PRODUCT TECHNICAL DATA SHEET · COFFEE AND SPICES

Roasted coffee

ORIGIN
Colombia

Roasted Coffee Beans · Arabica (*Coffea arabica*)

REFERENCE	REVISION	DATE	HS CODE
PGC-FT-CAFT-CO	01	Nov 8, 2026	0901.21





01 GENERAL IDENTIFICATION

Product	Roasted whole-bean coffee, not decaffeinated
Species	Arabica (*Coffea arabica* L.) · specific cultivars of the lot PENDING
Green coffee grade	Colombian Excelso green coffee, as per the catalog
Country of origin	Colombia · department, coffee region and roaster PENDING
Roast level	Light, medium or dark to the customer's specification PENDING
Intended use	Grinding and brewing · food service, industry and distribution channels
Sales department	Polo Group Company · the exporter is the roaster or origin operator, named in the contract

02 TECHNICAL DESCRIPTION

Colombian Arabica coffee, roasted whole bean, with a smooth and aromatic cup profile, traceable origin and grading by defects (catalog). It is made from Excelso green coffee, Colombia's standard export grade, defined by the National Federation of Coffee Growers (FNC) by bean size, defects, moisture and cup test.

Roasting turns the green bean (maximum moisture 12%) into a brown bean with low residual moisture, which releases CO_2 during the days after roasting. That is why roasted coffee needs packaging with an oxygen and moisture barrier and a degassing valve.

CATALOG Polo Group 2026 catalog condition STANDARD legal or regulatory limit

REFERENCE indicative value, not guaranteed PENDING to be confirmed with the producer

03 ANALYTICAL SPECIFICATIONS

Table 1 · Quality parameters

PARAMETER	VALUE	UNIT	METHOD	STATUS
CATALOG CONDITIONS				
Species	**Arabica**	—	Origin declaration	CATALOG
Presentation	**Roasted whole bean**	—	Visual inspection	CATALOG
Green coffee grade	**Excelso**	—	FNC export standards	CATALOG
SOURCE EXCELSO GREEN COFFEE · FNC RESOLUTION 05/2002				
Bean size	**Screen 14; ≥ 50% on screen 15**	1/64"	Screen sieving	STANDARD
Beans passing screen 12	**≤ 1.5**	%	Screen sieving	STANDARD
Defective beans	**≤ 72 (≤ 12 group I)**	no./500 g	FNC grading	STANDARD
Green coffee moisture	**≤ 12**	%	ISO 6673	STANDARD
Odor, color and cup	**Characteristic**	—	FNC cup test	STANDARD
Live insects	**Absent**	—	Visual inspection	STANDARD
ROASTED COFFEE · REFERENCE VALUES FROM COLOMBIAN ROASTERS				
Moisture	**≤ 4**	%	ISO 11294	REFERENCE
Caffeine (dry basis)	**≥ 1.0**	%	ISO 20481	REFERENCE
CONTRACT PARAMETERS TO BE DEFINED WITH THE ROASTER				
Roast level (color)	**—**	L* · Agtron	Colorimetry	PENDING
Cup score	**—**	points	SCA cupping protocol	PENDING
Defective beans after roasting	**—**	no./sample	Visual inspection	PENDING
Roasted lot moisture	**—**	%	ISO 11294	PENDING
Roast date and degassing	**—**	days	Production records	PENDING

Green coffee values per FNC Resolution 05 of 2002; Resolution 02 of 2016 kept the requirements for moisture, defects, infestation, odor, color and cup, and simplified the marking ("Excelso – Café de Colombia"). Validity of later amendments PENDING. The roasted coffee reference values come from technical data sheets of Colombian roasters and are not a guarantee for the lot.

04 FOOD SAFETY AND CONTAMINANTS

PARAMETER	LIMIT	REGULATORY REFERENCE	STATUS
Ochratoxin A	**≤ 3.0 µg/kg**	Reg. (EU) 2023/915 · roasted coffee beans and ground coffee	STANDARD
Acrylamide	**400 µg/kg**	Reg. (EU) 2017/2158 · benchmark level, not a maximum limit	STANDARD
Molds and yeasts	**n=5, c=2, m=100, M=200 CFU/g**	NTC 3534:2007, cited in Colombian roasters' data sheets	REFERENCE
Pesticide residues	**MRL**	Codex MRLs · Reg. (EC) 396/2005 if the destination is the EU	STANDARD
Lot analysis (OTA, pesticides)	**—**	Certificate of analysis per lot	PENDING

Allergens. Coffee is not among the allergens listed in Annex II of Regulation (EU) No 1169/2011. Risk of cross-contact at the roasting plant PENDING.

EU deforestation. Coffee, roasted or not, falls within the scope of Regulation (EU) 2023/1115 (EUDR), expected to apply from Dec 30, 2026. Geolocation data of the farms PENDING.

05 CERTIFICATIONS

CERTIFICATION	SCOPE	STATUS
PGI "Café de Colombia"	Protected geographical indication in the EU · use authorized by the FNC	PENDING
FSSC 22000 / ISO 22000	Food safety system of the roasting plant	PENDING
HACCP	Hazard analysis and critical control points plan	PENDING
Rainforest Alliance · Fairtrade · 4C	Farm-level sustainability, depending on the program	PENDING
Organic (EU / USDA)	Certified lots only	PENDING
Halal · Kosher	Depending on the destination market	PENDING

No certification is considered confirmed until a current copy of the certificate in the name of the roaster or the lot is received.

06 PACKAGING

Packaging (catalog)	70 kg jute bags · GrainPro · big bags
Suitability for roasted coffee	Oxygen barrier and degassing valve PENDING
Marking	Product, net weight, lot, roast date, "Café de Colombia" origin and roaster PENDING

Technical note. The 70 kg jute bag and GrainPro are standard formats for green coffee. For roasted coffee, the inner packaging with a barrier and valve should be confirmed with the roaster; without it, shelf life is reduced.

07 COMMERCIAL AND LOGISTICS TERMS

Table 2 · Commercial and logistics

ITEM	CONDITION	STATUS
Presentation	Arabica · roasted whole bean · Excelso	CATALOG
Packaging	70 kg jute bags · GrainPro · big bags	CATALOG
Palletizing	Bags per pallet and pallets per container	PENDING
Container	20'	CATALOG
Capacity	±19–20 t per 20' container (≈ 270–285 bags of 70 kg)	CATALOG
Incoterms® 2020	FOB · CFR · CIF depending on destination	CATALOG
Port of loading	Named in the contract · Buenaventura, Cartagena and Santa Marta are the coffee export ports	PENDING
Price and availability	On request · weekly quote at origin market prices	CATALOG
Documents	Commercial invoice · packing list · bill of lading (B/L) · certificate of origin (EU–Colombia preferential origin proof where applicable) · certificate of analysis of the lot · certificates of the contracted certifications · EUDR due diligence documents for the EU · health certificates as required by the destination country	BY DESTINATION

The number of bags per container is calculated from the load stated in the catalog (19,000–20,000 kg ÷ 70 kg).

08 STORAGE AND SHELF LIFE

- Clean, cool, dry and dark place, free of strong odors, protected from heat and moisture.
- Roasted coffee absorbs odors and oxidizes in air: keep the package closed.
- Reference shelf life: 10 months from roasting, per Colombian roasters' data sheets (ground coffee in trilaminate packaging) REFERENCE
- Shelf life of the roasted beans in the contracted packaging PENDING

09 ADDITIONAL INFORMATION

Origin. In the 2025-2026 coffee year (October to September), Colombia produced 12.65 million 60 kg bags, 15% less than the previous cycle, and exported 11.78 million bags REFERENCE. In the first quarter of 2025, Buenaventura handled 61% of the coffee exported, Cartagena 32% and Santa Marta 7%.

References. FNC Resolutions 05/2002 and 02/2016 · NTC 3534:2007 · Regulations (EU) 2023/915, 2017/2158, 2023/1115, 1169/2011 and (EC) 396/2005 · ISO methods and SCA protocol.

Polo Group Company · Sales Department
Rafael Polo Ruiz, CEO & Founder · rafael.polo@pologroupcompany.com · +34 629 85 99 19
pologroupcompany.com · Villarrobledo · Albacete · Spain