CLASSIC COLD COFFEE BASE (120 ML FROZEN POUCH)

QSR / CAFE LINE

1. PRODUCT DESCRIPTION & APPLICATION

Fruitify Classic Cold Coffee Base is a concentrated blend of premium roasted Arabica/Robusta coffee extract, caramelized sugar syrup, and natural emulsifiers. Designed specifically for QSRs, cafes, and flight caterers, one 120 ml pouch reconstituted with 180 ml chilled milk yields a rich, frothy, café-grade 300 ml cold coffee in 15 seconds without requiring espresso machines or skilled barista labor.

2. PHYSICOCHEMICAL & COMPOSITIONAL SPECIFICATIONS

Parameter	Specification Limit	Test Method
Brix (Finished Base)	45.0° – 48.0° Brix at 20°C	Refractometric
Reconstituted Brix (with Milk)	16.5° – 18.0° Brix	Refractometric
Caffeine Content	65 mg – 80 mg per 120 ml pouch	HPLC Analysis
Coffee Solid Content	≥ 12.5% Pure Coffee Extract	Gravimetric Dry Matter
pH Value	5.10 – 5.50	pH Meter at 20°C
Color Profile	Deep dark espresso brown	Visual / Spectrophotometric

3. MICROBIOLOGICAL STANDARDS

Microbiological Parameter	Maximum Tolerable Limit	Standard Reference
Total Plate Count (TPC)	< 500 CFU/g	ISO 4833-1
Yeast & Mold	< 20 CFU/g	ISO 21527-1
Coliforms	Absent in 1g	ISO 4831
Listeria monocytogenes	Absent in 25g	ISO 11290-1

4. LOGISTICS & STORAGE TECHNICAL DATA

Unit Net Volume	120 ml Pouch	**Storage Temperature**	Keep Frozen at -18°C
Master Pack Size	100 Pouches per Master Box	**Shelf Life**	12 Months under Frozen Storage
Gross Weight	13.2 kg per Master Box	**Thawed Stability**	Refrigerate (2–4°C) up to 48 hrs

5. STANDARDIZED PREPARATION METHOD

1. Pour 1 pouch (120 ml) of Fruitify Cold Coffee Base into a blender jar.
2. Add 180 ml chilled pasteurized milk (whole or skimmed).
3. High-speed blend for 15 seconds to create a thick cream top.
4. (Optional) Add 3–4 ice cubes before blending for extra frostiness.
5. Pour into a 300 ml cup. Yields consistent café-quality thick cold coffee.

Quality & Safety Compliance: Batch tested for pesticide residues, heavy metals, and mycotoxins (Ochratoxin A). Manufactured under ISO 22000 GMP standards. Product is certified Halal and Kosher compliant for export.