



# Beans

Date of issue: 23/05/2025

Written by: Biagio Lombardi

## Product Description

Product Name	BEANS"
Product Description	CONTAINER IN POLYPROPYLENE MATERIAL CONTAINING ROASTED COFFEE
Product Specifications	
Brand Name	BARATTINI
Appearance	
Contenuto	250g 1000 g
Schelf life	18/24 Months 1kg Bag
UR	< 5%
Packaging	Bag With Heat-sealed Relief Valve
Packaging	PET+AL+PE

## Available blends

DECAF	70% Robusta 20% Arabica

## Absence of OGM

GMO guarantee. The product does not contain or does not come from genetically modifying organisms pursuant to CE regulation 1829/2003 and 1830/2003



# Beans

Date of issue: 23/05/2025

Written by: Biagio Lombardi

## Microbiological characteristic

Total bacterial load	< 10000 UFC/g
Yeasts	< 100 UFC/g
Molds	< 100 UFC/g
Total coliforms	< 10 UFC/g
E.coli	< 10 UFC/g
Salmonella	Assente/25g

## Organoleptic characteristics

Physical state	Fine Granules	Smell	Typical of coffee
Color	Brownish		
Flavor	Typical of coffee		

## The product obtained complies with the requirements of the current legislation

Norm	Topics
Reg. CE 178/2002	It establishes the general principles and requirements of food law, establishes the European Food Safety Authority and establishes procedures in the field of food safety (traceable)
Law 30/04/1962 n. 283 and subsequent amendments and additions to Presidential Decree March 26, 1980 n.327	Hygienic regulation of the production and sale of food and beverage substances
Reg .CE 852/2004	Hygiene of food products
Legislative Decree 27.1.92 n.109 and subsequent amendments and additions Legislative Decree 27 / 9.07 n.178; EU Regulation 1169/2011	The labeling, presentation and advertising of food products (including allergens)
Reg.CE 2073/2005	Microbiological criteria applicable to food products
Decr.MINISAN 27.2.96n.209	Discipline of food additives allowed in the preparation and storage of food substances
Decr.Min.SALUTE 27.8.04	Phyto-sanitary products: maximum residue limits of the active substances in products intended for food
Reg.CE 1829/2003	Genetically modified food and feed



# Beans

Date of issue: 23/05/2025

Written by: Biagio Lombardi

Reg.CE 1830/2003	Traceability and labeling of genetically modified organisms and the traceability of food and feed obtained from genetically modified organisms
Decree MIN SAN 21.3.73 and subsequent amendments and additions	Hygienic regulation of packaging, containers, tools, intended to come into contact with food substances or substances for personal use
D.P.R. 23.8.82 n.777 Decr L.vo 25.1.92 n.108 L.22.2.94 n.146 art 48 Decr.L.vo26.5.97 n.155 D.L 15.6.98n.182	Implementation of Dir 76/893 / EEC relating to materials and objects intended to come into contact with food products
REGOLAMENTO (CE) N. 1881/2006	Defines the maximum levels of certain contaminants in food products
REGOLAMENTO (UE) 2017/2158	Establishes mitigation measures and reference levels for the reduction of the presence of acrylamide in foods

## Allergens Information table

Allergens	Presence on the product line	Presence on the product line	Presence in the factory
Cereals containing gluten and derived products	no	no	no
Crustaceans and shellfish-based products	no	no	no
Eggs and egg products	no	no	no
Fish and fish products	no	no	no
Peanuts and peanut products	no	no	no
Soy and soy products	no	no	no
Milk and dairy products (including lactose)	no	no	no
Nuts and derived products	no	no	no
Celery and celery-based products	no	no	no
Mustard and mustard products	no	no	no
Sesame seeds and sesame seed products	no	no	no
Sulfur trioxide and sulphites (SO <sub>2</sub> > 10mg / Kg or 10ml/l)	no	no	no
Lupins and lupine-based products	no	no	no
Molluscs and shellfish-based products	no	no	no

## Nutritional Values

REGULATION (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011It states that for:

*The products covered by Directive 1999/4 / EC of the European Parliament and of the Council of 22 February 1999, relating to coffee extracts and chicory extracts (1), whole or ground coffee beans and whole or ground decaffeinated coffee beans; the nutritional values are omitted.*



# Beans

**Date of issue: 23/05/2025**

**Written by: Biagio Lombardi**

## Storage conditions

The warehouse must be cool, dry and properly ventilated, the packages must be intact and tightly closed, and stored raised from the floor away from heat sources, the relative humidity of the air must be low, if possible use a conditioned environment. It is advisable to sanitize the warehouse premises according to the self-control plan

## Transport conditions

Check that the means of transport are suitable, clean not infested they must be at least arched and in the hot season it is better to opt for insulated

## Guarantee

Yehgs Co Limited guarantees its products for a period referred to the shelf life as long as they are contained in the original packaging and transported and stored correctly

All materials intended to come into contact with coffee in this technical specification are suitable for containing food products, in compliance with the provisions of current legislation.

Note: Our technical staff is at your disposal for any clarification or suggestion

Note: the content of the following specific sheet is the property of Yehgs Co Limited the same without authorization cannot be disclosed to third parties

Note: The company assumes no responsibility, nor will it accept any request for damages of any kind, deriving from use irresponsible, illegal or improper, direct or indirect, of the product presented or sold. It is the user's responsibility to check the compliance with legal obligations relating to the food produced on the basis of the information received and / or contained in this document;

This form has been drawn up using the information system and, therefore, does not bear any signature.



# Beans

Date of issue: 23/05/2025

Written by: Biagio Lombardi

## DECAF

It's the blend with a high percentage of Robusta that blends a precious and unique aroma to a strong coffee. A decaffenaited and bold break where the sweet cream is thick with a corposo base.

### Medium Roasting



Arabica Robusta

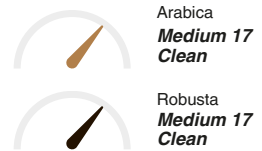
### Intensity



### Sensory Profile



### Screen Grade



## PACK

Item SKU	Blend	EAN Code	Net Weight	Gross Weight	Pack size in cm (H/L/D)
1000 g					
BARATIN-COF-CAP-INDE-011	DECAF	8033993872509	1000g	1025g	35 x 13,5 x 7,5

## BOX

Item Code	Blend	ITF14 Code	Pcs x box	Net Weight	Gross Weight	Box size in cm (H/L/D)	Box x pallet	Box x layer	Layers x pallet	Pallet size including platform (H/L/D)
1000 g										
-----	DECAF	-----	6	6000g	6530 g	24,5 x 29,5 x 27	96	12	8	cm 178x80x120