



**Nespresso Classic (NC) Range**  
 (Ristretto, Arpeggio, Roma, Così, Volluto, Capriccio, Livanto, Decaffeinato Intenso, Decaffeinato, Special Club, Limited Edition, Dulsão do Brasil, Indriya from India, Rosabaya de Colombia;  
**Lungo range: Decaffeinato Lungo, Vivalto Lungo, Finezzo Lungo, Fortissio Lungo)**

**1. Manufacturer's address:**

**Name** : Nestlé Nespresso SA  
**Street** : Av Rhodanie 40.....  
**City** : Lausanne.....  
**Country** : Switzerland CH-1007.....  
**Phone** : + 41 21 796 9696.....  
**Fax** : + 41 21 796 9600.....

**2. Sale denomination according to the European and Swiss regulatory requirements:**

Roast & Ground coffee  
 Decaffeinated Roast & Ground coffee ....  
 Consumer unit Classic: net weight 50g ; gross weight 75.15g  
 Consumer unit Lungo: net weight 60g ; gross weight 85.15g.

**3. Packaging/format:**

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

		Description	Type	Quantity	Total weight (g)
Consumer Unit	Packaging 1	Empty capsule + membrane	Aluminium compound	10	10.85 g
	Packaging 2	Carton sleeve with glue	Cardboard	1	14.3 g
Logistic Unit	Packaging 3	Empty external carton box	Cardboard	1	140 g

Physiological harmlessness 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. Author approval + Date	<i>L. Venturi</i>	20.08.10	2. Functional Head approval + Date	<i>[Signature]</i>	23.8.10
3. CQM approval + Date	<i>RR</i>	23.08.10	4. Valid from	23.08.2010	

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



**4. List of ingredients according to the swiss food legislation:**

Designation	%
Roast and ground coffee	100
Decaffeinated roast & ground coffee	100

Lactose free      Yes       No   
 Gluten free      Yes       No   
 OGM free      Yes       No   
 ..... free      Yes       No

**5. Manufacturing description:**

1. Roasting of Green coffee.....
2. Grinding of roasted coffee.....
3. Filling of roast and ground coffee.....
4. ....

**6. Nutritive and energy values:**

Designation	Per 100g R&G coffee	Per 100 ml of coffe in the cup
Water content (g)	<4 (regulatory)	
Protein (g)	13-14	0.22
Total Carbohydrates	30-50%	
Available Carbohydrates	0.1-0.2 g (available)	0.01
Fat (g)	14-18	0.04
of which		
saturated fatty acids		
Trans fatty acids		
mono-unsaturated fatty acids		
polyunsaturated fatty acids		
Fibre		0.57
Ash (g)	3-6.5% (regulatory)	
Sodium (mg)		2.1
Calcium (mg)		
Iron (mg)		
Energy value kcal	160-190	1.5
kJoule	650-800	6.5

**7. Chemical norms:**

Category	Criterion	Norms (± or min / max)	Origin of norm
1	Caffeine (for decaffeinated R&G)	< 0.1%	EU
3	Caffeine (for other R&G coffee)	> 1.0 %	



**8. Physical norms:**

Category	Criterion	Norms (± or min / max)	Analytical method
2	Moisture	< 4.0%	Oven 2h/102°C

**Category:**

- 1= Release criterion (each production batch)  
2= Routine control on each production batch)  
3= Monitoring criterion

**9. Foreign bodies:**

- Metal detector (not relevant as the coffee extraction through pyramidal plate of machine ensures foreign body control)  
Cleaned with sieve (not relevant as the coffee extraction through pyramidal plate of machine ensures foreign body control)

**10. Identification:**

- Traceability Yes  No  Lot code = Nespresso coding system  
Date of production Open  Coded   
Best before date Open  Coded

**11. Information on the presence of allergens:**

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

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



**12. Microbiological norms:**

Category	Criterion	Norms	Origin of norm
3	Total germ count	< 10000 cfu/g	Singapore
3	Yeast and Mould	<10 cfu/g sample,	Turkey
3	Coliforms	Absence in 2x 0.1g 37°C, 24 hrs	Singapore
3	E coli	< 20 cfu/g produit	Singapore

**Category:**

- 1= Release criterion (each production batch)
- 2= Routine control on each production batch
- 3= Monitoring criterion

**13. Sensory evaluation:**

Category	Criterion	Norms	Analytical method
1	Taste	Standard	Organoleptic

**Category:**

- 1= Release criterion (each production batch)
- 2= Routine control on each production batch
- 3= Monitoring criterion

**14. Residues (e.g. Pesticides)/Contaminants (e.g. heavy metals)**

The supplier herewith certifies that the delivered product complies minimally with the European and the Swiss Food Legislation on contaminants and foreign substances.

Category	Criterion	Norms (± or min / max)	Origin of norm
3	Ochratoxin A	< 5 mcg/kg (ppb) EU	EU
3	Arsenic	<1 mg/kg (Singapore)	Singapore
3	Lead	< 1 mg/kg (Singapore)	Singapore
3	Tin	< 40 mg/kg (Mauritius)	Mauritius
3	Mercury	<0.03 mg/kg (Mauritius)	Mauritius
3	Cadmium	<0.1 mg/kg (Singapore)	Singapore
3	Antimony	<1 mg/kg (Singapore)	Singapore
3	Copper	< 20 mg/kg (Singapore)	Singapore
3	Selenium	< 1 mg/kg (Singapore)	Singapore
3	Zinc	< 40 mg/kg (Mauritius)	Mauritius
3	Fluorine	< 10 mg/kg (Mauritius)	Mauritius
3	Aflatoxin M1	<0.5 mcg/kg (Singapore)	Singapore
3	Aflatoxin B1	< 1 mcg/kg (Austria)	Austria
3	Aflatoxin B2 + G	< 5 mcg/kg (Austria)	Austria
3	Methyl bromide	Absent	EU



**15. Storage conditions/shelf life:**

Storage & transport temperature (°C)	best kept from -18°C to + 30°C.
RH (%)	no specific requirement
Shelf life	12 months.....

Care must be taken not to expose the product to direct sunlight, or leave it in a container where temperatures can rise dramatically above 30°C. If exposed for several hours to temperatures above 30°C, capsules can delaminate. Nespresso products in cartons must be stored on pallets in an area away from direct sunlight and rain. A fast turnover of stock must be ensured in order to respect the shelf life.

**16. Transport conditions:**

Special care must be taken during transport. Trucks should be loaded and unloaded in covered areas. The goods must be covered during transport. The product must be handled with care and the quickest route should be selected to the destination. High temperatures for several days during transport will adversely affect product quality.

**17. 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 ISO 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**