

PRODUCT SHEET



Product code: **97312**

Rev. 01

PRODUCT IDENTIFICATION

JM Espresso Classico 1 KG BEAN

CHARACTERISTICS

Roasting level	Medium roasting
Composition	Ground coffee from the best growing areas
Blend description	Intense coffee taste and aroma with notes of flowers and toasted bread
Grinding degree	-
Prevalent use	Espresso
Net Weight (g)	1000
Storage & transport conditions	The product should be carried during transport and storage at the temperature not higher than 25°C. Airfreight only with pressurized cabin.
Best before (in original packaging and normal storing conditions)	18 months

CHEMICAL PROPERTIES

Humidity	< 5%
Caffeine	from 1,5 to 2,5%
Ochratoxine	< 3 ppb

As required by the regulations we will keep counter sample of approved blend and samples of each delivery as proof of compliance. It is manufactured and packed in a manufacturing plant authorized by the competent health authorities.

The physical-chemical and microbiological standards and the packaging and labelling standards comply with the EU Regulations.

Integrated Management System certified according to the standards IFS, ISO 45001 and ISO 14001.

Does not contain allergens and do not exist the risk of cross contaminations.

SINGLE PACK

Type of material	Multilayer packaging
Pack size (mm) width x depth x height	130 x 85 x 230
Net weight (g)	1000
Gross weight (g)	1022

TRAY

Packaging	Box
Packaging unit (n.)	6
Multipack size (mm) width x depth x height	265 x 230 x 220
Net weight tray or carton (kg)	6
Gross Weight tray or carton (kg)	6,13

PALLET

Pallet	EPAL
Pallet size (mm) width x depth x height	800 x 1200 x 1905
Volume (m ³)	1,83
Tray/carton for layer (n.)	12
Layer (n.)	8
Number of multi-packs	96
Number of packs	576
Net weight pallet (Kg)	576
Gross weight pallet (Kg)	664,57

21/11/2023

Date

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Quality assurance