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General Specification Report - Customers

Part [Rev]: PRD3928 [1]

Description Medium Roast Organic Arabica Coffee

Status CURRENT Frame [Rev]: PRD [9] Planned Eff.: 09/11/2017 Specification Type: PRD

Created by: Sian Abbott Created on: 29/11/2016 12:50:14

Last Modified By: Sian Abbott

Last Modified On: 24/10/2017 10:20:32 Current On: 09/11/2017 16:23:26

Ingredients and Allergens

Ingredient	Synonym	Qty	Level	Comment	Rec. Factor	Declare
instant coffee		99.90			0	
vegetable oil		0.10			0	Ø
Total:		100				

Additional Recipe Information

Organic instant coffee and non-organic coffee oil

Quality Marks, Country of Origin

Ingredient Name	Level	Quality Mark	Quality Mark List	Country of Origin	Country of Origin List
instant coffee	1	Fairtrade;Organic		DE	
vegetable oil	1			DE	

GMO Risk Management

Please see attached GMO Manufacturer's Declaration

Ingredient Supplier Information

Ingredient Name	Level	Ingredient Supplier Name	Country	Comments
instant coffee	1	Wertform GmbH	Germany(DE)	Green beans from Honduras, Peru,
				PNG, UG
vegetable oil	1		Germany(DE)	

Allergens

Allergens and products thereof	Present in recipe	Cross Contamination	Not Present	Comments
celery			Z	
cereals containing gluten > 20mg/kg			Z	
crustaceans			Z	
eggs			Z	
fish			Z	
lupin			Z	
milk			Z	
molluscs			Z	
mustard			Z	
nuts			Z	
almonds				
Brazil nuts (paranuts)				
cashew nuts				
hazelnuts				
macadamia nuts				
pecan nuts				
pistachios				
walnuts				
peanuts			Ø	
sesame seeds			Ø	
soybeans			Ø	
sulphur dioxide & sulphites >10mg/kg or mg/l			V	

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List of Ingredients

organic instant coffee

non-organic coffee oil

Nutritional Information

Nutritional Dimensions

	Value	UoM	Comments
Nutritional value per	100	g	
Serving size	1.5	g	

Nutritional values given based on	both

Preparation State for serving size

	Туре	Comments
Nutritional values calculated for	unprepared	

Nutritional Data

Property	of which	Value	UoM	%RI	Value / Serv.	%RI / Serv.	Comment
Energy	kJ	1327	kJ	16	20	0	
Energy	kcal	315	kcal	16	5	0	
Total fat		0.3	g	0	0.1	0	0.1 g mean s < 0.1 g
Fat	saturates	0.2	g	1	0.1	0	0.1 g mea ns < 0.1 g
Total carbohydrates (excluding fibres)		47	g	17	0.7	0	
Carbohydrates	total sugars	2	g	2	0.1	0	0.1 g mea ns < 0.1 g
Total fibres		20	g	78	0.3	1	
Total protein		21	g	41	0.3	1	
Salt		0.8	g	13	0.1		0.1 g mean s < 0.1 g

Additional Nutritional Information

Information based on the nutritional analyses of representative samples from DEK GmbH (mean values of seven coffee analyses)

Claims and other Mentions

Legal Mentions for Organic Products

	Value
% organic ingredients from agricultural origin	99.9

	EU / Non EU
General origin organic ingredients	Non EU

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 Value

 Organic Certifier Name
 Ecocert IMO Gmbh

 Organic Certifier Code
 DE-ÖKO-005

Legal Mentions for Fairtrade Products

	Value
Fairtrade Certifier Name	FLO-CERT
Fairtrade Certifier Code	FLO ID 2331

	Value
% fairtrade ingredients	100

Product Labeling Information

Legal Name

	Name				
English	Fairtrade Organic Instant Coffee				
German					

Country of manufacturing	Germany(DE)

Storage Conditions before Opening

Ambient conditions

Storage Conditions after Opening

The container content should be consumed within 4 weeks after opening.

Preparation Instructions

Consumer Unit Content

Packaging spec	Net content	Bruto weight	Drained weight	UoM	Metrological-e	Servings per CU	Serving UoM
PCK3776	200			g	Ø	67	Portion(s)
PCK3772	500			g	Z		
PCK3774	50			g	Ø	25	Portion(s)

Production Information

General Description Manufacturing and Packaging Process

Please see attached General Flow Chart

Please see attached Flow Chart Jars

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WERTFORM GMBH: FD_SD_AGGLO_Process_farbig_engl.pdf

[File: FD_SD_AGGLO_Process_farbig_engl.pdf]

WERTFORM GMBH: HACCP Flowchart Jars_Pouches_July 2015.pdf

[File: HACCP Flowchart Jars_Pouches_July 20.pdf]

WERTFORM GMBH: Product specification_decaffeinated.pdf

[File: Product specification_decaffeinated.pdf]
WERTFORM GMBH: GMO Kaffee_20161104.pdf

[File: GMO Kaffee_20161104.pdf]

	Value
Shelflife (in days)	900

Shelflife determination method

The classical route to determine the stability of foods in storage is to conduct a storage test. The packed, original sealed products are stored in the context of storage tests under ambient conditions, as these occur in regular household situations. An evaluation of the reference samples, which are taken during the routine production and which are kept beyond the end of shelf life, is carried out. Samples are tasted after the end of shelf life. Due to the low aw-value, a microbiological control is not required during the storage tests The products are checked regarding the following characteristics: Appearance, Smell, Taste

The great similarity of our products and our longtime experience with the used raw- and packaging materials as well as the finished products enable an assignability of the results from stability studies. Consequently for these products, the shelf life can be defined without carrying out durability tests or rather before they are concluded.

Product Features

Organoleptic Properties

Property	Norm					
Appearance	freeze dried particles					
Colour	brown					
Consistency	freeze dried particles					
Odour	typical coffee					
Taste	typical coffee					

Chemical and Physical properties

Parameter	UoM	Target	Min	Max	Analysis Method	Frequency	Comments
pH			4.65	5.25	1.4 g in 100 ml dem		
					in. water		
Acidity	ml		4.7	6.5	1.4 g in 100 ml de		titration with 0.1
					min. water		m NaOH to pH
							6.7

Other Product Related Information

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According Chemical and Physical properties:

These parameters support the evaluation of taste.

The values can exceed or fall below the named ranges without any impact on the flavour profile.

Additional Information

Declaration of Compliance Product

In accordance with the Wessanen Supplier Quality Booklet, point 2. Regulatory Compliance:

All finished products supplied to Wessanen must comply with the latest amendment of European legislation and with any relevant codes of practice applicable to the product or process. Any changes to, or proposals of change, which impact the regulatory compliance of Wessanen branded products in the market must be advised immediately to the appropriate Wessanen representative.

All products supplied must comply with the appropriate regulations:

- o Relevant European legislation
- o Relevant legislation of the country where the product is manufactured and packed