

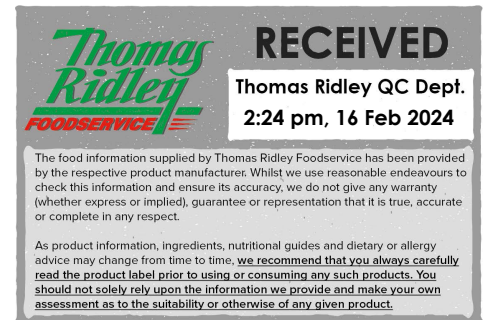


Brookwoods Industrial Estate, Burrwood Way, Holywell Green, West Yorkshire, HX4 9BH
Telephone: 01422 371825 Fax: 01422 315651

COFFEE SPECIFICATION

Coffee beans and filter coffee supplied by our company are processed and stored under Environmental and Health & Safety Regulations to ensure customers receive all goods to stipulated specification.

<u>PRODUCT</u>	Auresco Black Dragon Coffee Beans
<u>INGREDIENTS</u>	Coffee Beans
<u>PACK SIZES</u>	6 x 1kg
<u>SHELF LIFE</u>	12 Months
<u>STORAGE</u>	Store in a cool dry place
<u>BATCH CODING</u>	Is present on all packaging for traceability



NUTRITIONAL INFORMATION

Carbohydrate	0
Caffeine	0.8% - 2.4%

MICROBIOLOGICAL/PHYSICAL DATA

The principal microbiological risk to coffee is moulds, specifically the Penicillium and Aspergillus Species, both of which occur naturally in coffee.

The risk of contamination is directly linked to moisture content of the raw coffee. Control of this risk is managed by:

- sourcing higher quality coffees through reputable brokers/importers from known producers.
- Mycotoxin Statement – annual test for Ochratoxin A
- Acrylamide Statement – annual test for Acrylamide

OCHRATOXIN A / ACRYLAMIDE SPECIFICATION

Ochratoxin A	<	5.0 ug/kg
Acrylamide	<	400ug/kg

ALLERGEN POLICY STATEMENT

No allergens (as defined in EC Regulation 1169/2011) are used as ingredients in any products manufactured by Whiteheads (1858) Ltd.

SIGNED: W Jackson-Bolton



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COFFEE SPECIFICATION

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<u>PRODUCT</u>	Auresco Black Dragon Filter Coffee
<u>INGREDIENTS</u>	Coffee Beans
<u>PACK SIZES</u>	50 x 55g
<u>SHELF LIFE</u>	12 Months
<u>STORAGE</u>	Store in a cool dry place
<u>BATCH CODING</u>	Is present on all packaging for traceability

NUTRITIONAL INFORMATION

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MICROBIOLOGICAL/PHYSICAL DATA

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