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Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.113-91

Converted to GCS in 2014

Instant Coffee

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Language

In this standard, “shall” states a mandatory requirement, “should” expresses a recommendation and “may” is used to express an option or that which is permissible within the limits of this standard. Notes accompanying clauses do not include requirements or alternative requirements; the purpose of a note accompanying a clause is to separate from the text explanatory or informative material. Annexes are designated normative (mandatory) or informative (non-mandatory) to define their application.

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Instant Coffee

ICS 67.140

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.113M. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

INSTANT COFFEE

1. SCOPE

- 1.1 This specification applies to regular and decaffeinated instant coffee. It is mainly intended to be used by food services in procurement of food.
- 1.2 The test methods used in this specification may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this specification has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any existing applicable regulatory requirements prior to its use.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification.
- 2.1.1 Department of Agriculture
Publication 1637 — Laboratory Methods for Sensory Evaluation of Food.
- 2.1.2 Department of Consumer and Corporate Affairs
Consumer Packaging and Labelling Act and Regulations.
- 2.1.3 Department of National Health and Welfare
Food and Drugs Act and Regulations.
- 2.1.4 The Association of Official Analytical Chemists (AOAC)
Official Methods of the Association of Official Analytical Chemists.
- 2.2 Reference to the above publications is to the latest issues. The sources for these publications are shown in the Notes section.

3. DEFINITIONS

- 3.1 For the purpose of this specification the following definitions shall apply:
- 3.1.1 *Instant Coffee* — The dried, water soluble powder obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee.
- 3.1.2 *Roasted Coffee* — Coffee obtained by roasting green coffee (i.e. dried seed of *coffea arabica* L., *C. liberica* Hiern or *C. robusta* chev., freed from all but a small portion of its spermoderm).
- 3.1.3 *Decaffeinated Coffee* — Coffee from which caffeine has been extracted (see par. 6.3).
- 3.1.4 *Spray-dried Instant Coffee* — Instant coffee which has been obtained by a process in which the coffee extract in the liquid state is sprayed into a hot atmosphere and formed into dried particles by evaporation of the water.
- 3.1.5 *Agglomerated Instant Coffee* — Instant coffee which has been obtained by a process in which the dried particles of instant coffee are fused together to form larger particles.

3.1.6 **Freeze-dried (Instant) Coffee** — Instant coffee which has been obtained by a process in which the coffee extract in the liquid state is frozen and the ice removed by sublimation.

3.1.7 **Coffee Extract** — Product obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee.

4. CLASSIFICATION

4.1 Instant coffee shall be supplied in the following types and be either freeze-dried or spray-dried as specified (par. 9.1):

4.1.1 *Types*

Type 1 — Regular

Type 2 — Decaffeinated.

When specified (par. 9.1) the instant coffee shall be agglomerated (see par. 3.1.5).

5. GENERAL REQUIREMENTS

5.1 In addition to meeting the requirements of this specification, the instant coffee shall meet the requirements of Food and Drug Regulations (par. 2.1.3).

5.2 Instant coffee shall be free from impurities, objectionable odour or flavour, chicory or any other adulteration.

6. DETAILED REQUIREMENTS

6.1 **Solubility** — The instant coffee shall dissolve in boiling water within 30 s when determined as given in par. 8.2.1.

6.2 **Moisture Content** — The moisture content of the agglomerated instant coffee shall not exceed 4.25% and non-agglomerated 2.5% by mass, when determined as given in par. 8.2.2.

6.3 **Caffeine content** — Regular instant coffee shall contain the caffeine normally present in the coffee. Caffeine shall not be added to or removed from the regular instant coffee.

Decaffeinated instant coffee shall not contain more than 0.3% caffeine when determined as given in par. 8.2.3.

6.4 **Cup Quality** — The cup quality of the brewed coffee sample made from 2.5 g instant coffee and 227 mL of boiling water shall be equal to or better than the coffee brewed of the same amount of the standard instant coffee specified in par. 6.5 and determined sensorily as specified in par. 8.2.4.

6.5 **Standard Instant Coffee** — Standard instant coffee shall be representative of nationally sold good coffee brands approved as a standard by the authority applying this specification.

6.6 **Package Types and Sizes** — Instant coffee shall be supplied in the following package types and sizes (net mass) as specified (par. 9.1):

a. Glass or plastic jars, 50, 57, 100, 170, 200 or 284 g

b. Flexible laminate pouches, 1.6, 1.7, 2.2, 19, 57, 113, 150, 227, 250 or 454 g.

7. PREPARATION FOR DELIVERY

7.1 Unless otherwise specified (par. 9.1) normal commercial practice for packaging, labelling, packing and marking shall apply. However the markings shall contain the information specified in par. 7.2.

7.2 **Marking** — In addition to par. 7.1, all packages shall be marked with manufacturer's name and trademark and all shipping containers shall be marked with the date of packaging.

8. INSPECTION

8.1 **Sampling** — Sampling for inspection shall be at the discretion of the inspection authority, unless a specific sampling plan is specified (par. 9.1).

8.2 Testing

- 8.2.1 **Determination of Solubility** — Place 2.5 g of instant coffee in a cup and add 227 mL of freshly boiling water. Stir moderately to disperse any lumping. Observe after 30 s from addition of water for presence of lumping or excessive sediment. Only trace of sediment is considered acceptable.
- 8.2.2 **Moisture Content** — The moisture content shall be determined by the vacuum oven method, AOAC 31.005 (14th edition).
- 8.2.3 **Caffeine Content** — The caffeine content shall be determined in accordance with the method AOAC 15.020 (14th edition).
- 8.2.4 **Determination of Cup Quality** — The cup quality shall be determined in accordance with the paired comparison test using the nine-point hedonic scale as specified in the publication 1637 given in par. 2.1.1. The test sample shall be brewed as given in par. 8.2.1.

9. NOTES

- 9.1 **Options** — The following options must be specified in the application of this specification:
- Whether regular or decaffeinated instant coffee is required and whether it shall be freeze-dried or spray-dried and if agglomerated coffee is desired (par. 4.1)
 - Package type and size required (par. 6.6)
 - Packaging, labelling, packing and marking details, if normal commercial practice is not suitable (par. 7.1)
 - Sampling, if a specific plan is required (par. 8.1).
- 9.2 **Sources of Referenced Publications**
- 9.2.1 The publications referred to in par. 2.1.1, 2.1.2 and 2.1.3 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.
- 9.2.2 The publications referred to in par. 2.1.4 may be obtained from the Association of Official Analytical Chemists, Box 540, Benjamin Franklin Station, Washington, DC 20044, U.S.A.
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