

TECHNICAL DATA-SHEET

Roasted coffee Carraro GLOBO ORO 1000g

Code SKT/FIN/ 52DA831

Rev. 04

date 09/09/2022

DESCRIPTION

Roasted coffee Carraro GLOBO ORO 1000g

MAIN FEATURES

Category: HO.RE.CA

Type: In beans 1000g

Ean code: 8000604001931 **Internal code:** 52DA831

Trade mark: owned

Package: in soft pack with valve. 6 pcs of 1000 g of pack

Dimension of the pack: 13x9xh23cm

Dimension of the package: 29x27xh27cm

Palletization: on epal or plastic pallet: 80x120xh200 cm: 96 packages of 6 pcs (8 tiers by 12 packages)

Shelf life: 24 months from packing date

Delivery of the batch: maximun batches produced by 20 weeks from packing date

Expiry date: on the back side of the pack

PHYSICAL-CHEMICAL FEATURES

 Foreign bodies [/25g]:
 Absent
 Mineral impurities [/25g]:
 Absent

 Humidity [g/100g]:
 0,8÷1,20
 Ashes [g/100g]:
 4,20÷4,60

 Acidity [ml NaOH 0,1 N]:
 < 220</td>
 Caffeine [g/100g]:
 1,10÷2,00

Ochratoxin A [ppb]: < 5

Nitrates: Within the limites of the CE He

1881/2006 regulation

Heavy metals: Within the limites of the

CE 1881/2006 regulation

GMO DECLARATION

The product and the raw coffee used to produce it are GMO's free.

ALLERGENS DECLARATION

The product doesn't contain any allergens referring to the European Regulation 1169/2011. In the production plants there are no risks of cross contamination.

COMPOSITION OF THE MIX

70% Arabica 30% Robusta --- --- --- --- ---

ORGANOLEPTIC ANALISYS

Look and cream analisys

Color: nut/reddish with cocoa streaks Firmness: optimum

Duration: high (the cream is continuously re-created) Thickness: elevated

Flavors



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Typical of good roasted coffee.

Body

full and round

Taste

Sweetness: fairly high Earthy: absent

Bitter: weak and good quality Fermented: absent

Acidity: low Harshness: absent

Astringency: absent Woody: absent

Aftertaste

full

Equilibrium

Very well melted mixture. High harmonic balance.

SELECTION OF THE BATCHES

All the batches of raw coffee purchased (normally 250/320 bags each) are preselected basing on the samples of the same batch sent to us by our agents or directly by the exporters from the country of origin. Every batch is purchased and shipped after positive examination only.

Checked and approved by the Quality Manager: