

Liquid Extract		Powder	
<b>Product Characteristics</b>	<b>Specification</b>	<b>Product Characteristics</b>	<b>Specification</b>
Botanical Name	Coffea Arabica	Botanical Name	Coffea Arabica
Plant Part	Fruit of Coffea Arabica	Plant Part	Fruit of Coffea Arabica
Description	Liquid Extract	Description	Powder
Additives	None	Additives	None
Preservatives	None	Preservatives	None
<b>Physical Profile</b>	<b>Specification/Method</b>	<b>Physical Profile</b>	<b>Specification/Method</b>
Concentration	50 Bx/KCC KBL	Particle Analysis	100% through US-40 Screen/ KCC KBL
<b>Product Profile</b>	<b>Specification/Method</b>	<b>Product Profile</b>	<b>Specification/Method</b>
Solids	<2% Maximum	Solids	90% Maximum
Solubility	>98% Soluble in Water/KCC KBL	Solubility	Partially Soluble in Water/KCC KBL
Total Phenolic Acids	20% Minimum/KCC K0R	Total Phenolic Acids	2% Minimum
Chlorogenic Acid		Chlorogenic Acid	
Caffeic Acid		Caffeic Acid	
Ferulic Acid		Ferulic Acid	
Isoferulic Acid		Isoferulic Acid	
Dihydroferulic Acid		Dihydroferulic Acid	
Quinic Acid		Quinic Acid	
Caffeine	0.7 to 1.1% p/.5ml	Caffeine	0.7 to 1.1%
<b>Microbiological Profile</b>	<b>Specification/Method</b>	<b>Microbiological Profile</b>	<b>Specification/Method</b>
Total Bacterial Count	<10 cfu/g/TM-1006	Total Bacterial Count	<950 cfu/g/TM-1006
Yeast and Mold	<10 cfu/g/TM-1006	Yeast and Mold	<95 cfu/g/TM-1006
Coliforms	Negative	Coliforms	Negative
E. Coli	Negative	E. Coli	Negative
<b>Ingredient Statement:</b> Fresh Ripe Fruit		<b>Ingredient Statement:</b> Dried coffee fruit powder	
<b>Shelf Life:</b> 12 Months		<b>Shelf Life:</b> 24 Months	
<b>Packaging/Storing:</b> Food grade shipping drum: Food grade shipping tote. Cool dry storage.		<b>Packaging/Storing:</b> Food grade shipping drum: Lined with 3 mil Poly bag, heat sealed. Cool dry storage.	



# Ingredient specifications

Tea Cut	
<b>Product Characteristics</b>	<b>Specification</b>
Botanical Name	Coffea Arabica
Plant Part	Fruit of Coffea Arabica
Description	Tea Cut Tan/Brown
Additives	None
Preservatives	None
<b>Physical Profile</b>	<b>Method/Specification</b>
Particle Analysis	KCC KBL/¼" Cut
<b>Product Profile</b>	<b>Specification</b>
Solids	90% Minimum
Total Phenolic Acids	2% Minimum
Chlorogenic Acid	
Caffeic Acid	
Ferulic Acid	
Isoferulic Acid	
Dihydroferulic Acid	
Quinic Acid	
Caffeine	0.7 to 1.1%
<b>Microbiological Profile</b>	<b>Method/Specification</b>
Total Bacterial Count	TM-1006/<950 cfu/g
Yeast and Mold	TM-1006/<95 cfu/g
Coliforms	Negative
E. Coli	Negative
<b>Ingredient Statement:</b> Dried coffee fruit	
<b>Shelf Life:</b> 24 Months	
<b>Packaging/Storing:</b> Food grade shipping drum: Lined with 3 mil Poly bag, heat sealed. Cool dry storage.	
	

Coffee Fruit Facts	
Energy 136 (kcal)	Manganese 0.86 (mg)
Protein* 7.74 (g)	Vitamin B1 0.07 (mg)
Fat 0.1 (g)	Vitamin B2 0.26 (mg)
Carbohydrate* 67.16 (g)	Vitamin B6 0.67 (mg)
Sodium 53 (mg)	Chlorogenic Acid 379 (mg)
NaCl 0.1 (g)	Fructose 1.8 (g)
Water 50.3 (g)	Glucose 0.3 (g)
Ash* 19.1 (g)	Saturated Fatty Acids 0.01 (g)
Dietary Fiber 5.0 (g)	Vitamin C 2.0 (mg)
Calcium 31 (mg)	Niacin 4.9 (mg)
Phosphorus 160 (mg)	Caffeine 1.087 (g)
Iron 2.8 (mg)	Tannin 3.0 (g)
Potassium 5600 (mg)	
Magnesium 110 (mg)	
Zinc 1.4 (mg)	
Copper 0.16 (mg)	
<i>Hachioji Laboratories 2011 (*2013/Jeon) - Per 100g Edible Portion</i>	
	

**For additional information visit**  
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