



Gallitelli Caffè Srl 	DATA SHEET		page
	Roasted coffee beans in 1 kg bag		1
	EAN code: 8053807220043	Issuing date 30/09/2024	Test report 353808 - 215561

	<h2>Roasted coffee beans DEK blend</h2>
Net weight:	1000 g - 2,2 lb
Package:	Laminated foil aluminum packaging with one-way valve suitable for food contact.
Ingredients:	Decaffeinated 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 handling by staff operators. Blend made from 100% Robusta varieties.

TASTING NOTES: Dark hazelnut-colored cream with good body. Finely balanced in flavors with perceptible notes of sweetness. Rich in aroma and with a pleasant aftertaste.

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):

Coliform counter 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:

