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|  | UN RATIONS STANDARD | | DATE: 30/10/2011 |
| | COFFEE GROUND | | ED No: 01 |
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1. PRODUCT NAME

COFFEE GROUND

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Ground Arabica coffee is coffee that has been prepared from coffee berries of the species of *coffea Arabica lineaus* (Arabica) and/or *Coffea Canephora Pirex Francher* (ROBUSTA). Green arabica coffee beans are suitably roasted and ground to a suitable size which may be graded as fine, extra fine, medium or coarse. The roasting may be done to the desired colour which may be light, medium or dark roast. The product is sealed in cans.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Arabica coffee beans

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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.

6. CHEMICAL CRITERIA

PARAMETERS

MAXIMUM LIMITS

| | |
|--|----------------------|
| Moisture content (Max) | 5.4% (m/m dry basis) |
| Total Ash (Max) | 6.0% |
| Acid insoluble ash (Max) | 1.0% |
| Water soluble ash (dry matter basis) Min | 65% |
| Caffeine content (By dry matter basis) Min | 1% |
| Water soluble matter | 35% |

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QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-------------------|---|
| Flavour and aroma | The aroma of prepared coffee beverage 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 beverage shall have a typical brownish-black coffee colour |
| Appearance | Can be agglomerated, granular looking or fine powder |

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 | 100 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Can high-vacuum sealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 | Up 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"