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# Product: MOKATE Professional COFFEE BAR coffee beans 1000 g

## 1. Product description

**Description:** Roasted coffee beans

<u>Weight</u>: 1000 g

Classification according to the Regulation No 187/2023 as amended (CZ):

Species: CoffeeGroup: RoastedSubgroup: Beans

# **Ingredients:**

• Roasted coffee beans – Blend of Arabica and Robusta

## 2. Sensory requirements

Parameter	Value	
Appearance and Shape	Coffee beans.	
Colour	Brown, to dark brown.	
Taste	Typical for coffee, no foreign flavour.	
Smell	Typical for coffee, no foreign smell.	

# 3. Chemical and physical parameters

Parameter	Value/ Tolerance	Unit
Moisture	max. 5	%
Ochratoxine A	max. 3	μg/kg
Water extract (dry weight)	min. 22	%
Caffeine (dry weight)	min. 0,6	%
Acrylamide	max. 400	μg/kg

# 4. Microbiological requirements

Coffee and coffee products are microbiologically safe foods.

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## 5. Nutritional information

Average nutritional values per 100 g of product according to regulation 1169/2011/EC as amended.

Energy value	N/A
Fats	N/A
of which saturates	N/A
Carbohydrates	N/A
of which sugars	N/A
Proteins	N/A
Salt	N/A

# 6. Allergen information

According to Regulation No 1169/2011/EC as amended.	Presence in the product	May contain (Unintentional cross contamination on the production line)
Gluten of grain and grain products	-	-
Shellfish and crustaceans	-	-
Egg and egg products	-	-
Fish and fish products	-	-
Peanuts and peanuts products	-	-
Milk and milk products; (including Lactose)	-	-
Soya and soya products	-	-
Shell fruits (nuts: almonds, brazil, cashew, hazelnuts/filbert, macadamia, para, pecan, pine, pistachios, queensland, walnuts) and shelf fruits products	-	-
Celery and celery products	-	-
Mustard and mustard products	-	-
Seeds of sesame and sesame products	-	-
Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l (indicated as SO <sub>2)</sub>	-	-
Lupin and products thereof	-	_
Molluscs and products thereof	-	-

# 7. Shelf life and batch marking

The minimum durability of product is 18 months after a production date.

The date of minimum durability (E) and date of production (P) is printed on the product. The date of minimum durability is also a batch number.

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#### 8. Intended use

The product is intended for direct human consumption, except for persons sensitive to allergens according to article 6.

### 9. Packaging and storage conditions

Primary packaging: stabilo bag – foil – PP 20 mat / PETmet 12 / PE 80.

Storage conditions: Store in a dry and cool place.

#### 10. GMO and irradiation and other

This product doesn't contain any genetically modified or irradiation raw materials and doesn't contain any ingredients, which come from genetically modified (irradiation treated) raw materials.

Above mentioned material doesn't fall under the scope of regulations 1829 and 1830/2003EC as amended.

Above mentioned material was not treated by ionization or x-rays.

#### 11. Food safety

The food safety management for production on this product is certificated according to the following standards:

• IFS – International food standard.

#### 12. Legislative regulations

The product complies with the applicable regulations of the Czech Republic and EU.

The product meets the requirements specified in Commission Regulation (EU) No 2023/915 setting maximum levels for certain contaminants in food and Commission Regulation (EU) 2017/2158 establishing mitigation measures and benchmark levels for reduction of presence of acrylamide in food.

The product meets the requirements specified in Commission Regulation (EC) No 1441/2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.

The data in the specification and on the product label are in accordance with Commission Regulation (EC) No 1169/2011 on the provision of food information to consumers.

#### 13. Producer address

MOKATE Czech s.r.o., Počernická 96, 108 00 Prague 10 production plant in Votice Czech Republic

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# 14. Country of product manufacturing

Czech Republic

Country of origin of the primary ingredient is non-EU.

# **Specification approvals:**

	Job title	Name	Signature	Date
Prepared by	Product		, 0	
	Manager	Ing. Monika Křivková	Kent	09.04.2024
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