

# SD1M Spray dried instant coffee

Specification code IC/3/OP

Date 02/08/2024

**DESCRIPTION** 

Loose powder with light brown color without permanent lumps

**INGREDIENTS** 

100% spray-dried instant coffe

## PHYSICOCHEMICAL AND ORGANOLEPTIC REQUIREMENTS

Humidity in %	No more than 4
Color after preparation	Light brown
Solubility	Whole
Mechanical imputities	Unacceptable
Density	245 ÷ 275
Caffeine	> 2 %
Ochratoxin A in µg/kg	No more than 5
Acryloamide μg/kg	No more than 850

### MICROBIOLOGICAL REQUIREMENTS

Total number of microorganisms	No more than 5x10⁴ jtk/g
Number of yeasts and molds	No more than 2x10² jtk/g
Salmonella presence	Absent in 25 g
Presence of Listeria monocytogenes	Absent in 25 g

Allergen assessment: The product does not contain allergenic ingredients

**GMO**: The product does not contain genetically modified raw materials

**Packing form**: The packaging meets the requirements of Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and products intended to come into contact with food and Commission Regulation (EU) No. 10/2011 on materials and plastic products intended for contact with food.

**Storage**: Store in a dry and cool place in an tightly closed container.

Preparation: Pour into a cup one or more teaspoons of instant coffee and pour hot but not boiling water.

Shelf life: 2 years

Our certificates







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Approved by

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# SD2M Spray dried instant coffee

Specification code IC/4/OP

Date 02/08/2024

**DESCRIPTION** 

Loose powder with light brown color without permanent lumps

**INGREDIENTS** 

100% spray-dried instant coffe

## PHYSICOCHEMICAL AND ORGANOLEPTIC REQUIREMENTS

Humidity in %	No more than 5
Color after preparation	Brown
Solubility	Whole
Mechanical imputities	Unacceptable
Density	240 ÷ 270
Caffeine	> 2,8 %
Ochratoxin A in μg/kg	No more than 5
Acryloamide μg/kg	No more than 850

### MICROBIOLOGICAL REQUIREMENTS

Total number of microorganisms	No more than 5x10⁴ jtk/g
Number of yeasts and molds	No more than 2x10² jtk/g
Salmonella presence	Absent in 25 g
Presence of Listeria monocytogenes	Absent in 25 g

Allergen assessment: The product does not contain allergenic ingredients

**GMO**: The product does not contain genetically modified raw materials

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**Storage**: Store in a dry and cool place in an tightly closed container.

Preparation: Pour into a cup one or more teaspoons of instant coffee and pour hot but not boiling water.

Shelf life: 2 years

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