Technical sheet

COFFEE FRUIT EXTRACT

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A. IDENTIFICATION AND ORIGIN

Name: Coffee mucilage concentrate of lemon or red fruits flavor

Composition: 100% coffee mucilage concentrate, citric acid, natural flavoring of red fruits or lemon, ascorbic acid, sodium

citrate, natural sweetener stevia.

Raw material: Coffee mucilage(Coffea arábica).

Variety: Caturra y Catual Origin country: Costa Rica.

Description: Concentrated product, industrial type food grade. It does not contain additives, preservants, sweeteners or

colorings.

B. COMMERCIAL PRESENTATION

Sachets of 10 grams, in boxes of 30 units, red fruits flavor, lemon or assortment (50% each flavor) Sachets of 10 grams, in boxes of 12 units, red fruits or lemon flavor.

Doypack of 240 grams, red fruits or lemon flavor.

C. SHELF LIFE AND STORAGE CONDITIONS

18 months: Storage on raised platforms from te floor , it is a clean, dry, good ventilation and room temperature (<30°C), free of infestation of insects, rodents, and protected agaisnt chemical or microbiological contaminants, away from strong smells and protected from direct sunlight.

D. CONSUMPTION FORMS AND POTENTIALS CONSUMERS

Product aimed at the final consumer, taking into account consumption recommendations.

E. SPECIAL OPERATING INSTRUCTIONS

Once the package is opened, consume in the shortest possible time. If there are remmants, close hermetically and storage again in the conditions described to avoid the exposition to the environmental conditions, the adhesión of smellss and microbial contamination.

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SENSORY				
Color	Brown			
Aroma	With aroma of red fruits or lemon, without smell of ferment			
Taste	With a red fruits or lemon flavor			
	ALLERGENS			
	Allergen free			

MICROBIOLOGICAL				
Aerobic mesophilic	<200 UFC/g			
Molds and yeasts	<50 UFC/g			
Total coliforms	<10 UFC/g			
Count Escherichia coli	<10 UFC/g			
PHYSICAL-CHEMICAL				
Brix	65,0 ± 1,0			
рН	4,1 ± 0,2			

Acids (Anhydrous Citric Acid)

Viscosity

 1.8 ± 0.4

3000 ± 2000 mPa-s

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G. NUTRITIONAL COMPOSITION

NUTRITIONAL INFORMATION

Serving Size: 10 g			
Amount per serving			
Energy	20 kcal	87,78 kJ	
Serving size		%VDR*	
Total fat 0 g		0%	
Cholesterol 0 mg		0%	
Sodium 0 mg		0%	
Total carbohydrates 5 g		2%	
Sugars 4 g			
Dietary fiber <1 g		0%	
Protein 0 g		0%	
Copper		2%	
Manganese		6%	
Vitamin B12		4%	

^{*}Percent Daily Values are based on a 2000 calorie diet, according to FDA. Its values may be higher or lower depending on your energy needs.

H. PACKAGING CHARACTERISTICS

Presentation: Box with sachets

Aspect	Primary packaging	Secondary packaging	Tertiary packaging
Description	Laminated sachet PET/BOPP/PEDBD Trans	Cardboard box	Corrugated cardboard box
Dimension and capacity	3,75 cm x 10,9 cm	Box of 30 units: 11,5 cm x 7,0 cm x 8,8 cm Box of 12 units: 11,5 cm x 7,0 cm x 5,5 cm	Internal measures 38,5 cm x 28,0 cm x 20,5 cm
Color	Printed	White printed	Brown
Special indications	Handle with care, open at one end	Handle with care, do not compact	Handle with caution, do not stow more than 7 boxes

Presentation: Doypack

Aspect	Primary packaging	Secondary packaging
Description	Doypack with nozzle, laminated PET / HBA Coextruction	Corrugated cardboard box
Dimension and capacity	10 cm x 18 cm	Internal measures 38,5 cm x 28,0 cm x 20,5 cm
Color	Printed	Café
Special indications	Handle with care	Handle with caution, do not stow more than 7 boxes