



## AFRODITE 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 toffee, nuts and orange blossom.

**Taste** - Full-bodied and sweet mellow taste.

**Intensity** (Scale from 0-10): 7

#### 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%  $\pm$  7.5%
- Ochratoxin A: <3  $\mu$ g/kg

#### ALLEGHERNS

- 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	G002	1	8054040250019	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