

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



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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

