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Roas		
Product Code	Date: 23/06/2025	M 4.2_3 Revision N. 04

Product Name	Caffè Borbone Roasted Coffee Beans – Crema classica

Brand	BORBONE	Ingredients	Roasted coffee beans
Net Weight	1000g	Shelf-life	24 months
Packaging	ROASTED COFFEE BEANS – Packaged in aluminum wrapping suitable for food contact		
Transport and storage conditions	It is advisable to store in a cool, dry place, and in any case at a temperature not exceeding 40 degrees Celsius.		
Production facility	Zona industriale ASI, Loc. Pa	scarola, snc – 80023 (	Caivano (NA)

## **SENSORY CHARACTERISTICS**

BLEND DESCRIPTION	Full-bodied & balanced- Intensity 8/10		
	With a full and structured taste, with a persistent and balanced aroma, Crema Classica is inspired by the tradition of Neapolitan espresso and is the perfect choice for those looking for an espresso with a <i>great</i> character, in an ideal combination of intensity and delicacy.		
	Main characteristics:		
	<ul> <li>Perfect balance between Arabica and Robusta for a creamy experience</li> </ul>		
	With notes of cocoa and nuts		
	Ideal for a velvety but persistent coffee		

## ALLERGENS (according to Annex II of Regulation (EU) No. 1169/2011): None

**GMO:** The company declares that no ingredients derived from Genetically Modified Organisms (GMOs) are used in production. Therefore, the product is below the safety threshold (0.9%) that requires GMO labeling, in accordance with the precautionary principle established by Regulation (EC) No. 1830/2003, within the regulatory framework composed of Directive 2001/18/EC and Regulations (EC) No. 1829/2003 and 1830/2003.

## **CHEMICAL-PHYSICAL CHARACTERISTICS**

- Moisture:
- Ochratoxin A in roasted coffee:
- Pesticides:
- Acrylamide:

## **MAXIMUM LIMIT AND UNIT**

<3 %

<3 ppb (ref. Reg. (EC) No. 915/2023 & amds., incl. Reg. (EC) No. 1370/2022)</p>

<LMR (ref. Reg. (EC) No. 369/2005 & subs. amdt.)

<400  $\mu g/kg$  (ref. Reg. (EC) No. 2158/2017 & subs. amdt.)