



PRODUCT SPECIFICATIONS

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GENERAL CHARACTERISTICS

PRODUCT DESCRIPTION: Ground Coffee

FORMAT: Vacuum packed 250g

BRAND: Don Anecio

LABELLING

- Product Designation
- Ingredients: Coffee
- Batch/Best Before End: (check packaging)
- Produced and packed by: RGSEAA: 25.01320/A
- Net weight: 250g . 8.8 Oz.
- Manufacturing Batch Number
- EAN Code

QUALITY CERTIFICATES

- ISO 9001:2008
- IFS vs6
- Kosher Certification

PHYSICAL AND CHEMICAL CHARACTERISTICS

Determinations	Nominal Value and Tolerances	Laboratory I/E
Caffeine (% s/s)	≥ 0.7 % mass in dry matter	External lab.
Ochratoxin A	$\leq 5\mu\text{g/kg}$	External lab.
Total Ashes (%)	≤ 6 % in dry matter	External lab.
Soluble solids in aqueous extract	≥ 20 % and ≤ 35 %	External lab.
Humidity (%)	≤ 5 %	I. lab.and E. Lab
pH	≥ 5.00 % and ≤ 5.70 %	Internal Lab.
Granulometry	<250 : 20% (± 5 %) y ≥ 800 : 1.5% (± 1.5 %)	Internal Lab.
Average particle size	400 μ	Internal Lab.
Density (g/L)	440-460	Internal Lab.
Vacuum	Mín. 600 mmHg	Internal Lab.
Colour (° L)	34.0 L (± 1)	Internal Lab.
Oxígeno residual (%)	Absence	Internal Lab.

Clinical testing is realized in our internal laboratory of Jurado Hermanos S.L. or using external accredited laboratories, according to Quality Plan Established.

MICROBIOLOGICAL CHARACTERISTICS

- Due to the nature of raw material and its manufacturing process, in which it reaches more that 200°C, microbiological analysis is not included.

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ORGANOLEPTIC CHARACTERISTICS

- AROMA: Woody, cereal, walnut, toasted bread and hazelnut aroma. Medium intensity.
- FLAVOUR: Good acidity, right bitterness. Pleasant and smooth aftertaste.

LOGISTIC TAB

- Primary packaging: 250g vacuum pack.
- Secondary packaging: Plastic shrink.
- Pallets: 100 x 120 cm.

ALLERGEN and GMO's

ALLERGEN	Presence	Trace Possibility
Cereals with gluten (wheat, rye, barley, oat, spelt, kamut or their hybrids) and their derived products.	NO	NO
Crustaceans and their derived products.	NO	NO
Eggs and their derived products.	NO	NO
Fish and their derived products.	NO	NO
Peanuts and their derived products.	NO	NO
Soy and their derived products.	NO	NO
Milk and their derived products.	NO	NO
*Dry fruits and their derived products.	NO	NO
Celery and their derived products.	NO	NO
Mustard and their derived products.	NO	NO
Sesame and their derived products.	NO	NO
Sulphur dioxide and sulfites (More than 10 mg/kg or mg/l like SO ₂)	NO	NO
Seeds and their derived products.	NO	NO
Molluscs and their derived products.	NO	NO

* Almonds, hazelnuts, nuts, cashew nuts, pecan, Brazil nuts, pistachios, macadamia nuts Australia nuts and their derived products.

**This product do not contain GMO's

USE AND CONSERVATION INSTRUCTIONS

- To prepare ground coffee is necessary to use a coffee machine or and filtered system.
- Recommended doses: One tablespoon of coffee per cup (from 5g to 9g according to taste).
- Use preferably water of maximum purity.
- Never let the coffee boil. Serve immediately.
- Once the pack is open, keep it closed in a fresh and dry place and away from foreign odors.
- Average milling to be used in Italian, melitta and plunger coffee maker.
- Destination: general public.
- Use restrictions in vulnerable consumers (people suffering cardiovascular problems, blood pressure, children...)

AVERAGE LIFE

- This is not a perishable product.
- Under adequate storage and handling conditions, it will preserve its organoleptic properties for a long time.
- Recommended consumption period: 24 months after packaging date.

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APPLICABLE LAW

- European Commission recommendation on 8th de November 2013 regarding research of acrylamide levels in food.
 - Royal Legislative Decree 1676/2012, 14th December coffee law approved.
 - Regulation (UE) 1169/2011, 25th October, concerning the provision of food information to consumers.
 - Regulation (UE) 10/2011, 14th January on plastic materials and articles intended to come into contact with food (and successive updates).
 - Regulation 1881/2006, 19th December, setting maximum levels for certain contaminants in foodstuffs (and successive updates).
 - Regulation (UE) 2073/2005 on microbiological criteria for foodstuffs (and successive updates).
 - Regulation (UE) 396/2005 concerning levels (MRLs) for pesticides in food and feed (and successive updates).
- Regulation (UE) 852/2004, 29th April on the hygiene of foodstuffs.

Don Anecio Inc

12462 SW 117 CT,
MIAMI FL, 33186

MADE AND CONFIRMED BY QUALITY
DEPARTMENT: