PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Coffee extract, organic	

# **Physical Standards**

Product description	Coffee extract, organic		
Appearance	Brown mobile liquid		
Flavour and aroma	Alcoholic with rich coffee aroma, with a flavour that is richly coffee		
	without bitterness and alcoholic notes that evaporate on cooking		
Size	Mobile liquid		
Percentage purity	99.9%		
Organic	Yes / <del>No</del>	GB-ORG-04; Organic Food Federation; 00595	
Fairtrade	<del>Yes</del> / No	The Fairtrade Foundation; FLO ID: 2984	

### **Ingredients**

Ingredients	E Number	% w/w	Ingredient Country	Function
			of Origin	
Water	n/a		UK	Dilutant
Ethanol [O]	n/a		Australia, EU	Solvent
Coffee extractives [O]	n/a		Brazil	Flavouring

# **Storage and Shelf Life**

Storage	Ambient (ideally, 8-20°C) conditions	
Shelf life from packing	1095 days	
Shelf life once opened	547 days	

# **Label and Traceability**

Legal Information	Organic coffee extract; Ingredients: water, ethanol*, coffee	
	extractives* * denotes from organic agriculture	
Traceability information	Batch code & best before placed on label in field of view	
Country of origin	UK	

## **Packaging**

Item	Material/Description	Dimensions
Outer Packaging	Corrugated – outer case	103mm x 170mm x 107mm = 60.6g
Food Contact Packaging	Aluminium twist-off cap with PE plastic gasket liner	27mm x 12.5mm = 1.5g
Food Contact Packaging Amber glass Winchester jar		100ml, 45mm x 102mm = 75.7g
Food Contact Packaging comp	Yes <del>/No</del>	

PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Coffee extract, organic	

#### **Chemical Standards**

Test	Units	Specification	Method
Aflatoxin B1	μg/kg	5	Laboratory specific
Total (B1, B2, G1, G2)	μg/kg	10	Laboratory specific
Ochratoxin A	μg/kg	30	Laboratory specific
Pesticides <sup>(i)</sup>	mg/kg	<0.01	Laboratory specific

Laboratory Used	Eurofins, or equivalent	
Accreditation Status	UKAS 0342	

<sup>(</sup>i) Organochlorine, organophosphate and pyrethroid pesticides, plus other pesticides per current laboratory test suite.

Limits set by certain EC countries are 0.01mg/kg but some can only be tested to 0.05mg/kg limits of quantification.

### **Illegal Dye Analysis**

Test	Units	Specification	Method
Sudan I – IV	mg/kg	<0.01	Laboratory specific
Para Red	mg/kg	<0.01	Laboratory specific

Laboratory Used		Eurofins, or equivalent	
Ī	Accreditation Status	UKAS 0342	

<sup>(</sup>i) For cayenne, chilli, turmeric per legislation and sumac for Steenbergs' quality assurance system

#### **Microbiological Standards**

Test	Units	Specification	Method
Total viable count	cfu/g	1 x 10 <sup>7</sup>	Laboratory specific
E. coli	cfu/g	1 x 10 <sup>2</sup>	Laboratory specific
Salmonella	cfu/g	Absent in 25g	Laboratory specific
B. cereus	cfu/g	1 x 10 <sup>3</sup>	Laboratory specific
C. perfringens	cfu/g	1 x 10 <sup>3</sup>	Laboratory specific
Yeasts	cfu/g	1 x 10 <sup>5</sup>	Laboratory specific
Moulds	cfu/g	1 x 10 <sup>5</sup>	Laboratory specific

Laboratory Used	Foodtest Laboratories, or equivalent
Accreditation Status	UKAS 1819

#### **Food Safety Information (Critical Control Point)**

Metal Detection	Test Piece Size (mm)	Position of Metal Detector/Magnet	Frequency of Check
Ferrous	2.5	Goods in	On intake
Non ferrous	3.5	Goods in	On intake
Stainless steel	6.0	Goods in	On intake

Contaminants	
Does the product conform to current EU/UK pesticide legislation	٧
Does the product conform to current EU/UK heavy metal legislation	٧
Does the product conform to current EU/UK organic legislation	V

Document number: Version 1.2 (Draft, for discussion purposes only)		Created by: A Steenberg
Date: May 2025	2	Amended by: A Steenberg

<sup>(</sup>ii) Other illegal dyes tests may include bixin, butter yellow, orange II, parared, rhodamine B and toluidine red

PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Coffee extract, organic	

## **GMO Information**

GMO Status	YES	NO	Comment
1(a) Does the product contain, or may have been produced with the aid of any genetically modified		٧	
organisms			
1 (b) Furthermore, has any Processing Aid used been produced with the aid of any genetically		٧	
modified organism (with particular reference to enzyme preparations).			
If the answer to 1(a) and/or 1(b) is YES, is the product labelled in accordance to Regulation EC			
1829/2003 and is traceable according to Regulation EC 1830/2003			

# **Allergen Information**

Allergen information	Pro	s the duct tain?	Present on Site?		Present on Site? Cross Contamination Possible?		nination		
	YES	NO	YES	NO	YES	NO	Comment		
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt,		٧		٧		٧			
kamut or their hybridised strains) and products thereof									
Crustaceans and products thereof		٧		٧		٧			
Eggs and products thereof		٧		٧		٧			
Fish and products thereof		٧		٧		٧			
Peanuts and products thereof		٧		٧		٧			
Soybeans and products thereof		٧		٧		٧			
Milk and products thereof (including lactose)		٧		٧		٧			
Nuts i.e. almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), pistachio nut (Pistacia vera), macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof		٧		<b>&gt;</b>		٧			
Celery and products thereof		٧	٧			٧			
Mustard and products thereof		٧	٧			٧			
Sesame seeds and products thereof		٧	٧			٧			
<b>Sulphur dioxide</b> and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>		٧		٧		٧			
Lupin and products thereof		٧		٧		٧			
Mollusc and products thereof		٧		٧		٧			
Has the product been processed on any equipment where materials identified above are used		٧		٧		٧			
Has any processing aids used in preparation of the product, either contains, or has been produced with the aid of any materials identified above (example: fish gelatine used as an agent in juice clarification)		٧		~		٧			
Has the product been subjected to any ionising irradiation		٧		٧		٧			
Have you made the necessary enquiries throughout the supply chain	٧		٧		٧				

PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Coffee extract, organic	

## **Intolerance Information**

olerance information  Does the Present on Site?  Product Contain?		Cross Contamination Possible?					
	YES	NO	YES	NO	YES	NO	Comment
Animal products		٧		٧		٧	
Antioxidants – added		٧		٧		٧	
Aspartame		٧		٧		٧	
Benzoates/benzoic acid		٧		٧		٧	
BHA/BHT		٧		٧		٧	
Cocoa		٧	٧			٧	Hot chocolates
Coconut/oils		٧		٧		٧	
Colours - added		٧		٧		٧	
Corn or derivatives there of		٧		٧		٧	
Flavours – added		٧		٧		٧	
Garlic		٧	٧			٧	Spice
Gelatine		٧		٧		٧	
Glutamates		٧		٧		٧	
Honey		٧		٧		٧	
Hydrolysed vegetable protein/oil		٧		٧		٧	
Hydrocarbons mineral		٧		٧		٧	
Legumes – peas/beans		٧		٧		٧	
Maize or derivative there of		٧		٧		٧	
Polyols		٧		٧		٧	
Preservatives – added		٧		٧		٧	
Salt, added		٧	٧			٧	Salt & blends
Seeds – cotton seed/poppy		٧	٧			٧	Poppy seeds
Seed oils		٧		٧		٧	
Sugar, added		٧	٧			٧	Sugar & blends
Sweeteners - added		٧		٧		٧	
Yeast/yeast extract or derivatives there of		٧		٧	•	٧	

	Suita	Suitable		ified
Suitable/Certified For	YES	NO	YES	NO
Halaal		٧		٧
Kosher	٧		٧	
Vegetarians (In particular, gelatine is not used in processing)	٧			٧
Ovo-lacto Vegetarians	٧			٧
Vegans (In particular, neither shellac nor beeswax has been used)	٧		٧	
Coeliacs	٧			٧
Diabetics	٧			٧

PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Product: Coffee extract, organic	

## **Amendments**

Changes	Date
New specification format	Dec 2018
Amended laboratories, allergens, certifications – kosher. vegan	May 2025