

COFFEE



DESCRIPTION Instant natural coffee to consume as a hot beverage.

INGREDIENTS 100% coffee extract from rigorously selected coffee blends.

PRODUCT ORIGIN EU (Spain).

SHELF LIFE Minimum 36 months from production date.

USE INSTRUCTIONS Tear the notch, dissolve in water or milk, stir up and consume.

STORAGE CONDITION AND CONSERVATION Store in a cool, dry place.

PACKAGING

Net weight: 2g / 20g

Gross weight: 3g / 23g

Material: Polyester (12 µm) / Aluminium (9 µm) / Polyethylene LD (40 µm).

Colour: Pantone 4725C. Texts in black.

TRACEABILITY

Batch, DOP and BBE information marked on sachet one side sealing.

Batch: operator code+ julian calendar day+ (c+yy+xxx)

Date of production (DOP): mm yy

Best Before End (BBE): mm yy

PHYSICO-CHEMICAL CRITERIA

Ash	Moisture	Iodine	Caffeine (%)	Ochratoxin A
9,36 %	4,41 %	0,051 mg/kg	1,5% - 2,5%	< 10µg/kg
Acrylamide	Soluble solids in suspension (SS) (%)	Acidity (pH)	Density	
< 850 µg/kg	20-35%	4,5 - 5,5	180-260g/l	

ORGANOLEPTIC CHARACTERISTICS

Texture: Powder

Flavor: Characteristic

Smell: Characteristic

Colour: Brown

MICROBIOLOGICAL CRITERIA

Aerobic and Anaerobic plate count: < 5x10²

Coliforms: Ausencia / 25g

Yeast and moulds: < 5x10²

NUTRITION DECLARATION

	100 g
Energy	1249 kJ / 297 kcal
Fat	0.2 g
of which saturates	0 g
Carbohydrates	37 g
of which sugars	0 g
Fibre	25 g
Protein	24 g
Salt (Sodium)	0.06 g (0.02 g)

ALLERGEN DECLARATION

Cereals containing gluten and products thereof	Celery and products thereof
Crustaceans and products thereof	Mustard and products thereof
Eggs and products thereof	Sesame and products thereof
Fish and products thereof	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .
Peanuts and products thereof	Lupin and products thereof
Soybeans and products thereof	Molluscs and products thereof
Milk and products thereof	Contain allergen
Nuts and products thereof	May contain traces

APPLICABLE LEGISLATION

Product complies with the applicable European Regulations and CODEX guidelines on food safety.

Review	Date	Modification	Approved by
1	05/23	Updating of technical sheets	Dept. Product development

Jomipsa has management systems in place that are certified by Bureau Veritas in accordance with the requirements of the following Standards:

ISO9001 – Quality Management Systems
ISO 14001 – Environmental Management Systems
FSSC 22000 – Food Safety Management Systems

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