content: 1,09% (ref. Reg. MP-03020-IT 2022 REV 2) Ochratoxin A in roasted coffee: < 1,0 ppb Heavy Metal content: Cadmium and Lead < 0.2 ppm Genetically Modified Organisms: not detected (ref. Reg. ISO 21571 + ISO 21569/2005) Pesticides: < 0,01 (ref. Reg. UNI EN 15662:2018 e s.m.i.) Acrylamide: 181 μg/kg (ref. Reg. MP-03020-IT 2022 REV 2)

MICROBIOLOGICAL SPECIFICATIONS (factory limit values):

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



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.