

PRODUCT DESCRIPTION

Roasted coffee blend, undergone to severe organoleptic tests.

INGREDIENTS

Arabica beans

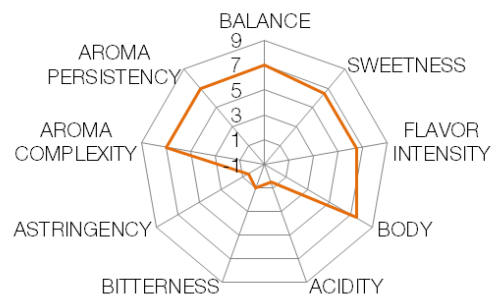
Robusta beans

TYPICAL CHARACTERISTICS

Aspect: Coffee beans
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
Caffeine % p/p on s.s.: 0,70 – 2,50

NUTRITIONAL FACTS - Mean values for 100 g of product

Energy Value	Fat	Carbohydrates	Protein	Salt
345 kcal / 1425kJ	11.9 g	16.7 g	16.7 g	< 0.02
	Saturated fat	Sugar	Fiber	
	5.15 g	< 0.5	52.1	

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: 8001681011035

Code Ean-14: 28001681011039

PALLET COUNT

Pcs per carton	Cartons per pallet	Net Weight Kg
6	84	504

procaffé S.p.A.

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Preparazione:	MF/RB	Verifica:	CFS	Approvazione:	CFS	Data:	3 agosto 2015
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