	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>COFFEE INSTANT INDIVIDUAL POUCH</b>		ED No: 01
	CODE: UNSTD-COM 2137		Page: 1 of 2

## 1. PRODUCT NAME

COFFEE INSTANT INDIVIDUAL POUCH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Instant coffee that has been prepared from coffee berries of the species of *Coffea Arabica lineaeus* (Arabica) and/or *Coffea Canephora* (Robusta) blend. Green Arabica and Robusta coffee beans are suitably roasted and processed using concentrating/brew extraction and then either freeze dried or spray dried and packaged in individual pouches.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Arabica and Robusta coffee beans blend.

### 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

Spray dried, Agglomerated	5.0%
Freeze dried	2.6%
Caffeine content (By dry weight) Min	
Spray dried, powdered / Spray dried,	2.0%
Agglomerated	2.0%
Freeze dried	2.0%

### QUALITY PARAMETERS

### MAXIMUM LIMITS

	<b>UN RATIONS STANDARD</b>	<b>DATE: 30/10/2011</b>
	<b>COFFEE INSTANT INDIVIDUAL POUCH</b>	<b>ED No: 01</b>
	<b>CODE: UNSTD-COM 2137</b>	<b>Page: 1 of 2</b>

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	300 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene high-vacuum Lightproof,UV Protectand heat sealor 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	2 to 3 Gr
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"