

General product information sheet

Cold Brew coffee concentrate 28% DM

Article codes:	81000 (20kg) and 81001 (190kg)
Ingredients:	Water, 28% coffee
Coffee variety:	Arabica / Robusta blend
Storage instructions:	Well-closed in a cool and dry place away from strong odours
Instructions before use:	Before using the product shake well, dissolve any solid matter back into the liquid matrix. Solid particles will accumulate at the bottom of the packaging over time.
Shelf life:	Unopened cool storage ($\leq 4^{\circ}\text{C}$) – maximum 12 months Use within 5 days after opening
Dosage:	According to taste, approx. 5g product per 100 ml water

	Norm	Measure method
Physical		
Density	1,098-1,142	In-house-method
Dry matter	25,73-30,24%	In-house-method
pH*	5,0 - 6,5	In-house-method
Foreign matter	Free from foreign matter	Sieve
Color	$\leq 2.5\Delta E$	In-house-method
Brix	29,7-36,3	In-house-method
Total acidity	0,87-1,45 g/100g	In-house-method
Turbidity:	-	In-house-method
Taste:	strong aromatic, full bodied, lingering good coffee aftertaste, slightly turbid body.	Organoleptic
Micro		
Total plate count	<10 cfu/g	ASU L 06.00-18
Yeasts/Moulds	<10 cfu/g	ASU L 01.00-37
Enterobacteriaceae	<10 cfu/g	ISO 21528-2
E. coli	Absent/g	ISO 16649-2
Salmonella spp.	Absent/25g	ISO 6579
Coagulase pos. staphylococci	Absent/g	
Pseudomonas spp.	Absent/g	WES 186
Heat resistant moulds	Absent/g	ISO 6888-2
	CFU Colony Forming Units	
Chemical		
Ochratoxin A**	< 3 ppb	ISO 14132
Acrylamide**	< 400 ppb	ISO 18862
Caffeine	0,5-3,0%	ISO 20481

* The pH level will decrease over time.

**Parameter is only valid on roasted coffee beans used for the production of the liquid coffee concentrate.

Claims

Free from GMOs according to EC 1829/2021 and 1830/2019.

Does not contain allergens according to EC 1169/2011.

Radiation is not used in the manufacturing of instant coffee according to EC 2/1999

No **engineered nanomaterial** is used in the production process and is present in the raw materials according to EC 1169/2011

Nutritional values

Nutritional values	Units	Per 100g	Per 5 g	Method
Energy	kJ (kcal)	470 (110)	6,9 (1,7)	Analysed
Fat	g	<0,5	0,0	Analysed
- of which saturated fatty acids	g	<0,1	0,0	Analysed
Carbohydrates	g	25,3	0,0	Analysed
- of which sugars	g	21,7	0,0	Analysed
Protein	g	2,3	0,1	Analysed
Salt	g	0,016	3,7	Calculated (sodium x 2,5)
Sodium	g	6,4	1,5	Analysed
Dietary Fiber	g	<0,5	0,0	Analysed

The information above was given to the best of author's knowledge. The data may not be regarded as contractual guarantee of product properties.

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Quality officer

