

TECHNICAL SHEET COFFEE BEANS BLEND "CAPRICCIO"

DESCRIPTION

Roasted coffee beans

COMPOSITION OF THE BLEND

70% arabica 30% canephora

DETAIL ON ORIGINS

Brazil, Guatemala, Ethiopia (arabica); India (canephora)

AROMATIC PROFILE

Cup with round, syrupy and dense body. Intense aroma of cocoa, caramel and dried fruit and sweet-bitter taste with very low acidity. Long lasting persistent aftertaste with velvety palate sensation.

INSTRUCTIONS FOR USE

Grind the coffee beans with coffee grinder until a powder is obtained. The different granulometry makes this mixture suitable to be used with different extraction methods. Its best yield is with the espresso method.

RESTRICTIONS OF USE

Excessive consumption is not recommended for children, pregnant women and patients with heart disease and diseases for which excessive consumption is not recommended by the doctor.

FEATURES

Humidity	g /100 g	0,9
Ashes	g /100 g	5,0

PACKAGING

2 kg canisters

Units per carton: 3 - Cartons per pallet: 56 - Pallet dimensions: 80x120x230

STORAGE

Store in a cool and dry place, away from sources of heat and humidity. The storage period is at least 18 months from the date of production, if kept intact.

TREATMENTS

No irradiation treatment applied to materials or their components.

MANUFACTURER

D.M.C. S.r.l. - Manuel Caffè

In the factory site of: Via dei Bar 14 31020 - San Vendemiano (TV) - Italia

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QUALITY CERTIFICATIONS	
Kosher	
ORIGIN_	
Produced in Italy.	