



# Starbuck's Product Range\*

\*Produced by Nestlé Nespresso S.A.

## Starbucks Pike Place Roast

### 1 Manufacturer's address:

Version:

20190101

**Name** Nestlé Nespresso SA.  
**Street** Av Rhodanie 40  
**City** Lausanne  
**Country** Switzerland CH-1007  
**Phone** +41 21 796 9696  
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### 2 Sale denomination according to the European and Swiss regulatory requirements:

Commercial Product Name	Sleeve NET Weight (g)	Sleeve GROSS Weight (g)*
Starbucks Pike Place Roast	53	77

\* Gross Weight is highly dependant on carton design/quality, as well as coffee dosing variability.

Sales Denomination**	Case NET Weight (g)**	Case NET Weight (oz)**
Starbucks Pike Place Roast : roast and ground coffee	1060	37.3

\*\*To be printed on tertiary packaging (1 side / case minimum)

### Marketing Description

Version:

2019

From our first store in Seattle's Pike Place Market to our coffeehouses around the world, customers requested a freshly brewed coffee they could enjoy throughout the day. So in 2008 our master blenders and roasters created it for you, a blend so consistent and harmonious that no single characteristic dominates—or disappears. A smooth, well-rounded blend of Latin American coffees with subtly rich flavors of chocolate and toasted nuts, it's served fresh every day at a Starbucks® store near you.

### 3 Packaging/format:

Individual aluminium based capsules packed into carton sleeves of 10 units.

Individual Units	Description	Type*	Quantity	Total Weight (g)	
Consumer Unit	Packaging 1	Empty capsule + membrane	Aluminium compound	10	10.00
	Packaging 2	Empty Carton sleeve with glue	Solid Carboard	1	11.70
Logistic Unit	Packaging 3	Empty external carton box with glue	Corrugated Cardboard	1	140.0

Physiological harmlessess of the packaging material: we confirm that the components of the inside and outside packaging used to package our product comply with European, Swiss and FDA regulations.

#### 1. Manufacturing Services Manager

  
 James HARRIS  
 Date 07.01.19

#### 2. Head of Regulatory & Scientific Affairs

  
 Carlos DE LA CRUZ  
 Date 11.01.2019

#### 3. Corporate Quality Manager

  
 François CORPATAUX  
 Date 11-1-19

#### 4. Director of OPERATIONS

  
 Daniele JUNGLING  
 Date

All four signatures are required for implementation and are valid for all document pages. The CQM specifies the validity date.

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## 4 List of ingredients according to the swiss food legislation:

Designation	%
Roast and ground coffee	100

Lactose free (YES/NO)	Yes
GMO free (YES/NO)	Yes
*Gluten free (YES/NO)	Yes

\*We hereby declare that all aforementioned Nespresso products are Gluten Free. They do not contain any ingredient containing gluten and that no cross contamination is possible during the manufacturing process with other material containing gluten as all Nespresso factories are FSSC 22000 certified which consists of a minimum annual audit of the food safety management system (including HACCP study) and also verification of the Prerequisite Program elements (including good manufacturing practices) which are part of the ISO/TS 22002-1, according to the following scope: "Production of portioned roast and ground coffee for the Nespresso Brand" by independent and accredited entities.

## 5 Manufacturing description:

1. Blending and roasting of green coffee
2. Grinding of roasted coffee
3. Filling of roast and ground coffee
4. Packing of capsules in sleeves

## 6 Nutritive and energy values:

Nutrition data has been performed by an accredited lab.

	Per 100g R&G coffee *	Per 100 ml of coffee in the cup *	Per serving / cup*
Protein (g)	5.64	0.15	0.06
Total Carbohydrates (g)	0.15	0.00	0.00
of which free Sugar (g)	0.15	0.00	0.00
Fat (g)	1.14	0.03	0.01
of which saturated fatty acids (g)	1.14	0.03	0.01
Fibre (g)	20.2	0.54	0.21
Sodium (mg)	32	0.85	0.34
Energy value kcal (if fiber 4kcal) USA	125	3	1
kJoule (if fiber 4kcal) USA	532	14	6
Energy value kcal (if fiber 2kcal) EU	85	2	1
kJoule (if fiber 2kcal) EU	350	9	4

\* Source from Nutritive Value of Nespresso Classic and Nespresso Copernic; report from Nestlé PTC Orbe, Science & Nutrition Department, 12th November 2013, F. Le Derff, V. Leloup.

## 7 Microbiological norms:

Category	Criteria	Requirement	Origin of Requirement
3	Aerobic Mesophilic (TPC)	M 1000 cfu/g n=5, c=2	Croatia
3	Enterobacteriaceae	<10 cfu/g	Iran
3	Coliforms	M=11 cfu/g n=3, c=1	Peru
3	Yeasts	Max. 50 cfu/g	Iran
3	Moulds	≤50 cfu/g	China
3	Escherichia coli	Negative/ x g	Iran
3	Salmonella	absent/ 25g	Hungary, México, Hong Kong, China,
3	Listeria Monocytogenes	<10 cfu/g	Hong Kong
3	Staphylococcus aureus	<20 cfu/g	Hong Kong
3	Clostridium perfringens	<10 cfu/g	Hong Kong
3	Bacillus cereus	<1000cfu/g	Hong Kong

Category:

1= Release criterion (each production batch)

2= Routine control on each production batch

3= Monitoring criterion

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## 8 Chemical norms:

Category	Criteria	Requirement	Origin of Requirement
3	Acrylamide	max 400 µg/kg	EU Commission Regulation 2017/2158
3	Aflatoxin B+G (total)	max 15 ppb	Hong Kong
3	Aflatoxin B1	max 5 ppb	Russia
3	Ochratoxin A	max 2.5 ppb	Singapore
3	Tin (Sb)	max 40 ppm	Indonesia
3	Lead (Pb)	max 0.5 ppm	Argentina
3	Mercury (Hg)	max 0.02 ppm	Russia
3	Cadmium (Cd)	max 0.05 ppm	Russia
3	Copper (Cu)	max 10 ppm	Chile
3	Antimony (Sn)	max 1 ppm	Malaysia
3	Selenium (Se)	max 0.3 ppm	Chile
3	Arsenic (As)	max 0.2 ppm	Uruguay
3	Zinc (Zn)	max 50 ppm	Brazil
3	Chromium (Cr)	max 0.1 ppm	Brazil
3	Nikel (Ni)	max 5 ppm	Brazil
3	Melamine	max 2.5 mg/kg	EU
3	Carbonized beans	max 1% carbonized mass	Switzerland
3	Extract%	25% w/w water soluble substances for Regular R&G	Austria
3	Caffeine for regular R&G coffee products (dry matter)	> 0.8%	Hungary
3	Moisture	max 4%	Ukraine
3	Ash	3.6% - 5.0%	MIN: Israel MAX: Malaysia
3	Gluten (Method - STAN 118-79 of the Codex Alimentarius)	< 10 mg/kg	Argentina

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## 9 Information on the presence of allergens:

Allergenic constituent	Use as ingredient		Nature of the constituent	Unintended presence (*)
	Yes	No		
Peanuts and product thereof		x		
Crustaceans and products thereof		x		
Fish and products thereof		x		
Eggs and products thereof		x		
(Tree) Nuts (almonds, pistachio, hazelnuts, walnuts, Brazil nuts, cashew nuts, pecan, pine nuts)		x		
Milk and products thereof		x		
Soybeans and products thereof		x		
Cereals containing gluten and products thereof (wheat, rye, barley, oats, ...)		x		
Sulfure dioxide and Sulphite (< 10 ppm)		x		
Celery and products thereof		x		
Mustard and products thereof		x		
Sesame and products thereof		x		
Lupin and products thereof		x		
Molluscs and products thereof		x		

(\*) : Allergenic constituent that might be present due to unintended cross-contact

## 10 Physical Norms

## Foreign bodies control

Magnets

Cleaned with sieve / destoner

Coffee extraction through pyramidal plate of machine ensures final foreign body control.

Category	Criteria	Target	Origin of norm
3	Filth test	< 60 insect parts/ 25 g	Brazil

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**11 Sensory evaluation:**

Category	Criteria	Norms	Analytical method
1	Taste	Standard	Organoleptic

Category:

- 1= Release criterion (each production batch)
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- 3= Monitoring criterion

**12 Additional Requirements**

**Identification**

Traceability\* (YES / NO)

YES
Coded
Coded

Date of production (OPEN or CODED)

Best before date (OPEN or CODED)

\*Nespresso lot coding system

**Storage conditions/shelf life**

Shelf life: 12 months

No Special storage conditions for Nespresso Products (Room Temperature)

**Religious Certificates**

Coffees certified HALAL KOSHER

**Transport conditions:**

Transport of goods is done with standard conditions (dry&ambient temperature).

Refer to Nestle Good Warehouse Practice (NGWP) for Distributors

**General**

Our QA-System is built on the Nestle Quality Management System (NQMS). The NQMS includes factors such as Good Manufacturing Practices (GMP), Pest Management and Hygiene concept, Hazard Analysis through Critical Control Points (HACCP), an on-line Quality Monitoring System (QMS), Consumer Complaint handling and Consumer Research, etc. Our production centres are certified according to the FSSC 22000 standard (Food Safety Management System). Surveillance of pesticides and other chemical contaminants to ensure compliance with applicable regulatory requirements is carried out periodically both on green coffee and on roast and ground coffee.

The supplier herewith certifies that the product complies with the Swiss Food Legislation.

The client commits himself to treat all information confidentially