

CERTIFICATO N. **3597**  
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IL PRODOTTO  
 THE PRODUCT

**Roasted coffee in grains labeled "CAFFE' VERO"**

(Sold by thermo-welded packaging 500gr - 1000gr)

**Roasted milled coffee labeled "CAFFE' VERO"**

(Sold by packaging 250gr; capsules and pods)

DELL'ORGANIZZAZIONE  
 OF THE COMPANY

**COFFEE COMPANY SPA**

Via del commercio, 1 – 36100 VICENZA

È CONFORME ALLO STANDARD:  
 IS IN COMPLIANCE WITH THE STANDARD:

**DTP 076**

NEL RISPETTO DEI SEGUENTI REQUISITI:  
 WITH RESPECT OF THE FOLLOWING:

- OCHRATOXINE A: max limit 5 ppb on green coffee.
- MILLING: minimum limit 17 for the 'Arabica' and 16 for the 'Robusta'
- QUALITY RAW COFFEE: use of a selection of coffee among the most appreciated on the market (see attachment 1)
- COFFEE ROASTER: this machine is roasting coffee through pre-heating and roasting through warm air (not flame) combined with a roasting time not below 15 minutes.
- TIME OF DELIVERY TO CLIENT: it is ensured a life cycle of the product from production to delivery to client which is not above 30 days – for coffee in grains, and 100 days of work for the milled coffee.

IL PRESENTE CERTIFICATO È SOGGETTO AL RISPETTO DEL REGOLAMENTO CSQA. LA VALIDITÀ DEL  
 PRESENTE CERTIFICATO È SUBORDINATA A SORVEGLIANZA PERIODICA E RINNOVO TRIENNALE.  
 THIS CERTIFICATE WILL SATISFY THE REQUIREMENTS ESTABLISHED BY CSQA. THE VALIDITY OF THIS  
 CERTIFICATE DEPENDS ON PERIODIC SURVEILLANCE AND RENEWAL EVERY THREE YEARS

PRIMA EMISSIONE:  
 FIRST ISSUE

**11.11.2005**

EMISSIONE CORRENTE:  
 CURRENT ISSUE

**21.07.2020**

SCADENZA:  
 EXPIRY DATE

**03.11.2023**

L'AMMINISTRATORE DELEGATO  
 THE CHIEF EXECUTIVE OFFICER  
 Dr. Pietro Bondo

CSQA Certificazioni Srl

Via S. Gaetano, 74 – 36016 Thiene (VI)



## REQUIREMENTS OBJECT OF CERTIFICATION

- OCHRATOXINE A: max limit 5 ppb on green coffee.
- MILLING: minimum limit 17 for the 'Arabica' and 16 for the 'Robusta'
- QUALITY RAW COFFEE: use of a selection of coffee among the most appreciated on the market:

ORIGIN	QUALITY MIN.	SCALE of QUALITY (from max to min.)
Brazil	NY2	PER DIFETTI DA NY2 A NY8
Colombia	EXCELSO	SUPREMO, EXCELSO, EUROPA, UGQ, CONSUMO, PASILLIA, RIPIO
Costa Rica	SHB	SHB, GHB, HB, MHB, HGA, MGA, LGA, P
Guatemala	SHB	SHB, HB, semi HB, EPW, PW
Ethiopia	GR. 2	1 – 8
Kenya	AA	AA++, AA+, AA, AB, C, E, TT, T, UG, M
India	A	AA, A, AB, PB, C, BULK
Ivory Coast	GR1	GR1 – GR 4
Cameroun	GR1	GR1 – GR4
Indonesia	GR2	GR1 – GR6
Vietnam	GR1	GR1 – GR3
Source: Philippe Jobin & Cie- "Il caffè prodotto nel mondo" – ed. with CD-ROM 2004		

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