



# CERTIFICAZIONE DI PRODOTTO

CERTIFICATO N. **3597**  
CERTIFICATE N.

IL PRODOTTO  
THE PRODUCT

**Roasted coffee in grains labeled "CAFFE' VERO"**  
(Sold by thermo-welded packaging 500gr - 1000gr)

**and**

**Roasted milled coffee labeled "CAFFE' VERO"**  
(Sold by thermo-welded packaging 250gr)

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 nota above 30 days – for coffee in grains, and 100 days of work for the vacuumed 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 **07.11.2008**

SCADENZA:  
EXPIRY DATE **06.11.2011**

IL PRESIDENTE  
THE PRESIDENT  
Dr. Luigi Bartoli

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



## Attachment n. 1 to the certificate n 3597

### 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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