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	Roasted Coffee Beans		
	Product Code:	Date of issue 02/01/2019	M 4.2_3 Revision N. 03

Product Name	Caffè Borbone Roasted Coffee Beans – Blend VENDING "TOP"
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Brand		Ingredients	Raw Coffee Beans
Net Weight	1000 g	Shelf-life	24 months
Processing	Roasted, grinding and packaging. Dedicated facilities for roasted and packaging process without product handling.		
Packaging	Roasted Coffee Beans – 1 unit of 1000 g Packaged with coupled aluminum film and aroma preservation valve Suitable for food contact		
Production Batch Code Esplication - example	Julian day / last two numbers of the year (packaging line) 324 / 18 (10) Produced on 20/11/2018 on the packaging line n° 10		
Conditions of transport and storage	It is advisable to keep in a cool and dry place and in any case not higher than 40 degrees Celsius		
Manufacturing plant	Industrial Area ASI Loc. Pascarola, snc – 80023 Caivano (NA)		

SENSORY CHARACTERISTICS

- **DESCRIPTION BLEND "TOP"**: Perfect synthesis between taste and refinement, creaminess, sweetness and character, the "Top" blend even satisfies the most demanding palates

BLEND TYPE	CHARACTERISTICS	VOTE	
"Top", Mix of Arabica and Robusta coffee species	Aromatic intensity	9/12	Good
	Body	8/12	Good
	Sweetness	11/12	Full

LEGEND: 1/3 LIGHT - 4/6 MEDIUM - 7/9 GOOD - 10/12 FULL

CHEMICAL - PHYSICAL CHARACTERISTICS

	limit value and unit	
• <i>Moisture:</i>	<3 %	
• <i>Ochratoxin A in roasted coffee:</i>	<5 ppb	(ref. EC Reg. 1881/2006 and s.m.i.)
• <i>Heavy Metals: Lead and Cadmium</i>	<0.2 ppm	
• <i>Pesticides:</i>	<LMR	(ref. Reg. EC 369/2005 and s.m.i.)
• <i>Acrylamide:</i>	< 400 µg/kg	(ref. Reg. EC 2158/2017 and s.m.i.)

ALLERGENS (reference to Annex II EC Reg. 1169/2011): *Absent*

MICROBIOLOGICAL CHARACTERISTICS

	limit value	unit of measure	target value:
• <i>Microorganisms at 30 ° C:</i>	<10.000	cfu / g	<1000
• <i>Enterobacteria</i>	<1000	cfu / g	<100
• <i>Yeasts and Moulds:</i>	<1000	cfu / g	<500
• <i>Escherichia Coli</i>	<100	cfu / g	<10
• <i>Positive Coagulase Staphylococci</i> (Aureus and other species)	<100	cfu / g	<10
• <i>Listeria Monocytogenes</i>	absent	25 g	
• <i>Salmonella Spp</i>	absent	25 g	

GMO

The company declares that in its production are not used ingredients derived from Genetically Modified Organisms and therefore falls below the safety threshold (0.9%) where it is mandatory to declare on the label as prescribed according to the precautionary principle from the EC Reg. n. 1830/2003 (regulatory framework consisting of Directive 2001/18 / EC, and two Regulations (1829 and 1830/2003 / EC).