









# IMPERIAL (1 kg)

### Characteristics

### COMPOSITION

Roasted coffee beans, with no added ingredients. A carefully blended mix of arabica and robusta coffees, selected at their origin. This coffee has been fast roasted, to give it a higher concentration and greater intensity of aromas and flavors.

### **GENERAL CHARACTERISTICS**

Traditionally well-known for its ability to stimulate memory and raise levels of alertness, as well as mitigate the effects of tiredness.

### ORGANOLEPTIC CHARACTERISTICS

Appearance - Abundant and persistent cream. Reddish nut brown color. Quite homogeneous. Aroma - Caramel, chocolate, cinnamon, spices and floral aromas.

Taste - Intense, well-rounded and velvety coffee. Slight acidity and excellent complexity. Long finish

### TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- pH (coffee-drink):  $5.4 \pm 0.2$  (largely depends on the type of water used)
- Acidity (drink; cm³ NaOH 0.1 N/10 cm³ solution): 1.1  $\pm$  0.1
- Ochratoxin A: <5µ/kg
- Presence of foreign bodies: <0.5%
- Defective grain content: <8.0%
- Loss of mass on drying: <5.0%
- Ash content, in relation to the dry matter: <5.0%
- Caffeine content, in relation to the dry matter: 1.5%  $\pm$  0.3%
- Chloride content of the ash: <1.0%
- Aqueous extract, in relation to the dry matter: 28.0%  $\pm$  5.0%

# MICROBIOLOGICAL - No microorganism

- No microorganisms present (<10 ufc/g)

### **PACKAGING**

Package | Sales Unit - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer with a one-way valve. The package is heat sealed. Shipping Box - Corrugated cardboard box containing 10 sales units.

# Useful Information

### CONSUMPTION

- To make the best coffee, warm the cup first.
- Your coffee machine should be regularly maintained to ensure that you keep enjoying top quality coffee.
- Get the best results by only grinding small quantities of coffee at a time.
- Grinding should be adapted to the machine type and should not be too fine or too coarse.

## STORAGE

Keep in a cool dry place.

### MINIMUM SHELF LIFE

24 months after packaging.

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		PALLET	UNITS	SEMITRAILER	CONTAINER
		800 x 1200 mm	48	48 x 30 = 1440	48 x 11 = 528
		1100 x 1100 mm	70	70 x 24 = 1680	70 x 10 = 700
PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Package - EM*	250074	-	5601487009019	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	-	43 x 26 x 29 cm	10 kg   10.7 kg