



Gran miscela bar in grani

Miscele di caffè macinato sottovuoto



Capsule monodose

Cialdoni d'orzo



Caffè istantaneo agglomerato



# PRODUCT SHEET

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Date: 13/02/13

PRODUCT NAME

## COFFEE BEANS - "GRAN BAR BLEND"

### ORGANOLEPTIC CHARACTERISTICS

<b>PRODUCT DESCRIPTION</b>	Roasted coffee beans blend packaged in 1 kg bags
<b>BLEND DESCRIPTION</b>	Coffee blend composed of Brazilian and African Arabica and selected Robusta, which combination produces a blend with a firm flavour and an aftertaste full of aroma. The very consistent and persistent cream has a very fine texture with a uniform hazel colour. The aroma is strong and persistent with hints of cocoa and toasted bread and discernible notes of dried fruits. The body is full and firm with a pleasantly bitter aftertaste.

### MAIN CHARACTERISTICS

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	TCPGS012					
<b>ROASTING DEGREE</b>	Medium-dark roasting					
<b>GRINDING DEGREE</b>	Not present					
<b>VACUUM DEGREE OF PACKAGING</b>	Not present					
<b>SHELF LIFE</b>	24 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	1,00 Kg / 1,025 Kg					
<b>SALE UNIT SIZE</b>	32 x 14 x 8 cm					
<b>PRIMARY PACKAGING</b>	Triple laminated PET/ALU/PE film					
<b>SECONDARY PACKAGING</b>	Havana colour corrugated cardboard box					
<b>PRINTED WORDINGS/SELL-BY DATE/BATCH NUMBER</b>	On primary packaging and on the external label affixed to the box					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909225002					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	10 pcs x 1000gr = 10 Kg / 10,54 Kg					
<b>SECONDARY PACKAGING SIZE</b>	43,5 x 30 x 26 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,03 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	360	6	171	360	1,64	404

### CHEMICAL-PHYSICAL CHARACTERISTICS

<b>IMPURITIES OF MINERAL ORIGIN</b>	Max 1% - Presidential Decree No 470 of 16-02-73
<b>BEAN FRAGMENTS</b>	Max 7,5% - Presidential Decree No 470 of 16-02-73
<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>HUMIDITY</b>	Max 5%
<b>HEAVY METALS</b>	Below limits set by EC Regulation 1881/2006
<b>PHYTOCHEMICALS</b>	Absent
<b>GENETICALLY MODIFIED ORGANISMS</b>	Absent
<b>TOTAL BACTERIAL COUNT AT 37° C</b>	< 10.000 CFU/g
<b>TOTAL COLIFORMS</b>	< 10 CFU/g
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent
<b>LISTERIA MONOCYTOGENES</b>	Absent



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## PRODUCT NAME

### VACUUM-PACKED GROUND COFFEE - BAHIA "100% ARABICA" BLEND

#### ORGANOLEPTIC CHARACTERISTICS

<i>PRODUCT DESCRIPTION</i>	Ground roasted coffee blend, vacuum-packed in bi-pack (2 x 250gr)
<i>DESCRIZIONE MISCELA</i>	Coffee blend composed of very high quality Indian and Brazilian Arabica. Ideal for a coffee with an intense and enveloping flavour. The clearly discernible aroma has hints of flowers, a sweet taste with a medium acidity and high persistence.

#### MAIN CHARACTERISTICS

<i>PRODUCT FOR</i>	Retail sector					
<i>PRODUCT CODE</i>	TCMBB001					
<i>ROASTING DEGREE</i>	Light roasting					
<i>GRINDING DEGREE</i>	Suited to meet the precise percolation standard for moka pots					
<i>VACUUM DEGREE OF PACKAGING</i>	600-750 Torr					
<i>SHELF LIFE</i>	24 months					
<i>SALE UNIT NET/GROSS WEIGHT IN KG</i>	0,5 Kg / 0,53 Kg					
<i>SALE UNIT SIZE</i>	16 x 4,5 x 14 cm					
<i>PRIMARY PACKAGING</i>	Triple laminated PET/ALU/PE film					
<i>SECONDARY PACKAGING</i>	Heatsealed OPPCOEX/OPP poly laminated bi-pack bag; shrink wrap film					
<i>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</i>	Printed on the poly laminated bag					
<i>AROMA-SEAL VALVE</i>	Not present					
<i>EAN CODE</i>	8032909220120					
<i>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</i>	10 pcs x 0,5 Kg = 5 Kg / 5,3 Kg					
<i>SECONDARY PACKAGING SIZE</i>	32,5 x 21 x 14,5 cm					
<i>SECONDARY PACKAGING VOLUME</i>	0,009 m <sup>3</sup>					
<i>PALLET</i>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	1100	11	184,5	550	1,77	583

#### CHEMICAL-PHYSICAL CHARACTERISTICS

<i>OCHRATOXIN</i>	Max 5 µg/Kg EC Regulation 1881/2006
<i>HUMIDITY</i>	Max 5%
<i>HEAVY METALS</i>	Below limits set by EC Regulation 1881/2006
<i>PHYTOCHEMICALS</i>	Absent
<i>GENETICALLY MODIFIED ORGANISMS</i>	Absent
<i>TOTAL BACTERIAL COUNT AT 37° C</i>	< 10.000 CFU/g
<i>TOTAL COLIFORMS</i>	< 10 CFU/g
<i>YEASTS AND MOULDS</i>	< 100 CFU/g
<i>SALMONELLA</i>	Absent
<i>LISTERIA MONOCYTOGENES</i>	Absent



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## PRODUCT NAME

### VACUUM-PACKED GROUND COFFEE - BAHIA "CLASSIC" BLEND BI-PACK

#### ORGANOLEPTIC CHARACTERISTICS

<b>PRODUCT DESCRIPTION</b>	Ground roasted coffee blend, vacuum-packed in bi-pack (2 x 250gr)
<b>BLEND DESCRIPTION</b>	Coffee blend composed of very high quality Indian and Brazilian Arabica and selected Robusta whose combination allows to obtain an intense and persistent coffee. The aroma is clearly discernible with hints of bitter cocoa and dried fruits. The flavours are rich and intense, the body full and punchy and the taste is pleasantly bitter with a persistent aftertaste.

#### MAIN CHARACTERISTICS

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	TCMBB003					
<b>ROASTING DEGREE</b>	Medium roasting					
<b>GRINDING DEGREE</b>	Suited to meet the precise percolation standard for moka pots					
<b>VACUUM DEGREE OF PACKAGING</b>	600-750 Torr					
<b>SHELF LIFE</b>	24 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	0,5 Kg / 0,53 Kg					
<b>SALE UNIT SIZE</b>	16 x 4,5 x 14 cm					
<b>PRIMARY PACKAGING</b>	Triple laminated PET/ALU/PE film					
<b>SECONDARY PACKAGING</b>	Heatsealed OPPCOEX/OPP laminated bi-pack bag; shrink wrap film					
<b>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</b>	Present on the poly laminated bag					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909220151					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	10 pcs x 0,5 Kg = 5 Kg / 5,3 Kg					
<b>SECONDARY PACKAGING SIZE</b>	32,5 x 21 x 14,5 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,009 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	1100	11	184,5	550	1,77	583

#### CHEMICAL-PHYSICAL CHARACTERISTICS

<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>HUMIDITY</b>	Max 5%
<b>HEAVY METALS</b>	Below limits set by EC Regulation 1881/2006
<b>PHYTOCHEMICALS</b>	Absent
<b>GENETICALLY MODIFIED ORGANISMS</b>	Absent
<b>TOTAL BACTERIAL COUNT AT 37° C</b>	< 10.000 CFU/g
<b>TOTAL COLIFORMS</b>	< 10 CFU/g
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent
<b>LISTERIA MONOCYTOGENES</b>	Absent



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**PRODUCT NAME****VACUUM-PACKED GROUND COFFEE - BAHIA "CLASSIC" BLEND SINGLE PACK****ORGANOLEPTIC CHARACTERISTICS**

<b>PRODUCT DESCRIPTION</b>	Ground roasted coffee blend, vacuum-packed in single pack 250gr
<b>BLEND DESCRIPTION</b>	Coffee blend composed of very high quality Indian and Brazilian Arabica and selected Robusta whose combination allows to obtain an intense and persistent coffee. The aroma is clearly discernible with hints of bitter cocoa and dried fruits. The flavours are rich and intense, the body full and punchy and the taste is pleasantly bitter with a persistent aftertaste.

**MAIN CHARACTERISTICS**

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	TCMBM001					
<b>ROASTING DEGREE</b>	Medium roasting					
<b>GRINDING DEGREE</b>	Suited to meet the precise percolation standard for moka pots					
<b>VACUUM DEGREE OF PACKAGING</b>	600-750 Torr					
<b>SHELF LIFE</b>	24 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	0,25 Kg / 0,26 Kg					
<b>SALE UNIT SIZE</b>	7,8 x 4,3 x 14 cm					
<b>PRIMARY PACKAGING</b>	Triple laminated PET/ALU/PE film					
<b>SECONDARY PACKAGING</b>	Heatsealed OPPCOEX/OPP laminated bi-pack bag; shrink wrap film					
<b>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</b>	Present on the poly laminated bag					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909220175					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	20 pcs x 0,25 Kg = 5 Kg / 5,25 Kg					
<b>SECONDARY PACKAGING SIZE</b>	32,5 x 21 x 14,5 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,009 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	2200	11	184,5	550	1,77	578

**CHEMICAL-PHYSICAL CHARACTERISTICS**

<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>HUMIDITY</b>	Max 5%
<b>HEAVY METALS</b>	Below limits set by EC Regulation 1881/2006
<b>PHYTOCHEMICALS</b>	Absent
<b>GENETICALLY MODIFIED ORGANISMS</b>	Absent
<b>TOTAL BACTERIAL COUNT AT 37° C</b>	< 10.000 CFU/g
<b>TOTAL COLIFORMS</b>	< 10 CFU/g
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent
<b>LISTERIA MONOCYTOGENES</b>	Absent



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## PRODUCT NAME

### VACUUM-PACKED GROUND COFFEE - BAHIA "FAMILY ESPRESSO" BLEND

#### ORGANOLEPTIC CHARACTERISTICS

<b>PRODUCT DESCRIPTION</b>	Ground roasted coffee blend, vacuum-packed in bi-pack (2 x 250gr)
<b>BLEND DESCRIPTION</b>	Coffee blend composed of the very best Indian and Brazilian Arabica, expertly blended with selected Robusta from Asia and Africa to help create a full-bodied and intense espresso with an unmistakable scent. The very consistent and persistent cream has a fine texture and an intense hazel colour. The clean and clearly discernible aroma has hints of chocolate and flowers, plainly distinguishable from toasted bread. Round and punchy body with a pleasantly bitter taste and lingering aftertaste.

#### MAIN CHARACTERISTICS

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	TCMEPLB01-212159					
<b>ROASTING DEGREE</b>	Medium roasting					
<b>GRINDING DEGREE</b>	Suited to meet the precise percolation standard for espresso coffee					
<b>VACUUM DEGREE OF PACKAGING</b>	600-750 Torr					
<b>SHELF LIFE</b>	24 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	0,5 Kg / 0,53 Kg					
<b>SALE UNIT SIZE</b>	16 x 4,5 x 14 cm					
<b>PRIMARY PACKAGING</b>	Triple laminated PET/ALU/PE film					
<b>SECONDARY PACKAGING</b>	Heatsealed OPPCOEX/OPP laminated bi-pack bag; shrink wrap film					
<b>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</b>	Present on the poly laminated bag					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909220113					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	10 pcs x 0,5 Kg = 5 Kg / 5,3 Kg					
<b>SECONDARY PACKAGING SIZE</b>	32,5 x 21 x 14,5 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,009 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	1100	11	184,5	550	1,77	583

#### CHEMICAL-PHYSICAL CHARACTERISTICS

<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>HUMIDITY</b>	Max 5%
<b>HEAVY METALS</b>	Below limits set by EC Regulation 1881/2006
<b>PHYTOCHEMICALS</b>	Absent
<b>GENETICALLY MODIFIED ORGANISMS</b>	Absent
<b>TOTAL BACTERIAL COUNT AT 37° C</b>	< 10.000 CFU/g
<b>TOTAL COLIFORMS</b>	< 10 CFU/g
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent
<b>LISTERIA MONOCYTOGENES</b>	Absent



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### COFFEE PODS - BAHIA BLEND

#### ORGANOLEPTIC CHARACTERISTICS

<b>PRODUCT DESCRIPTION</b>	Ground roasted coffee blend in 18 single-dose pods packaging
<b>BLEND DESCRIPTION</b>	Blend composed of the very best natural Arabica from Central/South America and Africa expertly blended with selected Robusta from Africa, Indonesia and Asia. The aroma is strong and persistent with hints of cocoa and toasted bread and suggestions of dried fruits. The body is full and firm with a pleasantly bitter aftertaste.

#### MAIN CHARACTERISTICS

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	CMS004					
<b>ROASTING DEGREE</b>	Medium-light roasting					
<b>GRINDING DEGREE</b>	Suited to meet the precise percolation standard					
<b>VACUUM DEGREE OF PACKAGING</b>	Packaged in a protective atmosphere (nitrogen)					
<b>SHELF LIFE</b>	23 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	0,125 Kg / 0,210 Kg					
<b>SALE UNIT SIZE</b>	9,5 x 10,0 x 21,6 cm					
<b>PRIMARY PACKAGING</b>	Triple laminated PET/ALU/PE film. Filter paper: 25.0 g/m <sup>2</sup>					
<b>SECONDARY PACKAGING</b>	Cardboard packaging with custom graphics: 10,0 x 9,5 x 21,6 cm. Cardboard tray with custom graphics: 42,3 x 30,7 x 9,5 cm					
<b>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</b>	On the outer layer of each pod is shown the expiry month and year; on the label affixed on the outer packaging is shown both batch number and expiry date					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909225071					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	12 pcs x 125gr = 1,5 Kg / 2,8 Kg					
<b>SECONDARY PACKAGING SIZE</b>	42,3 x 30,7 x 9,5 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,0123 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	672	7	91,5	84	0,878	156,8

#### CHEMICAL-PHYSICAL CHARACTERISTICS

<b>RESIDUAL OXYGEN</b>	< 0,9%
<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>HUMIDITY</b>	Max 5%
<b>HEAVY METALS</b>	Below limits set by EC Regulation 1881/2006
<b>PHYTOCHEMICALS</b>	Absent
<b>GENETICALLY MODIFIED ORGANISMS</b>	Absent
<b>TOTAL BACTERIAL COUNT AT 37° C</b>	< 10.000 CFU/g
<b>TOTAL COLIFORMS</b>	< 10 CFU/g
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent
<b>LISTERIA MONOCYTOGENES</b>	Absent



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## BAHIA BARLEY COFFEE PODS

### ORGANOLEPTIC CHARACTERISTICS

<i>PRODUCT DESCRIPTION</i>	25 Roasted barley pods pack; 58 mm diameter
<i>BLEND DESCRIPTION</i>	100% Roasted barley blend. All the pleasure of a perfect steaming cup of fine barley coffee from the best crops for an exclusive pleasure without adding caffeine. Large 58 mm diameter pods for use with professional coffee machines and moka or infusion coffee makers.

### MAIN CHARACTERISTICS

<i>PRODUCT FOR</i>	Retail sector					
<i>PRODUCT CODE</i>	COR003					
<i>ROASTING DEGREE</i>	Medium roasting					
<i>GRINDING DEGREE</i>	Bar espresso					
<i>VACUUM DEGREE OF PACKAGING</i>	Not present					
<i>SHELF LIFE</i>	24 months					
<i>SALE UNIT NET/GROSS WEIGHT IN KG</i>	0,15 Kg / 0,20 Kg					
<i>SALE UNIT SIZE</i>	11,9 x 9,9 x 18,6 cm					
<i>PRIMARY PACKAGING</i>	Filter paper 21gr, Micropore polyethylene film, White Kraft paper					
<i>SECONDARY PACKAGING</i>	Glossy cardboard display unit. Cardboard tray with custom graphics					
<i>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</i>	On the underside of the sale unit					
<i>AROMA-SEAL VALVE</i>	Not present					
<i>EAN CODE</i>	8032909220243					
<i>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</i>	12 pcs x 0,15 Kg = 1,8 Kg / 3,1 Kg					
<i>SECONDARY PACKAGING SIZE</i>	37,9 x 43,3 x 18,6 cm					
<i>SECONDARY PACKAGING VOLUME</i>	0,0305 m <sup>3</sup>					
<i>PALLET</i>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	504	7	170	75,6	1,63	130,2

### CHEMICAL-PHYSICAL CHARACTERISTICS

<i>OCHRATOXIN</i>	Max 3 µg/Kg EC Regulation 1881/2006
<i>AFLATOXIN B1</i>	Max 2 µg/Kg EC Regulation 1881/2006
<i>AFLATOXIN B1+ B2 + G1 + G2</i>	Max 4 µg/Kg EC Regulation 1881/2006
<i>HUMIDITY</i>	< 7%
<i>DEOXYNIVALENOL</i>	1250 µg/Kg Reg CE 1881/2006





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## BAHIA FREEZE-DRIED INSTANT COFFEE

### ORGANOLEPTIC CHARACTERISTICS

<b>PRODUCT DESCRIPTION</b>	100% Agglomerated instant coffee
<b>BLEND DESCRIPTION</b>	Coffee blend composed of the finest origin of Arabica and Robusta. Thanks to the particular variety of the raw material used and the medium-dark roasting degree, it is possible to obtain the preparation of an excellent coffee. The taste is well balanced but firm, the aroma is clearly discernible with characteristic hints of toasted bread, dried fruits and cereals. The flavour is intense and the aftertaste is slightly bitter with hints of spices. The granulometry is such to allow the coffee to be added even after the water has been poured in the cup without remaining in suspension.

### MAIN CHARACTERISTICS

<b>PRODUCT FOR</b>	Retail sector					
<b>PRODUCT CODE</b>	CSB01					
<b>ROASTING DEGREE</b>	Medium-dark roasting					
<b>GRINDING DEGREE</b>	Agglomerate					
<b>VACUUM DEGREE OF PACKAGING</b>	Vacuum not present but each jar is hermetically foil sealed					
<b>SHELF LIFE</b>	24 months					
<b>SALE UNIT NET/GROSS WEIGHT IN KG</b>	0,1 Kg / 0,394 Kg					
<b>SALE UNIT SIZE</b>	Diameter 6,8 cm, height 14,7 cm					
<b>PRIMARY PACKAGING</b>	Glass jar; foil seal, plastic lid					
<b>SECONDARY PACKAGING</b>	Red cardboard tray and cover					
<b>PRINTED WORDINGS/SELL-BY DATE/ BATCH NUMBER</b>	Shown on the sale unit					
<b>AROMA-SEAL VALVE</b>	Not present					
<b>EAN CODE</b>	8032909220250					
<b>SECONDARY PACKAGING NR OF UNITS AND NET/GROSS WEIGHT IN KG</b>	12 pcs x 0,1 Kg = 1,2 Kg / 4,91 Kg					
<b>SECONDARY PACKAGING SIZE</b>	29,8 x 24,0 x 15,0 cm					
<b>SECONDARY PACKAGING VOLUME</b>	0,010 m <sup>3</sup>					
<b>PALLET</b>	Number of sales units	Nr of rows	Height (cm)	Net weight (Kg)	Volume (mc)	Gross weight (Kg)
	1584	11	170	158,4	1,632	1502,16

### CHEMICAL-PHYSICAL CHARACTERISTICS

<b>OCHRATOXIN</b>	Max 5 µg/Kg EC Regulation 1881/2006
<b>COFFEE-BASED DRY MATTER CONTENT</b>	> 95%
<b>CAFFEINE</b>	> 1%
<b>HUMIDITY</b>	< 5%
<b>AEROBIC MESOPHILIC PLATE COUNT</b>	< 5.000 CFU/g
<b>TOTAL COLIFORMS</b>	Absent
<b>YEASTS AND MOULDS</b>	< 100 CFU/g
<b>SALMONELLA</b>	Absent