

# <section-header>



# CLÁSSICO (1 kg)

# Characteristics

### COMPOSITION

Roasted coffee beans, with no added ingredients. A carefully blended mix of arabica and robusta coffees, selected at their origin. The best African coffees have been directionally roasted to give them a full body and a smooth velvety character.

### 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. Nut brown color. Aroma - Caramel, toast and cinnamon aromas. Taste - Smooth, balanced and fairly full-bodied coffee. Low astringency and slight acidity.

### TECHNICAL CHARACTERISTICS

### PHYSICOCHEMICAL

- pH (coffee-drink): 5.5  $\pm$  0.2 (largely depends on the type of water used)
- Acidity (drink; cm<sup>3</sup> NaOH 0.1 N/10 cm<sup>3</sup> 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 microorganisms present (<10 ufc/g)
- ALLERGENS
- Does not contain.

### 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.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Package	250076	-	5601487333039	14 x 7.5 x 29 cm	1 kg   1.024 kg
Shipping Box	-	10	15601487333036	43 x 26 x 29 cm	10 kg   10.7 kg
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PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'	
800 x 1200 mm	480	480 x 33 = 15840	480 x 11 = 5280	480 x 25 = 12000	
1200 x 1000 mm	700	-	700 x 10 = 7000	700 x 20 = 14000	

GMOs – This product does not contain ingredients from genetically modified organisms (GMO), in accordance with Regulations (EC) No 1829/2003 and No 1830/2003 of the European Parliament and of the Council.