



Gallitelli Caffè Srl 	DATA SHEET		page
	Roasted coffee beans in 1 kg bag		1
	EAN code: 8053807220043	Issuing date 27/11/2025	Test report 386655 - 307008

	<h2>Roasted coffee beans DEK blend</h2>
Net weight:	1000 g - 2,2 lb / 250 g - 0,55 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

<i>Caffeine content:</i>	< 0,1%	
<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:

