

Gold Selection

Skilful selection of the finest coffees with a full-flavoured taste for a perfect bitter sweet balance. A unique, full bodied espresso with a fragrance of milk chocolate with vanilla notes.

Taste area: Well balanced.

.....

Origins: Natural Arabica from Brazil, high quality washed Colombian Arabica and Robusta from the Island of Java.

.....

Composition: 70% Arabica - 30% Robusta.

.....

Prevalent notes: Sweet, milk chocolate.

.....

Body: ● ● ● ● ●

.....

Aroma: ● ● ● ● ●

.....

Roasting: Medium.

.....



Gold Selection



Product unit

Packaging	Physical state	Shelf Life	Product code	EAN code	Nominal quantity	Gross weight
Bag	Whole bean	24 MONTHS	4320	8000070043206	1000 g	1025 g

Trade unit

Outer packing	N° of bags	Size (length/width/height)	EAN code	Gross weight
Cardboard	6	31 X 31 X 24 cm	8000070143203	6,55 kg

Pallet

Type	Composition	Size (length/width/height)	Gross weight
EPAL (80 X 120)	66 TRADE UNIT (6 X 11)	80 X 120 X 200 cm	460 kg