



DESCRIPTION

Roasted coffee Carraro Espresso Bar - 150 pods

MAIN FEATURES

Category: HO.RE.CA

Type: Coffee pods single dose g.7

Ean code: ---

Internal code: 52S9901

Trade mark: owned

Package: box of 150 pods of 7g each

Dimension of the pack: box (cm): 25,5x29,5xh19,5(h)

Dimension of the package:

Palletization: on epal or plastic pallet 80x120xh210 cm: 120 box (10 tiers by 12 box)

Shelf life: 24 months from packing date

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

Expiry date: on the box

PHYSICAL-CHEMICAL FEATURES

Foreign bodies [/25g]:	Absent	Mineral impurities [/25g]:	Absent
Humidity [g/100g]:	0,80÷1,20	Ashes [g/100g]:	4,20÷4,60
Acidity [ml NaOH 0,1 N]:	< 220	Caffeine [g/100g]:	1,20÷2,10
Ochratoxin A [ppb]:	< 5		
Nitrates:	Within the limites of the CE 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

30% Robusta	70% Arabica
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ORGANOLEPTIC ANALISYS

Look and cream analisys

Color: nut/reddish with cocoa streaks

Firmness: optimum

Duration: high

Thickness: high

Flavors

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

highly harmonic

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:


