



BIO ACTIVE POD

Characteristics

COMPOSITION

Blend of roasted ground coffee and chicory.
Ingredients: Coffee (90%) and chicory (10%).

GENERAL CHARACTERISTICS

The fast pace of daily life, stress and poor eating habits all lead to a growing concern about our well-being. With this in mind, Torrié has launched a range of products suitable for our modern lifestyle, in the belief that the pleasure of enjoying a good coffee can be part of a healthy diet. Research has revealed that chicory may have a prebiotic effect stimulating the growth and activity of a limited number of beneficial bacteria in the colon (bifidobacteria). Chicory may therefore have a range of benefits such as improved bifidobacterial flora and the reduction of pathogens, the increased absorption of minerals and trace elements such as calcium, magnesium, iron and zinc and increased immune defense, among others.

ORGANOLEPTIC CHARACTERISTICS

Appearance - This Torrié Bio Active exhibits a consistent creamy foam, with a reddish brown color.
Aroma - The striking aromas of cinnamon, with notes of caramel and spices stand out in the nose.
Taste - In the mouth arise the characteristic bitterness involved in an intense flavor that lingers in the end.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Loss of mass on drying: <6.0%
- Ash content, in relation to the dry matter: <5.0%
- Chloride content of the ash: <1.0%
- Aqueous extract, in relation to the dry matter: 28.0% ± 5.0%

MICROBIOLOGICAL

- No microorganisms present (<10 ufc/g)

ALLERGENS

- Does not contain.

PACKAGING

Individual - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer. A coffee pod, wrapped in food grade paper, is inserted in a controlled (nitrogen) atmosphere. The package is then heat sealed.

Package | Sales Unit - Easy-open cardboard box containing 15 individual portions.

Shipping Box - Corrugated cardboard box containing 15 sales units.

Useful Information

CONSUMPTION

- Remove the pod from the package and place it in the espresso machine's filter.
- Check that the pod is centred inside the filter basket and fits perfectly.
- 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.
- Open the product immediately before using.

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

24 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	9.5 x 9.5 cm	7 g 9 g
Package	250101	15	5601487200416	9.5 x 9.5 x 18 cm	105 g 175 g
Shipping Box	-	15	15601487200413	50.5 x 31 x 19.5 cm	1575 g 2.85 kg

PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'
800 x 1200 mm	900	900 x 33 = 29700	900 x 11 = 9900	900 x 25 = 22500
1000 x 1200 mm	1200	-	1200 x 10 = 12000	1200 x 20 = 24000