

# GUSTO FORTE

A blend with consistent cream and a strong, decisive flavour that leaves a pleasant aftertaste of cocoa.

**Taste area:** Intense

**Intensity:** 10/10

**Roasting:** Dark

**Notes:** Cocoa and spices

**Water temperature:**



90/92°

**Recommended dose:**

7g/30cc

9g/120cc

11g/260cc



Espresso



Caffè Crema



Black Coffee



# GUSTO FORTE



## Product Unit

Packaging	Physical state	Shelf life	Code	Quantity
Bag	Beans	24 MONTHS	2868	1000 g

## Trade Unit

Outer Packaging	N° of bags	Size (L x W x H)	EAN code	Gross weight
Cardboard	6	31 x 31 x 24 cm	8000070128682	6,55 kg

## Pallet

Type	Composition	Size (L x W x H)	Gross weight
PALLET EPAL HIGH TEMP. TREATMENT	66 TRADE UNIT	80 x 120 x 200 cm	460 kg