



COLÔMBIA CAPSULE¹

Characteristics

COMPOSITION

Ground, roasted coffee, no other ingredient added. Lot obtained from 100% *C. arabica* coffees, selected from the best regions of Colombia.

GENERAL CHARACTERISTICS

Box of 10 aluminium capsules compatible with Nespresso® machines (1).

ORGANOLEPTIC CHARACTERISTICS

Appearance - Abundant and persistent cream, hazelnut in colour.

Aroma - Flavours of caramel, dried flowers, spices and dark chocolate.

Taste - Intense, velvety, full-bodied coffee, with a very prolonged aftertaste.

Intensity (Scale from 0-10): 8

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Loss of mass on drying: <6.0%
- Ash content, in relation to the dry matter: <5.0%
- Aqueous extract, in relation to the dry matter: 27.5% ± 7.5%
- Ochratoxin A: <3 µg/kg

ALLERGENS

- Does not contain.

PACKAGING

Individual - Packaged in a protective atmosphere, in a 100% aluminium capsule.

Package | Sales Unit - Cardboard box, containing 10 individual doses.

Shipping Box - Corrugated cardboard box, containing 12 sales units.



Useful Information

CONSUMPTION

- Torrié capsules are 100% compatible with machines that use this format¹ and can be used directly without any type of alteration or modification.
- To make the best coffee, warm the cup first.

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

24 months after packaging.

¹ Compatible with Nespresso® equipment.

* Nespresso® is a registered trademark, owned by a third party not related to Torrié, mentioned to consumer's information purposes.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	-	5 g 6,16 g
Package	250775	10	5601487207255	15,6 x 8,1 x 3,2 cm	50 g 76,8 g
Shipping Box	-	12	15601487207252	20,0 x 16,5 x 16,0 cm	600 g 1001,6 g

PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'
800 x 1200 mm	4032	4032 x 33 = 133056	4032 x 11 = 44352	4032 x 25 = 100800
1200 X 1000 mm	5184	-	5184 x 10 = 51840	5184 x 20 = 103680