

Cross Dek espresso 7,2 g Paper Pod



1

Green coffee is treated with steam



2

Caffeine is removed using carbon dioxide



3

Coffee is roasted with hot air



The result is a decaffeinated coffee with the same organoleptic characteristics of a traditional coffee

Dek



A mild and well rounded, full bodied blend with a velvety crema. A selection of the best coffees to give you a decaffeinated espresso with an intense and persistent taste.

Taste area: Balanced

Origins: Arabica from Brazil and Robusta from Vietnam

Composition: 60% Arabica - 40% Robusta

Body: ■ ■ ■ ■ ■

Aroma: ■ ■ ■ ■ ■

Roasting: Medium


Notes: Roasted cereals and barrique

LAVAZZA
TORINO, ITALIA, 1895

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Product Unit

	Packaging	Physical state	Shelf life	Code	EAN code	Quantity
	Branded box 18 Paper Pods	Ground	24 Months	1095	8000070110953	1,5 kg

Trade Unit

	Outer Packaging	Boxes for TU	Size (L x W x H)	EAN code	Gross weight
	Cardboard	6	33,20 x 20,20 x 19,50 cm	8000070110953	1,51 kg

Pallet

	Type	Composition	Size (L x W x H)	Gross weight
	EPAL (80 x 120)	96	80 x 120 x 185 cm	190 kg

