

**PRODUCT DESCRIPTION**

Blend of decaffeinated roasted & ground coffee, undergone to severe organoleptic tests.

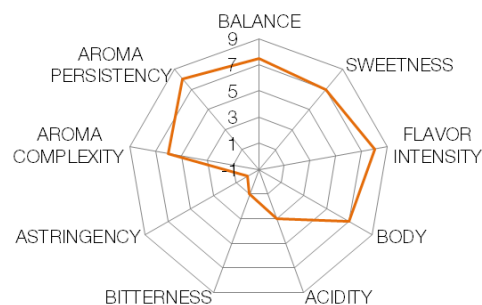
**INGREDIENTS**

Arabica beans  
Robusta beans

TYPICAL CHARACTERISTICS	
Aspect:	Coffee ground
Color:	Typical dark brown
Smell:	Typical aroma of the best roasted coffee ground

MICROBIOLOGICAL CHARACTERISTICS	
Total bacterial count:	< 100 ucf
Yeasts:	< 100 ucf
Moulds:	< 100 ucf
Coliforms:	< 10 ucf
Salmonella:	< 10 ucf

**ORGANOLEPTIC ANALYSIS**



CHEMICAL CHARACTERISTICS	
Humidity:	2% ± 1,5
Coffein % p/p on s.s.:	≤ 0.10 %

NUTRITIONAL FACTS - Mean values for 100 g of product				
Energy Value	Fat	Carbohydrates	Protein	Salt
328 kcal / 1357 kJ	10.5 g	19.2 g	14.7 g	< 0.02
	Saturated fat	Sugar	Fiber	
	4.57 g	< 0.5	49 g	

**OGM FREE DECLARATION**

Roasted coffee produced and distributed by our company is not genetically modified. From several researches, both in literature and others in the studying phase, do not exist genetically modified coffees.

**CERTIFICATION OF PRODUCTS WITHOUT ALLERGENS, PROCAFFÉ DECLARES THAT**

In our products there are not in any way present, neither in direct way, nor by means of cross contamination, allergens as so defined in the attachment II of the EU directory 1169/2011.

**PRESERVATION**

At room temperature; possibly in a fresh and dry place.

**SHELF LIFE**

24 months from production date.

**BATCH**

Alphanumeric logogram headed by an L, a letter, two numbers and a letter, which is placed on the outer packaging and refers to all traceability issues of the product.

**PRIMARY PACKAGING**

Protective bags for the preservation of food products, PET/AL/PE

**EAN CODES**

Code Ean-13 (on selling unit): 8001681001418

Code Ean-14 (on carton): 28001681022936

**PALLET COUNT**

Pcs per carton	Cartons per pallet	Net Weight Kg
16	84	336