



<b>Gallitelli Caffé Srl</b> 	<b>DATA SHEET</b>		page
	Roasted coffee beans in 1 kg bag		1
	EAN code: 8053807220036	Issuing date 27/11/2025	Test report 386655 - 307008

	<h2>Roasted coffee beans SUPREMA 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. Blend made from 80% Arabica varieties and 20% Robusta varieties.

**TASTING NOTES:** Glossy toasted hazelnut-colored cream with dark veining. Sweet taste with pleasant notes of acidity. Fine and delicate aromaticity. Velvety body.

### 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: Cadmium	< 0.2 ppm.	QMP_55_25_x(BU)
Heavy Metal content: Lead	< 0.2 ppm	QMP_55_25_x(BU)
Acrylamide:	290 µg/kg	(ref. Reg. Reg. MP-02253-IT 2024 REV3)

### 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: 

