

PRODUCT SHEET



Product code: **103001**

Rev. 1

Caffè del Moro - AROMATICO

PRODUCT IDENTIFICATION

Brand

Caffè del Moro

Product identification

Aromatico

CHARACTERISTICS

Packaging

beans

Roasting level

medium-high roasted

Composition

coffee beans from the best growing areas

Product certification

Quality Italian Espresso - Gruppo Triveneto Torrefattori di Caffè

Blend description

Coffee taste and aroma with fruity notes and chocolate.

Grinding degree

Prevalent use

Espresso

Net Weight (g)

1000

Storage & transport conditions

the product should be carried during transport and storage at the temperature not higher than 25°C.
Airfreight only with pressurized cabin

Best before

18 months

(in original packaging and normal storing conditions)

CHEMICAL PROPERTIES

Humidity

< 5%

Caffeine

from 1,5 to 2,5 %

Ochratoxyne

< 5 ppb

It is manufactured and packed in a manufacturing plant authorized by the competent health authorities.

The physical-chemical and microbiological standards and the packaging and labelling standards comply with the EU Regulations.

Does not contain allergens and do not exist the risk of cross contaminations.

SINGLE PACK

Type of material

multilayer packaging

Pack size (mm)

130 x 85 x 230 h.

Net weight (g)

1000

Gross weight (g)

1022

TRAY

Packaging

tray with sheet shrink

Packaging unit (n.)

6 pieces

Multipack size (mm)

240 x 280 x 280 h

Net weight / Gross Weight tray or carton (kg)

6 / 6,4

PALLET

Pallet

EPAL

Pallet size (mm)

800 x 1200 x 2100

Volume (m³)

2,10

Tray/carton for layer (n.)

12

Layer (n.)

7

Number of multi-packs (n.)

84

Number of packs (n.)

504

Net weight / gross weight pallet (kg)

504 / 530

09/09/2015

Sonia Castracane

Date

Quality & Safety Management