



| | | | |
|--|----------------------------------|----------------------------|--------------------------------|
| Gallitelli Caffé Srl  | DATA SHEET | | page |
| | Roasted coffee beans in 1 kg bag | | 1 |
| | EAN code: 8053807220999 | Issuing date 27/11/2025 | Test report 386655 - 307008 |

| | |
|---|---|
|  | <h2>Roasted coffee beans INTENSO 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 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 70% Robusta varieties and 30% Arabica varieties.

TASTING NOTES: Dark hazelnut cream. Intense and balanced flavor. Notes 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: Lead</i> | < 0.2 ppm | QMP_55_25_x Rev.09(BU) |
| <i>Heavy Metal content: Cadmium</i> | < 0.2 ppm | QMP_55_25_x Rev.09(BU) |
| <i>Acrylamide:</i> | 290 µg/kg | (ref. Reg. MP-02253-IT 2024 REV 3) |

MICROBIOLOGICAL SPECIFICATIONS (factory limit values):

| | | |
|--|--------------|---------|
| <i>Coliform counter at 30°C:</i> | < 10 | ufc/g |
| <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 |

Sweetness: 

Body: 

Acidity: 

