



Specs

Coffee Beans

Product Description: Roasted Coffee Beans

Organoleptic Characteristics: Process: Subjected to roasting procedures adhering to defined characteristics and specifications.

Color: Varies according to the roast type (low, medium, or high).

- Presentation and Packaging**
- Jute or Sisa Sacks (60 kg or 69 kg): Sacks constructed from breathable natural fibers, ensuring cleanliness and the absence of unusual odors.
 - Inner Airtight Bags (GrainPro / Ecotact): High-barrier sleeves designed to protect against moisture, oxygen, and pests, positioned within the jute sack to maintain the grain's freshness and acidity.
 - Bulk in Container (MegaBag / Bulk Liner): A substantial polyethylene liner fitted within the container for large-scale industrial shipments (18 to 21 tons).

- Storage and Preservation**
- Grain Moisture: Must be meticulously maintained between 10% and 12% (ideally 11%). If it exceeds 12.5%, it becomes susceptible to mold and mycotoxins; if it drops below 9.5%, it suffers a decline in color, weight, and cup quality.
 - Storage conditions: Maintain a temperature between 18°C and 22°C with relative humidity below 60%-65%. Items should be stored in darkness on wooden (ISPM 15) or plastic pallets, ensuring they are distanced from the walls.
 - Transport: In clean, dry containers (Dry Van), entirely devoid of chemical odors or moisture, furnished with insulating thermal blankets and desiccant bags (dry bags) to avert condensation during the maritime journey.

- Labeling and Marking**
- Bag Marking: Direct printing using indelible, eco-friendly ink on the jute bag, featuring the following information:
 - Health Registration Number
 - Company name and address, product designation, manufacturing and expiration dates, batch number, gross weight, and net weight.

