

	Costa Coffee Finished Product Specification	Document Ref	1010
		Date	10 February 2022
		Version No	004
		Author	Vida Cheraghchi
		Authorised By	Vida Cheraghchi

Costa (Stores, Served)	Costa FMCG	Costa Express (Self Served)
Not Applicable	Applicable to All UK/Europe/MENA/China/SE Asia	Applicable to All UK/Europe/MENA/China/SE Asia
Costa	Partner	Supplier / Service Provider
(Intended audience) Yes	(Intended audience) No	(Intended audience) Yes

DESCRIPTIONS

The finished product will meet the standards described to ensure it satisfies the customer requirements.

Product name: Hot chocolate Costa				Contains	Details of any claims made and justification
				Yes/No	
Product Description (Legal name where applicable): Hot Chocolate 48x16g					
Product code: CC003083		LP251/22- MISC.1178 Caffitaly internal Code	Artificial Antioxidants	No	(e.g. low fat, include details)
			Artificial Colours	No	
Supplier name: Caffitaly System S.p.A.			Artificial Flavours	No	
Contact name/position/telephone number: Federico Albertini, R&D Food, Sensory			Flavour Enhancers	No	
			Artificial Preservatives	No	
Production site address: Via Panigali 38 40041 Gaggio Montano (Bo)			Artificial Sweeteners	No	
Company Legal Address: Via Panigali 38 40041 Gaggio Montano (Bo)			GM ingredients / derivatives	No	
GMO STATUS: Ingredients must not contain, consist of, or be produced from GMOs or their derivatives (within tolerance levels as defined in current EU legislation). It is fit for human consumption It shall be made according to Good manufacturing Practise and comply with all relevant legislation, including, without limitation, the national food laws of all of the EU countries.			Hydrogenated Vegetable Oil	No	
			Suitable for Details	Yes/No	
			Is this item suitable for Vegetarians	Yes	
			Is this item suitable for Vegans?	No	
			Is it Kosher certified?	No	



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Ingredient declaration as on label: Sugar, fat-reduced cocoa powder (19.5 %), vegetable fat (coconut), skimmed milk powder, salt, whey powder (milk), flavouring, milk protein, stabiliser (E340), emulsifier (E471), anti- caking agent (E551).	Is it suitable for Kosher diet?		
	Is it Halal certified?	No	
	Is it suitable for Halal Diet?	Yes	

ALLERGEN

Allergen	Contains Yes/No	Source	Present On Production line / packing line	Present On site (Capriate)
Egg or egg products	No		No	No
Fish or fish products	No		No	No
Shellfish or shellfish products	No		No	No
Milk or milk products	Yes	Milk powder, milk proteins and whey powder in recipe	Yes	Yes
Peanuts/Groundnuts or products	No		No	No
Tree Nuts or products	No		No	No
Sesame Seed or products	No		No	No
Celery / Celeriac or products	No		No	No
Mustard or products	No		No	No
Soyabeans or products	No		No	Yes
Sulphite (declare if > 10mg/kg)	No		No	No
Wheat or products	No		No	No
Gluten or products	Yes		No	Yes
Lupin or products	No		No	No



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Rank	Ingredient/Component	QTY	Final %	What is the ingredient derived from	Country of Origin	Supplier	Country of Manufacturer	RFA %	GM Free
	COCOA POWDER	16GR	100		SWEDWN	BARRY CALLEBAUT	SWEDEN	100	YES
						CAFFITALY	ITALY-PACKER	100	YES

Extraction Recipe:

16 g to 150 ml hot water- >Machine M29h/Podio X1

16 g to 100 ml hot water + 100 ml hot milk – > Dragon Fly- Podio X2 and Podio X3

NUTRIENTS

Test	Please complete relevant column				Method Used / Source data (Data obtained from nutritional values of similar blend)
	Per 100g	Per Portion/Serving	Per 100ml	Per Portion/Serving	
Energy (kJ)	1639 kJ		196		
Energy (kcal)	389 kcal		46		
Fat (g)	6.1 g		0.7		
of which Saturates (g)	4.72 g		0.57		



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of which Mono un- saturates (g)	0.92		0.1		
of which Polyunsaturated	0.14		0.02		
Carbohydrate (g)	72 g		9.2		
of which Sugars (g)	70.56 g		8.49		
of which Starch (g)					
of which Polyols (g)					
Fibre (g)					
Protein (g)	6.5 g		0.7		
Sodium (mg)					
Salt (g)	1.6 g		0.17		

MICROBIOLOGICAL STANDARDS

PLEASE COMPLETE TABLE WITH ALL MICROORGANISMS COVERED BY MATERIAL TESTING REGIME OR/AND LAW REQUIREMENTS

Organism	Unit	Target	Reject level	Frequency of testing	Method Used	Requirement /reference
Escherichia coli 0157:H7	CFU/1 g	Absence in 25g	presence in 25g	1 per year	Accredited method of external lab	Internal annual analytical plan
Listeria monocytogenes	CFU/1 g	Absence in 25g	presence in 25g	1 per year	Accredited method of external lab	Internal annual analytical plan
Salmonella spp	CFU/g	Absence in 25g	presence in 25g	1 per year	Accredited method of external lab	Internal annual analytical plan
Presumptive Enterobacteriaceae	CFU/g	< 100	>100cfu/g	1 per year	Accredited method of external lab	Internal annual analytical plan



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Mould	CFU/g	< 100	>100cfu/g	1 per year	Accredited method of external lab	Internal annual analytical plan
Aerobic plate count at 30°C	CFU/g	< 1000	>1000	1 per year	Accredited method of external lab	Internal annual analytical plan
Presumptive Yeast	CFU/g	< 100	>100cfu/g	1 per year	Accredited method of external lab	Internal annual analytical plan

IF Non-MICRO TESTING CARRIED OUT PLEASE JUSTIFY

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ANALYTICAL STANDARDS

ANALYTICAL STANDARDS – INCLUDE MANDATORY TEST				
Parameter (If applicable)	Unit measure	Limit (min & max)	Method	Frequency of testing
Protein in Dry-Matter %				
Protein in As-Is basis %				
pH (If applicable)				
Water Activity	aw	0,244 ± 0,005	External accredited lab method	Annually
Moisture (%w/w)	g/100 g	2,2 ± 0,2	Internal	Every production batch
Particle / Grind Size (Percentage passed through/Mesh Size)				
Bulk Density (Untapped Density (g/ml)				

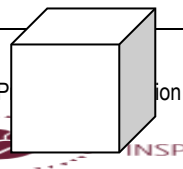


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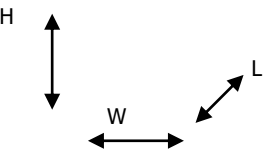
Tapped Density(g/ml)				
Viscosity				
Caffeine				
Pesticide				
Heavy metals				
Acrylamide				
Roast Colour				
Foreign Body		ABSENT		No test, but the absence of F.B. must be guaranteed by the supplier
Other (Ochratoxin)				

PACKAGING DISCRPTION

Configuration	Primary (Inner)	Secondary (Outer)
Product Weight: 760g e	Chocolate weight 8,5g Single cps Net weight is 3,9 g (without coffee)	Net box weight = 97,4 g
Dimension:	H(mm): 34 W(mm): Ø45 L(mm):	H(mm): 80 (box) W(mm): 175 (box) L(mm): 255 (box)



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Registered barcode Number	5012547005450 (box barcode)	
Defra Certification	N/A	
Rainforest %	100	
Date marking/Lot coding format:	No Lot Code is printed in Capsule Box print format: PD:DD/MM/YYYY BB: DD/MM/YYYY Lot code C0000/YY Time C M C= Plant 0000= Plant sequence number YY=Year C= Plant M= Line number	PD: dd/mm/yyyy BB: dd/mm/yyyy Lot code Cnnnn/yy
Primary packaging component	Capsule body, lower filter, top film	
Primary packaging material	PP – EVOH – TIE RESIN (Pod) – PP (Internal Filters) – PET-PET-OPP (Top lid)	
Valve	N/A	
Oxygen Level	<20,9%	
Primary Packaging recyclable content %	94	
Secondary packaging component	Box	



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Secondary packaging material	Carton
Secondary Packaging recyclable content %	100
Tertiary packaging component	\
Tertiary packaging material	\
Tertiary Packaging recyclable content %	\

PALLET CONFIGURATION

Unit/ portions per case:	48
Cases (outers) per pallet:	361
Cases (outers) per layer:	19
Type of pallet:	Epal
Specific Request	

SHELF LIFE AND STORAGE CONDITIONS

Storage Instructions:	Store in the original packaging in a cool, dry warehouse and away from odorous materials. Temperature should not exceed 25°C.
Storage life in original packaging:	12 months
Storage life once opened:	N/A
Frozen product- Total defrost shelf life (from the time removed from the freezer):	N/A



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Frozen product- Defrost storage temperature:	N/A
Temperature and humidity condition	N/A
Minimum Life into Deport	<11 months



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Case/ Unit Label

EXPIRY : 16/12/2022
PRODUCTION : 16/12/2020
L0000/20 13:54 G. L11

Box Label

EXPIRY : 16/12/2022
PRODUCTION : 16/12/2020
L0000/20 13:54 G. L11

Pallet Label



Pallet Layout

INSPIRING THE WORLD TO LOVE

Costa Limited
19 box each level
total 19 level
361 box per pallet = 17.328 cps per pallet
Business Park, Houghton Regis, Dunstable, Beds, LU5 5YG
co.uk
England and Wales No. 01270695

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The product described within this specification has been manufactured in accordance with Costa's requirements and legislation in place in the country of manufacture and country of sale. NO AMENDMENTS OR SUBSTITUTIONS TO THE RAW MATERIALS OR FORMULATIONS DESCRIBED WITHIN THIS SPECIFICATION SHALL BE MADE BY.			
Specification approved by	Federico Albertini	on behalf of (Supplier site)	Date:
Specification approved by		on behalf of (Costa)	Date:

REVISION HISTORY (if applicable)

Template Version Number	Revision Date	Change History
Version 4	10/02/22	Extraction Recipe: Extraction method for Coffee added

Product Spec Revision Number	Revision Date	Change History
2	03/06/2025	Reviewed and updated with Costa related information

