

Commodity code:	9011200
Date:	Mar/21

Item code:	<b>Name:</b> <i>Organic Green Coffee Beans Arabica non-solvent based Decaffeinated</i> 150XXXXX
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<b>1. Product description</b>
<i>100% organic green coffee beans arabica non-solvent based decaffeinated (CO2/water process)</i>

<b>2. Latin name of the plant:</b>
Latin name: Coffea Arabica

<b>3. Ingredient declaration</b>
<i>100% organic green coffee beans arabica non-solvent based decaffeinated</i>

<b>4. Grade</b>	
Green coffee beans shall comply with the grades and standards as amended and agreed between the seller and the buyer in terms of specie, variety, grade and screensize.	method of determination SCA or origin specific standards

<b>5. Physical</b>		
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	8-12,5%	ICO ED 1939/05

<b>6. Packaging</b>
The packaging used for this product is food grade certified 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. Plastic packaging in direct contact with the product is in line with EC10/2011. Jute or sisal packaging that is in direct contact with the product is in line with IJO98/01.

<b>7. Best before date</b>
3 years. Product is best in current crop. Natural aging will occur.

<b>8. Labeling demands</b>
Products are minimally labeled with: Description of product mentioning <i>certification</i> , ICO number, and weight.

<b>9. Storage conditions</b>	<b>10. Transport conditions</b>
cooled storage recommended Temperature: 0°C - 15°C Rel.humidity: max. 55%	normal Recommended Temperature: 0°C - 35°C Recommended Rel.humidity: max 55%

THIS IS A GENERAL PRODUCT SPECIFICATION. ITEM SPECIFIC PRODUCT SPECIFICATIONS ARE AVAILABLE ON REQUEST

**11. Analytical**

Quality	Standard	Method of determination
Moisture	8-12.5%	ICO ED 1939/05 by internal lab
Wateractivity	<0.69	internal lab
Product Specification 2022v2	15ppb	ITC by accredited lab
Caffeine Level	0,1%	ISO 20481:2008 by decaffeination manufacturer

**12. Allergens**

Cow's milk protein	-	Peanuts	-
Lactose or Milk sugar	-	Peanut oil	-
Chicken's egg	-	Sesame	-
100% organic green coffee beans arabica nd	-	Sesame oil	-
Soya oil	-	Glutamate	-
Gluten	-	Sulphite (E220 - E227)	-
Wheat	-	Coriander	-
Rye	-	Celery	-
Beef	-	Carrot	-
Pork	-	Lupine	-
Chicken	-	Mustard	-
Fish	-		
100% organic green coffee beans arabica nd	-		
Maize	-		
Cocoa	-		
Legumes	-		
Nuts	-		
Nut oil	-		

**presence of specific ingredients**

Milk constituents	-	Wheat flour	-
Milk powder	-	Wheat meal	-
Soy lecithin	-	Wheat starch	-
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 specification may be subject to change without notice.

This product is in compliance with the Dutch Food Law, the EU food law and FDA regulations.

In accordance with EC 1829/2003 and 7CFR205 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.

Trabocca warrants that: any food delivered hereunder, and all components thereof, including packaging are not adulterated or misbranded, within the meaning of the Federal Food, Drug, and Cosmetic Act and all its subsequent amendments (FDCA) as well as applicable state and local laws; that no Goods under any provisions of the foregoing may be introduced into commerce under Sections 4-4 or 405 of the FDCA that contain banned or misbranded hazardous substances.

The product shall be in accordance with the requirements of EC Regulations 852/2004 on the hygiene of foodstuffs as well as the "Code of Practice: Enhancement of coffee quality through prevention of mould formation 2002" as amended for the European Coffee Co-operation.

The packaging used for this product is food grade according to the requirements of EC 1935/2004 and EC 10/2011 as well as the FDA regulations code 21CFR177.1520 and therefore suitable for direct contact with products for human consumption.  
Any jute or sisal bags that is in direct contact with the product must comply with the standard IJO/98/01.

Pesticides, insecticides, fungicides, antibiotics: per component according to specified organic law and residue policy standard mentioned on the purchase/sales contract.

If EU organic: to organic certification standard EU/2018/848, replacing EU/834/2007 and EU/889/2008

If NOP organic: to organic certification standard USDA 7 CFR Part205

If COR organic: to Canadian organic standards under the USA and Canada organic equivalency arrangement

If JAS organic: to Japanese organic standards

If KOR organic: to the Republic of Korea organic standards

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, brewing and filtering

**12. Supplier**

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

Signature:

approved by: Cerianne Bury  
Position: Quality Supervisor



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