



Gallitelli Caffé Srl 	DATA SHEET		page
	Roasted coffee beans in 1 kg bag		1
	EAN code: 8053807220043	Issuing date 22/02/2023	Test report 315092 - 110019/2

	<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:	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: 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

<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.