Coffee Paste, Columbian & Arabica COFC

1- PRODUCT DESCRIPTION

Coffee extract made from pure Arabica Colombian coffee beans.

Legal nomenclature: Coffee extract.

Intended use: For food flavoring. Professional use only.

Place of production of the final product: France

2- PRODUCT COMPOSITION

Ingredients list:

Caramel (wheat glucose syrup, water, sugar), water, sugar, coffee extract, sodium hydroxide (acidity corrector).

3- CHARACTERISTICS OF THE PRODUCT

Organoleptic specifications:

Aspect	Liquid	Visual
Colour	Brown	Visual
Aromatic profile	Mild, without bitterness. Intense and rich with delicate vegetal and fresh ground coffee notes.	Organoleptic

Physicochemical specifications:

Density	1,290 ± 0,050	Densimeter 20 ° C
Brix	67 ± 2	Refractometer 20° C
Dried substances	60 +/- 3	Desiccation at 105°C
pH	4,7 ± 0,05	In solution at 10%

Microbiological specifications:

Total plate count (30°C) /1g	< 10 000	NF EN ISO 4833-1	
Yeast /1g	< 100	AFNOR NF V.08.059	
Mould /1g	< 100	AFNOR NF V.08.059	
Enterobacteries /1g	< 10	AFNOR NF V.08.054	
Escherichia Coli /1g	Negative	AFNOR NF V.08.053	
Coagulase + staphylococci (37°C) /1g	< 10	NF EN ISO 6888-2	
Salmonella in 25g	Negative	AFNOR NF V.08.052	

Contaminants:

Compliant with regulation 1881/20006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs.

Lead	< 0,2 mg/kg	AAS Atomic Absorption	
Cadmium	< 0,2 mg/kg	AAS Atomic Absorption	
Mercury	< 0,1 mg/kg	AAS Atomic Absorption	
Arsenic	< 0,1 mg/kg	AAS Atomic Absorption	
Aflatoxin B1	< 2 μg/kg	MS Mass Spectrometry	

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Pesticide residues:

Compliant with regulation 396/2005 EC of 23/02/05 and 178/20006 EC of 01/02/06 and their successive amendments on maximum levels for pesticide residues in food and feed products.

Nutritional Values:

Energy Kcal/100g	223
Fat (g/100g)	< 0,1
of which saturated fat (g/100g)	< 0,1
Carbohydrate (g/100g)	50,9
of which sugars (g/100g)	23,8
Protein (g/100g)	1,5
Sodium (mg/100g)	184

4- REGULATIONS

Compliance with legislation:

The product corresponds to the regulation 1334/2008 EC of 16.12.2008 and his successive amendments. For its use in the various countries, the national laws on foodstuffs are to be respected.

 $\textbf{Allergens:} \ \textbf{Ingredients listed annex II of 1169/2011 EC regulation and his successive amendments}.$

	Present in the product	Risk of cross-contamination
Cereals containing gluten and products thereof	Yes	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soya seeds and products thereof	No	No
Milk and products thereof	No	No
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO2	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

GMO:

This product is not genetically modified as such and not made from genetically modified raw materials and thus does not apply to regulations 1829/2003 and 1830/2003 EC and their successive amendments. As a result of this rules for labelling GMO products do not apply either.



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5- SHELF LIFE AND STORAGE

36 months.

Store away from light, at usual temperature, in original tightly closed packaging.

Avoid important and repeated thermal shocks.

Secondary shelf life: after opening, it can be used until the end of its shelf life, preferably in a chilled place.

6- RECOMMENDED USE AND DOSAGE

For use for in any kind of application, hot or cold, sweet or savory: ice cream, pastry cream, custard, genoise, mousse, biscuits, chocolate ganache, sauces.

Shake before use.

Recommended dosage: Dependent on application.