



ATENA WHOLE COFFEE BEANS

Characteristics

COMPOSITION

Roasted coffee beans, no other ingredient added. Lot obtained from dosed combinations of *C. arabica* and *C. canefora* coffees (Robusta), selected at source.

GENERAL CHARACTERISTICS

1 Kg bag of roasted whole coffee beans

ORGANOLEPTIC CHARACTERISTICS

Appearance - Abundant and persistent cream, chestnut in color.

Aroma - Natural hint of honey, cocoa and nuts

Taste - Full-bodied and lingerine taste on the palate.

Intensity (Scale from 0-10): 8

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Loss of mass on drying: <6.0%
- Ash content, in relation to the dry matter: <5.0%
- Aqueous extract, in relation to the dry matter: 27.5% ± 7.5%
- Ochratoxin A: <3 µg/kg

ALLEGMENTS

- Does not contain.

PACKAGING

Pet/AL/PE 1 KG Bag in natural atmosphere, with aroma-saving valve.

Shipping Box - cardboard box, containing 6 sales units.



Useful Information

CONSUMPTION

- Caffè Partenope coffee beans can be used any type of semi-professional and professional coffee beans machine.
- to make the best coffee, warm the cup first.

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	G001	1	8054040250002	13 x 7,5 x 34 cm	1000g 1030 g
Shipping Box	-	6	-	30 x 30 x 30 cm	6000g 6180 g

PALLET	UNITS	SEMI TRAILER	CONTAINER 20'	CONTAINER 40'
800 x 1200 mm	504	504 x 33 = 16632	504 x 11 = 5544	504 x 25 = 12600