

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>COFFEE INSTANT</b>	ED No: 04
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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 pirex francher* (Robusta). Green Arabica and Robusta coffee beans are suitably roasted, processed using concentrating/brew extraction and either freeze dried or spray dried. The sprayed dried particles may be agglomerated where particles are bound together using steam and pressure to produce larger granules.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Arabica and/or Robusta 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 LIMITS
Moisture	≤ 4.0 %
Ochratoxin A	≤ 5 ppb
Acrylamide	≤ 850 ppb
QUALITY PARAMETERS	LIMITS
Caffeine content	≥ 1.2 %
Ash	≤ 12% (on dry basis)
Acid insoluble ash	≤ 0.1% (on dry basis)
Total glucose	≤ 2.46 %
Total xylose	≤ 0.45 %

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## 7. PHYSICAL CRITERIA

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.
Solubility	
in cold water (at 16 +/-2 C)	< 3 minutes
in boiled water	< 30 seconds
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	320 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 250 g to 500 g
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"