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	COFFEE INSTANT	ED No: 03
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1. PRODUCT NAME

COFFEE INSTANT

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Instant coffee is prepared from coffee berries of the species of *Coffea Arabica linnaeus* (Arabica) and/or *Coffea Canephora piremex franchet* (Robusta). Green Arabica and Robusta coffee beans are suitably roasted, processed using concentrating/brew extraction and either freeze dried or spray dried.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Arabica and/or Robusta coffee beans

3.2. OTHER PERMITTED INGREDIENTS

NONE

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CAC/RCP 69-2009 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF OCHRATOXIN A CONTAMINATION IN COFFEE

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.
- Ochratoxin A <10 ppb

6. CHEMICAL CRITERIA

PARAMETERS

Proximate

Moisture Spray dried, Agglomerated

<5.0%

Caffeine content (By dry weight)

2.7 - 3.5%

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Flavour and aroma	The aroma of prepared coffee shall be free from caramelised, burnt, straw-like, fermented, musty, strong bitter or any other objectionable flavour or odour; shall have a characteristic flavour and aroma of instant coffee.
Foreign material	The finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.
Colour	The coffee shall have a typical brownish-black coffee colour.
Appearance	Can be agglomerated, granular looking or fine powder.
Storage and Transportation	Ambient

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	285 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or high-vacuum sealed or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 250g to 500g
Warranty at delivery location	4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
 12.2. UNSTD-GEN-04: "UN Certification"