

PELLINI	PRODUCT SPECIFICATIONS	Revision 8
		Date 05/08/22
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0.0	PRODUCT	PELLINI AROMA ORO 6x1000 g IN BEANS	Produce Code	305750132
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1.0 PRODUCER DATA		
1.1	Producer	PELLINI CAFFÈ S.p.A.
1.2	Registered offices	Address: via 1° Maggio, 8 - 37012 Bussolengo (VR)
		Phone : +39 045 6763311 Fax : +39 045 6763411
		e-mail: pellinicafe@pellinicafe.it
1.3	Production plant	Address: via 1° Maggio, 8 - 37012 Bussolengo (VR)
		Phone : +39 045 6763311 Fax : +39 045 6763411
		e-mail: pellinicafe@pellinicafe.it
1.4	Company and/or product certifications	Quality System UNI EN ISO 9001, BRC, IFS Production made from organic agriculture Reg. EEC 834/2007 EAC certification Kosher certification

2.0 PRODUCT		
2.1	Product description	Roasted coffee in beans
2.2	Guarantees on finished product	Quality System UNI EN ISO 9001, BRC, IFS EAC certification Kosher certification Halal certification
2.3	Net weight per consumer unit	1000g
2.4	Gross weight per consumer unit	1020g
2.5	Ingredients - list	Ingredient
		Arabica Coffee
		Robusta Coffee
2.6	Description of production process	-Delivery of raw material and storage in special silos -Roasting -Storage in silos -Blending -Packing finished product -Palletizing and storage in warehouse -Shipment

3.0 PRODUCT CHARACTERISTICS			
3.1	Raw materials	Raw material	Characteristics
		Arabica Coffee	
		Robusta Coffee	

3.2	Chemical - physical	Characteristics	unit of measure	Average value	Tolerance
		Moisture	%	< 2	< 4
		Total ash	%		<5,2
		Caffeine	%		<1,95
		Delta 5 Avenasterol	%	4,05	1,95-5.8
		Filth test	n/25g		<5
		Ocratoxin A	ppb		<5
		Pesticides	ppm	Below legal limits	Below legal limits

3.3	Microbiological	Characteristics	unit of measure	Average value	Tolerance
		Negligible for reduced moisture content and low water activity			

3.4	Organoleptic	Characteristics	Description
		Colour	typical of roasted coffee
		Aroma	typical, intense, pleasing
		Flavour	Full cup, dense with mild acidity, fine aroma.
		Aspect	Product in beans

3.5	Nutritional		per 100 gr	Average value	per portion	Average value
		Energy value	kcal	340.6	kcal	
		Energy value	kJ	1402.6	kJ	
		Proteins	g	17.37	g	
		Carbohydrates Witch sugars	g	8.75 0.30	g	
		Fats Witch saturated fatty acid	g	14.18 6.36	g	
		Sodium	mg	5.6	mg	
		Taking into consideration the ways the product is used, nutritional values are to be considered negligible				

4.0	PACKING					
4.1	Primary package (Consumer unit)	Packed in flexible poly laminate film (PE-Al-PET) with a special valve "save aroma"				
	Ø Base (cm)	Height (cm)	Depth (cm)	Volume(cm³)	Gross weight (Kg)	
	13	24	7,5	2340	1,020	

4.3	Trade unit	Carton with 06 packages				
	Base (cm)	Height (cm)	Depth (cm)	Volume(cm³)	Gross weight (Kg)	Pieces per package
	29,5	26,8	28,5	20950,9	6,42	06

4.4	Pallet	Height (cm)	No. of layers	Pkgs. per layer	Total pkgs.
	EPAL HT 80x120	175	06	12	72

4.5	Lot code	How coded	Where placed
		ABBCD type code, A indicates year of production, BB day of production, C month of production, D filling line.	How placed on package - Back of the package - Hot printing foil

4.6	Coding	Consumer unit (EAN)	Trade unit (EAN)	Logistic unit (Pallet)
		8001685026004	8001685095789	SSCC number

4.7	Storage conditions	Room temperature
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4.8	Shipping conditions	Room temperature
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5.0	Shelf-life		
5.1	Expiration or minimum storage term	How coded	Where placed
		dd / mm / yyyy	How placed on package - Back of the package - Hot printing foil

5.2	Minimum storage term	Number of months
		18

5.2	Minimum acceptance term – days available for trade	Number of months
		14

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