

Trabocca BV
Stationsplein 61-65, 1012 AB
The Netherlands
tel: +31 20 4074499

Product SPECIFICATION



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Commodity code: 9011100

Date: 2019

Name: **Conventional Green Coffee Beans Robusta**

item code:250xx490

1. Product description

100% conventional green coffee beans Robusta

2. Latin name of the plant:

Latin name: Coffea Canephora

3. Ingredient declaration

100% conventional green coffee beans robusta

4. Grade

Grading is done on an origin-to-origin/ grade-to-grade basis. Standards can be made available upon request.

5. Physical

Quality	standard	method of determination
Appearance	loose free flowing beans	organoleptic
Taste and Odour	Typical coffee taste and odour	organoleptic
Color	Blue, Blue-Green, Green, Greenish, Yellow-Green Pale Yellow, Yellowish, Brownish	visual inspection
Moisture content	9-12,5%	CQP - ICO standards

6. Packaging

Food Grade Packaging

7. Best before date

3 years

8. Labeling demands

Products are minimally labeled with:
Description of product mentioning production country, batch number, ICO number, and weight.

9. Storage conditions

cooled storage recommended
Temperature: 0°C - 15°C
Rel.humidity: max. 55%

10. Transport conditions

normal
Recommended Temperature: 0°C - 35°C
Rel.humidity: n.a.

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11. Analytical

Quality	Standard	Method of determination
Moisture	9-12,5%	internal lab
Ochratoxine A	15ppm	external accredited lab

12. Allergens

Cow's milk protein	-	Peanuts	-	
Lactose or Milk sugar	-	Peanut oil	-	
Chicken's egg	-	Sesame	-	
Green coffee 100% organic unwashed beans	-	Sesame oil	-	
Soya oil	-	Glutamate	-	
Gluten	-	Sulphite (E220 - E227)	-	
Wheat	-	Coriander	-	
Rye	-	Celery	-	
Beef	-	Carrot	-	
Pork	-	Lupine	-	
Chicken	-	Mustard	-	
Fish	-			
Shell fish (Crustacea and Testacea)	-			
Maize	-	presence of specific ingredients		
Cocoa	-	Milk constituents	-	Wheat flour
Legumes	-	Milk powder	-	Wheat meal
Nuts	-	Soy lecithin	-	Wheat starch
Nut oil	-	Soy flour	-	Bread crumb
		Soy meal	-	Egg yolk

*) Azo coloring agents: E102, E110, E123, E124 and E151

+ = present
- = not present
? = presence unknown

13. Disclaimer

This product is in compliance with the Dutch Food Law, the EU food law and FDA regulations.
In accordance with EC 1829/2003 this product has not been knowingly or intentionally produced with genetic engineering and has not been knowingly or intentionally commingled with food that might have been produced with genetic engineering at any time.

This product is not been knowingly or intentionally exposed to radiation.

The packaging used for this product is food grade according to the requirements of EC 1935/2004 and the FDA regulations code 21 CFR and therefore suitable for direct contact with products for human consumption.

Trabocca cannot guarantee full absence of allergens. The allergen information in our specification acts as a reference and is not legally binding. It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

This product has not been processed to control microbial pathogens, or the physical and chemical hazards that might be present, and have to be controlled prior to consumption, as required by FSMA, under 21 CFR 1.507 of the FSVP regulations. It is the customer's responsibility to establish own controls to significantly minimize or prevent identified hazards as deemed necessary in the customer's hazard analysis.

Intended use:
Roasting or soluble coffee manufacturing

Unintended use:
Direct consumption, without roasting, grinding and filtering

12. Supplier

Trabocca BV
Stationsplein 61-65, 1012 AB
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tel: +31 20 4074499

Signature:

Contact: Cerianne Bury
Position: Quality Supervisor



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