

|  |                             |  |                  |
|--|-----------------------------|--|------------------|
|  | <b>UN RATIONS STANDARD</b>  |  | DATE: 31/08/2018 |
|  | <b>COFFEE GROUND</b>        |  | ED No: 03        |
|  | <b>CODE: UNSTD-COM 2135</b> |  | Page: 1 of 2     |

## 1. PRODUCT NAME

COFFEE GROUND

### PRODUCT RISK

|     |        |      |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

## 2. DESCRIPTION



Ground Arabica coffee is prepared from coffee berries of the species of *Coffea Arabica lineaus* (Arabica). Green Arabica coffee beans are suitably roasted and ground to a suitable size which may be graded as fine, extra fine, medium or course. The roasting may be done to the desired colour which may be light, medium or dark roast.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Arabica 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 content (Max)                     | 5.0% (m/m dry basis) |
| Total Ash                                  | 3.0 - 6.0 %          |
| Caffeine content (By dry matter basis) Min | 1%                   |

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

## 7. PHYSICAL CRITERIA

|  |                             |  |                  |
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| PARAMETER                  | LIMITS   |
|----------------------------|--|
| Flavour and aroma          | The aroma of 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 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 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    | 397 Kcal                    |

## 10. PACKAGING

| PARAMETER                     | LIMITS  |
|-------------------------------|---|
| Primary packaging             | Can 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 500g to 1 Kg   |
| 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"