



DAABON ORGANIC AUSTRALIA

“From the Soil to the Market”

Technical Data Sheet

| GENERAL INFORMATION | | | |
|---------------------------------|---|--|---|
| Product Name | Organic Freeze Dried Coffee | | |
| Country of Origin | Colombia | | |
| Organic Certifications | ECOCERT - JAS | | |
| Ingredients | 100% Arabica Organic Shade Grown Green Coffee Beans | | |
| Availability | Annual | | |
| Shelf Life | 24 Months | | |
| Storage | Dry | | |
| PACKAGING | | | |
| Bulk | Type | 25 Kg Box | |
| | Boxes Per Pallet | 16 Boxes Per Pallet | |
| | Pallet | 16 Boxes = 400 Kg | |
| Retail | Type | 100 grams Jar | |
| | Jars Per Carton | 12 Jars Per Carton | |
| | Cartons Per Layer | 20 Cartons Per Layer | |
| | Layers Per Pallet | 10 Layer Per Pallet | |
| TECHNICAL INFORMATION | | | |
| Characteristics | | Method description | |
| Physical appearance | Normal | Visual examination according to the pattern | |
| Humidity | 3.5 max | Halogen Lamp / 3g / 105°C and Karl Fischer | |
| Colour % | 86 +/- 4 | E-10 Agron Colour meter (% reflection) | |
| Bulk density (g/l) | 240 +/- 5 | Compact method ISO 8460/87 | |
| Particle distribution | 6 | 2 max | Set of US Mesh 6-8-14-25-40-80 Pan. Gardex 2000 Rotex |
| | 8 | 10 max | |
| | 40 | 2 max | |
| | 80 | 1 max | |
| | Pan | 1 max | |
| Cup testing | Normal cup taste with good aroma and flavour. Free from foreign odours and flavours | Cup tasting panel descriptive and comparative. | |
| Caffeine(% dry base) | > = 2.5 | Liquid Chromatography ISO 10095/92 | |
| | | | |
| Microbiological analysis | Mesophile aerobe CFU /g | < 3000 | Colony count technique ISO 4833 |
| | Coliforms /g | < 10 | Colony count technique ISO 4632 |
| | MPN Coliforms fecals / g | < 3 | Eschericha coli. ISO 7251 |
| | Mould & yeast /g | < 100 | Colony count technique ISO 7954 |

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