

Granuled Instant Coffee Specification

Physical and Chemical Characteristics

Jacobs Rich Roast Instant Coffee Granules 6x100g (0421324)

Country of Origin: Product of more than one country

Composition: A soluble extract of pure roasted coffee beans.

Taste: To match the agreed standard, and to be free from any non-coffee taints or odours.

Shelf Life;

In Jars: 24 Months from day of packing.

Chemical Analysis; Microbiological Standards; Moisture Test Target <5% Karl Fischer Method TVC <1000 cfu/g DIN-ISO 10772 part 2:1986 Enterobacteriaceae <100 cfu/g Ochratoxin A (ug/Kg) Moulds <100 cfu/g <5 ppb HPLC Yeasts <100 cfu/g Commission Regulation (EC) No 1881/2006 of S.aureus <20cfu/g 19 December 2006 E.coli Not detected/g Acrylamide (ug/Kg) Salmonella spp. ELISA Not detected in 25g 850ppb benchmark Primary Packaging; (All food contact packaging is of food grade material.) Heavy Metals (max levels); Target grade material.) Lead ≤ 1ppm Glass Jar weight 210+/-10g Mercury ≤ 1ppm Glass Jar weight 210+/-10g Tin ≤ 200ppm PP Cap 9.40 +/-0.5g
Ochratoxin A (ug/Kg) <100 cfu/g <5 ppb HPLC Yeasts <100 cfu/g Commission Regulation (EC) No 1881/2006 of S.aureus <20cfu/g 19 December 2006 E.coli Not detected/g Acrylamide (ug/Kg) Salmonella spp. ELISA Not detected in 25g 850ppb benchmark Primary Packaging; (All food contact packaging is of food grade material.) Test Lead ≤ 1ppm Mercury ≤ 1ppm Glass Jar weight 210+/-10g
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Cadmium ≤ 1ppm Case dimensions 155x235x155mm
Arsenic ≤ 1ppm Case weight 2039g
Caffeine Content; Solubility;
2 grams of coffee must be soluble in 150ml of hot water (60
Not Less than 2% or greater than 5% 70°C) within 30 seconds with gentle stirring. To have a
sediment level between A1 and B1 (Cafea UK Ltd Method).
Carbohydrates – ISO24114:2011 (g/100g);
(OC's & OP's) Not Detected in (ug/kg)
Total Sugars; Colour;
Glucose <2.46 To match Cafea UK Ltd Internal Standard.
Xylose <0.45
CMO / Late learning Dates

GMO / Intolerance Data;

The mentioned product does not require any declaration according to GMO EC regulations 1829/2003 and 1830/2003. To the best of our knowledge and according to current investigations of the International Coffee Organisation, no genetically modified green coffees are on the market or in the production chain.

This product is produced in a factory that is free from nuts and nut products.



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Nutritional Information – Composition Instant Coffee per edible portion

* * * * * * * * * * * * * * * * * * *	Per 100g	Per Serving 2.0g	State analytical or theoretical (specify method/source of theoretical data)
ENERGY kJ	1327	27	
ENERGY kcals	315	6.3	
FAT g	0.3	0	
Of which SATURATES g	0.2	0	
CARBOHYDRATE g	47	0.9	Analytical
of which TOTAL SUGARS g	2.0	0	
DIETARY FIBRE g	20	0.4	
PROTEIN g	21	0.4	
SALT	0.8	0	

Vitamins and Minerals

	Per 100g	Per Serving 2g	% RI per serving	State analytical or theoretical (specify method/source of theoretical data)		
VITAMIN A ug	0	0	0			
VITAMIN D ug	0	0	0			
VITAMIN E mg	Tr	Tr	0			
VITAMIN C mg	0	0	0	Theoretical:-		
THIAMIN mg	0.04	Tr	0			
RIBOFLAVIN mg	0.21	Tr	0			
NIACIN mg	24.8	0.5	3			
VITAMIN B6 mg	0.02	Tr	0			
FOLATE ug	11	0.2	0			
VITAMIN B12 ug	0.4	Tr	0	McCance & Widdowsons 7 th Edition, Revised		
BIOTIN mg	67	1.3	0.9			
PANTOTHENATE mg	Tr	Tr	0			
CALCIUM mg	140	3	0			
PHOSPHORUS mg	310	62	8			
IRON mg	4.6	Tr	. 0			
MAGNESIUM mg	330	7	2]		
ZINC mg	1.1	Tr	0			
IODINE ug	Tr	Tr	0	1		

Are the following allergens and their derivatives present in the product formulation;	Yes	No
Cereals containing gluten		✓
Lupin		✓
Crustaceans		✓
Molluscs		✓
Fish		✓
Eggs		✓
Peanuts		✓
Soybeans		✓
Milk		✓
Nuts (namely almond, hazelnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut)		✓
Celery		✓
Mustard		1
Sesame seeds		✓
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO2.		✓



Granuled Instant Coffee Specification

Health & Safety Data

Product Name; Jacobs Rich Roast Instant Coffee Granules 6x100g		
Dangerous Components:	None	
Physical Data;		
Vapour pressure:	No data.	
Solubility:	The product is readily soluble in water.	
Fire & Explosion Hazards;		
Flash point	No data	
Extinguishing media	Water	
Extraordinary fire and explosion hazard	None	
First Aid Treatment in case of Emergency;		
Ingestion	No risk	
Inhalation	Breath in fresh air	
Eye contact	Rinse with water, consult physician	
Special Protection Required	None	

Warranty:

This coffee will conform to the;

- Food Safety Act 1990 and subsequent amendments
- Food Hygiene Regulations 1995
- Food Hygiene (England) Regulations 2010 AS AMENDED (SI 2007/56)
- General Food Regulations 2004 (EC Reg. 852/2004)
- Reg. 2073/ 2005 on micro criteria for foodstuffs (as amended by EU Regulation No. 1441/2007)
- Food Labelling Regulations 1996 (includes declaration of allergens) (Eng. Reg. 2009 which implement directives 2003/89/EC, 2005/26/EC, 2006/142/EC, 2007/68/EC
- The Food Information Regulations 2013 (FIR) enabling the provisions of Regulation (EU) No 1169/2011
- Weights and Measures Act 1985
- The Pesticides (Maximum Residue Levels in Crops, Food and Feeding Stuffs) (England and Wales) Regulations 2008
- The Plastic Materials and Articles in Contact with Food (Regulation (EC) No. 1935/2004 food contact plastics (Regulation 10/2011)
- The Coffee Extracts and Chicory Extracts Regulations 2000
- Cafea UK complies to Regulations European Legislation: Commission Regulation (EU) 2022/1370 (Ochratoxin)
- ISO24114:2011 Instant coffee -- Criteria for authenticity
- Cafea UK complies to Regulations (EU) 2017/2158 'establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food'

Our Quality system complies with the BRC Global standard of third party inspection.

This specification will be recognised as approved by Cafea UK Ltd if a signed copy is not returned within 3 months of the original draft specification being sent

Date of Issue: 01/09/2022	Issued By: Carol Rhodes Technical Services Manager
Review Date: 09/09/2022	Reviewed By: Carol Rhodes Technical Services Manager Version: 2
Reason for Review:	Include product images below
Review Date: 09/10/2023	Reviewed By: Carol Rhodes Technical Services Manager Version: 3
Reason for Review:	Include barcodes below on request of customer, removed Particle Size Analysis and
	Bulk Density, revised Ochratoxin A Commission Regulations.
Approved by Cafea UK Ltd:	Signed by: Date: 10 10 23
C. Proder.	Print Name:

On behalf of (Company name):

Barcodes:

09/10/2023

EAN: 5011021024925 TUC: 05014776026930







