

Café molido 100% Natural Pura Sangre,
 paquete de 250gr, envasado al vacío.
 Ingredientes: 100% café: variedades 30% arabica y 70% robusta

| | |
|---|---|
| Individual package | 250 g |
| Bulk packaging | 12 x 250 g |
| Way to store | Store in tightly closed packaging in a dry and cool place. The temperature of storage shouldn't be higher than a room temperature. |
| Organoleptic and physicochemical characteristics | |
| Color | Brown, uniform, mat |
| Look | Product with a loose consistency, without permanent grittiness, of an even degree of fragmentation, signs of microbial spoilage are unacceptable. |
| Flavour and smell of a brewed coffee | characteristic for a roasted coffee without any foreign flavours. |
| Content of mechanical impurities | unacceptable |
| Water content, % no more than | 4 |
| Caffeine content, % no less than | 1 |
| Qualitative sample for the presence of barley coffee | negative |
| Microbiological characteristics | |
| The presence of Salmonella | absent in 25g |
| Total number of microorganisms, no more than | $5,0 \times 10^4$ jtk/g |
| The number of pathogenic staphylococci, no more than | $1,0 \times 10^2$ jtk/g |
| The presence of mold and yeasts, no more than | $2,0 \times 10^2$ jtk/g |
| Physicochemical characteristics | |
| Ochratoxin A, no more than | 3 µg/kg |
| Acrylamide, no more than | 400 µg / kg |

*Our products are manufactured in accordance with the principles of GMP and GHP
 and meet the requirements of the system documents and procedures compliant Quality Management System
 with the requirements of PN- EN ISO 9001:2015*

