



Nescafé Dolce Gusto

Product name	12397695 - EA SBUXWHT CAPPUCCINO CAP 12Caps 3x120g GB
Recipe number	DKR134 + DMM10
Product Description	Roast and Ground Coffee and Sweetened Whole Milk Powder in separate Nescafé Dolce Gusto capsules
Shelf-life	12 months when stored in its original packing and hermetically sealed. Storage test conducted at 20oC and 65% Relative Moisture
Recommended Storage Conditions	Preserve from direct, prolonged sunlight and hot places. Store in a clean, cool and dry place.

Physico-chemical and microbiological Characteristics

Characteristic	LI/Method	Specification
Sensory	IN/OUT	As per reference sample
Enterobacteriae	LI-00.711-4	absent in 2x0.1g
T.V.C.	LI-00.701-2	max 5000 /g
Salmonella	LI-00.746	Absent in 25g
Moisture	LI-21.802	1.5 – 3%

Ingredient listing

Coffee Capsule: Roast and Ground Coffee (100%)

Milk Capsule: Whole Milk Powder (82,4%), Sugar (17,6%), May contain Soya

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Prepared by: Darren Lowe (Technical Applications Group)			Authorised by: Dean Pe	plow, Quality Assurance Manager





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Nutritional information

Declared table on pack (EUR)						
Decared values updated on September 2012						
NUTRITION INFORMATION	NUTRITION INFORMATION Unit per 100g per 100ml serving % GDA					
Mixes	g	as sold		20.0		
Energy (with fibers 8kJ/g)	kJ	1 749	133	293		
Energy (with fibers 2kcal/g)	kcal	419	32	70	3%	
Fat	g	20.7	1.5	3.2	5%	
of which: saturates	g	12.1	0.9	2.0	10%	
Available Carbohydrates	g	33.6	2.9	6.7	3%	
of which: sugars	g	30.1	2.6	6.0	7%	
Fibre (DP > 3)	g	10.6	0.1	0.2	_	
Protein	g	17.2	1.3	3.1	6%	
Salt	g	0.45	0.04	0.09	2%	

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Intolerance information

Allergens/intolerance	Yes	No	Direct	Cross
ingredients, including			Addition	Contamination
derivatives:				
Peanuts		Х		
Nuts		X		
Milk, including lactose	X		X - Milk	
Eggs		X		
Soybeans		X		X - May contain
				Soya
Fish		X		
Crustaceans		X		
Cereals containing gluten,		X		
i.e., wheat, rye, oats, spelt,				
kamut or their hybrid strains				
Celery		Х		
Lupines		Х		
Molluscs		Х		
Mustard		X		
Sesame seeds		X		
Sulphur dioxide and		X		
sulphites at concentrations				
of more than 10 mg/kg or				
10 mg/litre				

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Packaging type	Capsule, consisting of - Multi-layer polypropylene /Evoh/polypropylene capsule,		
	polypropylene and calcium carbonate pyramid plate, aluminium bottom film,		
	and laminate of printed PET and polypropylene/Evoh/polypropylene top film.		
	Carton- Paper & fibreboard carton		
	3 cartons packed in a Cardboard Outer Tray.		
Net quantity Per Carton, 12 capsules of which:			
declared	6 x 5.5g e (Roast and ground coffee)		
	6 x 14.5g e (Powder whole milk, sugar)		
	Per tray – 3 x 120g e		

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Marston Lane, Tutbury, Staffordshire, DE13 9LY, England.



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Coding

Lot Code @ Secondary Packaging is:

The Lot Code detail is applied to the base of the Display Carton and is as follows for product produced 13th November 2018 at Tutbury Factory on Secondary Packaging Line X, the code will read:



8 317 1092 X

Minute Coding is also indicated on the carton.

Best Before is 1 year from date of packing, with no rounding.

Best Before Date is displayed as:

(DD.MM.YYYY)

Production Date is displayed as:

(DD.MM.YYYY)

Eg:

Store in a dean, coof and dry place / Conservare dans un endroit propre, sec et à température ambiante, / Conservare en lugar limiplo, fresco e seco. / Conservare in luggo asciulto e lontano da fonti di calore. / Хранить при температуре не выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности воздуха не / Испетатура в выше 20°C и относительной влажности в выше 20°C и относительной в выш

Signature

Full name Dean Peplow

Position Quality Assurance Manager

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