

PRODUCT SHEET



Product code: **131041**

Rev. 0

Caffè del Moro - GUSTO PIENO

PRODUCT IDENTIFICATION

Brand **Caffè del Moro**
Product identification **Gusto Pieno**

CHARACTERISTICS

Packaging beans
Roasting level medium-high roasted
Composition coffee beans from the best growing areas
Blend description Intense coffee taste and aroma with notes of toasted bread.
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 / 524

<i>20/10/2014</i>	<i>Sonia Castracane</i>
Date	Quality & Safety Management