

	UN RATIONS STANDARD		DATE: 01/04/2024
	COFFEE GROUND		ED No: 04
	CODE: UNSTD-COM 2135		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 lineaeus* (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

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

- 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 LIMIT
Moisture content (Max)	≤ 5.0%
Ochratoxin A	≤ 5 ppb
Acrylamide	≤ 400 ppb
QUALITY PARAMETERS	LIMIT
Total Ash	2.0 - 5.0 % (on dry basis)
Acid insoluble ash	≤ 0.1 % (on dry basis)
Caffeine content	≥ 0.9 % (on dry basis)
Product is subject of DNA Authentication	

	UN RATIONS STANDARD	DATE: 01/04/2024
	COFFEE GROUND	ED No: 04
	CODE: UNSTD-COM 2135	Page 2 of 2

7. PHYSICAL CRITERIA

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 Temperature	15°C to 25°C

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	330 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 250 g to 1 Kg
Warranty at delivery location	Minimum 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"