



CHOCOLATE CAPSULE¹

Characteristics

COMPOSITION

Milk and cocoa drink in powder form.

GENERAL CHARACTERISTICS

This chocolate includes cocoa of splendid origin, originating thus a high density drink, based on a recipe filled with tradition and full-flavored.

ORGANOLEPTIC CHARACTERISTICS

Appearance - Characteristic color of chocolate.

Aroma - Cocoa and white chocolate aroma.

Taste - Pleasant. Full-bodied, round and velvety. Soft and persistent.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Loss of mass on drying: <4.0%

- Ash content, in relation to the dry matter: <4.0%

ALLERGENS / WARNINGS

- Contains milk.

PACKAGING

Individual - Packaged, in a protected environment, in a polypropylene capsule, sealed at the top with complex film (PET/OPA/PP).

Package | Sales Unit - Cardboard box containing 16 individual portions in a bag in metallized film PET/PE.

Shipping Box - Corrugated cardboard box containing 10 sales units.

Useful Information

CONSUMPTION

- Torrié capsules are 100% compatible with machines that use this format¹ and can be used directly without any type of alteration or modification.
- To make the best coffee, warm the cup first.

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

18 months after packaging.

¹. Compatible with Nescafé® Dolce Gusto® equipment.

* Nescafé® Dolce Gusto® is a brand registered by another firm.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	-	12 g 16.4 g
Package	250304	16	5601487201468	14.5 x 8 x 18.1 cm	192 g 305.7 g
Shipping Box	-	10	15601487201465	41 x 30 x 19.5 cm	1.92 kg 3.38 kg

PALLET	UNITS	SEMITRAILER	CONTAINER
800 x 1200 mm	40	40 x 2 x 33 = 2640	40 x 2 x 11 = 880
1100 x 1100 mm - EM*	90	90 x 24 = 2160	90 x 10 = 900
800 x 1200 mm - EM*	80	80 x 33 = 2640	80 x 11 = 880

* EM - External Market