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Canada

FOOD QUALITY SPECIFICATIONS -

FOOD PURCHASED BY FEDERAL GOVERNMENT DEPARTMENTS

Coffee and Tea

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-28 – Coffee and Tea

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown.**

FQS-28-01 – Coffee
FQS-28-02 – Tea

Applicable Regulations and Resources for Coffee and Tea

FQS-28-01 – Coffee

Description

1. Coffee is a beverage made from coffee beans. Coffee beans are the roasted seeds of the coffee cherry. There are two primary species of coffee beans, Arabica and Robusta. Arabica beans produce higher quality, more favorable, aromatic coffee then Robusta beans. Coffee made from Arabica beans has approximately half the amount of caffeine as coffee made with Robusta Beans. Note: Although Canada does not have the appropriate climate for growing coffee and tea, Canadian-based firms do import raw materials for processing and re-sale into domestic and export markets.

2. All coffee beans or ground from Arabica beans or Robusta Beans supplied in Canada must:

   a. be in compliance with the Food and Drugs Act (R.S.C., 1985, c. F-27), the Food and Drug Regulations (C.R.C., c. 870), and the Canadian Food Inspection Agency Act (S.C. 1997, c. 6);

   b. meet the specifications in the Food and Drug Regulations (C.R.C., c. 870), Division 5, Coffee;

   c. where decaffeinated, must use an agent permitted as per the Food and Drug Regulations (C.R.C., c. 870), Division 16, Table XV, Food Additives That May Be Used as Carrier or Extraction Solvents;

   d. comply with fundamental principles related to Health and Safety listed under the Processed Products Regulations (C.R.C., c. 291);

   e. comply with Pesticide and Pesticide Management Program listed under Agriculture and Agri-Food Canada's Pest Management Centre (PMC) and Health Canada Pest Management Regulatory Agency (PMRA);

   f. comply with food additive regulations listed under the Food and Drug Regulations (C.R.C., c. 870), Division 16, Food Additives; and/or

   g. comply with food additive classes listed under the Codex Alimentarius - General Standard for Food Additives;

   h. comply with all the requirements listed under the Plant Protection Act (S.C. 1990, c. 22) and the Plant Protection Regulations (SOR/95-212);

   i. comply with food packaging and labelling requirements listed under the Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38), and the Consumer Packaging and Labelling Regulations (C.R.C., c. 417);

   j. comply with the relevant sections listed under the Industry Labelling Tool (replaces the Guide to Food Labelling and Advertising); and/or

   k. comply with all the requirements listed under the Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods;

l. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the Codex Alimentarius - General Principles of Food Hygiene, including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;

m. comply with all the requirements listed under the Codex Alimentarius – Guidelines for the Use of Flavourings [CAC/GL 66-2008];

n. meet all the requirements listed under the Codex Alimentarius – Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee; and

o. be of the characteristics of the named type of coffee as per Table 1.

3. All coffee beans or ground coffee from Arabica coffee beans and Robusta coffee beans procured outside Canada for processing in Canada and supplied in Canada and all coffee beans or ground coffee from Arabica coffee beans and Robusta coffee beans supplier outside of Canada must:

a. only be procured from countries that meet federal acts and regulations governing the importation of food under the Canadian Food Inspection Agency - Guide to Importing Food Commercially;

b. in all cases, ensure that commercial coffee varieties meet all requirements of Canadian legislation (federal, provincial and municipal);

c. comply with the Canadian Food Inspection Agency - Guide to Importing Food Commercially, Section "C" Importer Responsibilities;

d. comply with the Codex Alimentarius - Principles for Food Import and Export Certification and Inspection;

e. comply with relevant sections of Acts and Regulations listed under the Food and Drugs Act (R.S.C., 1985, c. F-27), Food and Drug Regulations (C.R.C., c. 870), Processed Products Regulations (C.R.C., c. 291), Canadian Food Inspection Agency Act (S.C. 1997, c. 6), and Canadian Environmental Protection Act, 1999 (S.C. 1999, c. 33);

f. comply with Pesticide and Pesticide Management Program, or equivalent, listed under Agriculture and Agri-Food Canada's Pest Management Centre (PMC) and Health Canada Pest Management Regulatory Agency (PMRA);

g. comply with food additive regulations listed under the Food and Drug Regulations (C.R.C., c. 870), Division 16, Food Additives; and/or

h. comply with food additive classes listed under the Codex Alimentarius - General Standard for Food Additives;

i. comply with all the requirements, or equivalent, listed under the Plant Protection Act (S.C. 1990, c. 22) and Plant Protection Regulations (SOR/95-212);

j. comply with the relevant sections listed under the Industry Labelling Tool (replaces the Guide to Food Labelling and Advertising);

k. must comply with food packaging and labelling requirements listed under the Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38) and the Consumer Packaging and Labelling Regulations (C.R.C., c. 417); and/or

l. comply with all the requirements listed under the Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods;

m. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring

that food is safe and suitable for human consumption listed under the Codex Alimentarius - General Principles of Food Hygiene, including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;

n. meet all the requirements listed under the Codex Alimentarius – Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee;

o. meet all requirements of applicable local food legislation whenever those requirements are stricter. All coffee shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and

p. be of the characteristics of the named type of coffee as per Table 1.

FQS-28-01-01 – Table 1: Types of Coffee

Types of Coffee*	Characteristics
Coffee Arabica (Arabica coffee)	Arabicas are grown in Central and South America, the Caribbean, and Indonesia Arabica beans comprise the bulk of the premium coffees that are typically sold in whole bean form. Arabica coffee is considered to brew a more flavourful and aromatic beverage than Robusta.
Coffee Canephora (Robusta coffee)	Robustas are grown mainly in Africa. Robusta beans are generally grown on large plantations where the berries ripen and are harvested at one time, thereby increasing the percentage of under- and over-ripe beans.
Decaffeinated	A green, roasted or soluble coffee from which caffeine has been extracted. All decaffeination methods in use today remove at least 97% of the caffeine naturally present in the coffee bean.
Instant or soluble	Made by dehydrating a liquid concentration of coffee prepared with hot water. The addition of hot water to this soluble powder forms reconstitutes coffee.

FQS-28-01-02 – Type of Specialty Coffee

Type of Speciality Coffee**	Characteristics
Espresso	Made by forcing hot water, under pressure, through finely ground, dark roasted coffee that is brewed in less than 30 seconds. Espresso is naturally capped with a thin layer of dense, golden froth called crema.
Cappuccino	Made of 1/3 espresso, 1/3 steamed milk and capped with 1/3 frothed milk. The air in the foamed milk means there is less milk than what appears. Cappuccino can also be made by combining espresso with a small quantity of steamed milk, then topped with foamed milk.
Café-au-Lait	Prepared by combing equal amounts of hot strong coffee and hot milk.
Caffé Latte	Made using the same method as for café-au-lait, but using a ratio of 1/4

	espresso to 3/4 steamed milk and little or no foam.
Espresso Macchiato	Espresso with just a touch of foamed milk on top
Latte Macchiato	A glass half filled with hot, frothed milk, into which a demitasses of espresso is slowly dribbled.
Caffé Americano	A serving of espresso diluted with enough hot water to make a similar strength but different flavor from regular drip coffee.
Caffé Mocha	Espresso mixed with mocha or chocolate syrup and steamed milk, then topped with whipped cream and chocolate sprinkles.

FQS-28-01-03 – Type of Roast

Type of Roast***	Characteristics
After Dinner Roast	A coffee that has been roasted to a dark, but less than very dark brown colour. It has a somewhat oily surface. An after-dinner roast lends a bittersweet, tangy flavour to the beans.
Cinnamon Roast	Light cinnamon brown colour; pronounced nut-like flavour and the highest point of coffee acidity. This is a light roast
American Roast	Even chestnut brown; has a pronounced caramel-like flavour, with no trace of dark roast flavour. This is a medium roast
City Roast	Dark brown with no traces of oil on the surface; full development of coffee flavour (caramel to chocolate-like with some hints of dark roast flavour) and some loss of coffee acidity. The "Full City Roast" is slightly darker with more tang.
Vienna Roast	Dark brown with small amounts of oil on the bean's surface; noticeable dark roast flavour.
French Roast	Very dark brown with large amounts of oil on the bean's surface; a bitter taste and pungent aromatics dominate flavour (also known as New Orleans or Continental Roast). This is a dark roast.
Italian Roast	Black colour with large amounts of oil on the bean's surface; pronounced burnt flavour that is pungent (strong) and bitter.
Espresso Roast	Designed for espresso machines, it is a dark roast similar to a Full City Roast.

Size

4. The usual retail and commercial standard size available in the market applicable to coffee unless otherwise specified.

Packaging and Labelling

5. Effective hermetically sealed packaging is required for ground products because the character of ground coffees can change quickly and lose their aromatic qualities.

6. Whole bean coffee: Usually packaged in foil-lined bags, because it is less vulnerable to flavour and aroma loss than other types of coffee.

7. Pre-ground coffee: Must be hermetically sealed and it is usually packaged in impermeable plastic film, aluminum foil, or cans in order to retain its aromatic qualities.

8. Instant coffee: Vacuum-packed in tin cans or glass jars because instant coffee picks up moisture easily.

9. The Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38), enforced by the Canadian Food Inspection Agency (CFIA), requires that pre-packaged foods, including tea and coffee, either imported or made in Canada, must not bear any false or misleading information regarding its origin, quality, performance, net weight or quantity.

Storage and Distribution

10. In long term storage conditions, humidity should be kept under strict control. Under a relative humidity below 60% coffee will continue to dry but if the relative humidity is above 80% coffee will start to absorb water. Moisture in the storage place can originate from damp floors and walls, rain (wind driven or through leaks), dead air, and the mixing of dry with wet coffee.

11. Appropriate storage facilities, the use of good storage practice and regular monitoring is essential to prevent or reduce problems.

12. Transport of coffee also requires the adoption of practices to maintain temperature as uniform as possible and to prevent contamination by other materials.

13. To ensure coffee maintains its full flavour characteristics, store in a cool, dry environment (ensuring moisture, air and odours do not come into contact with coffee).

FQS-28-02 – Tea

Description

14. Tea is a drink made by infusing leaves of the tea plant (Camellia sinensis, or Thea sinensis) in hot water.

15. All tea supplied in Canada must:

a. comply with relevant sections of Acts and Regulations listed under the Food and Drugs Act (R.S.C., 1985, c. F-27), Food and Drug Regulations (C.R.C., c. 870), Processed Products Regulations (C.R.C., c. 291), Canadian Food Inspection Agency Act (S.C. 1997, c. 6), and Canadian Environmental Protection Act, 1999 (S.C. 1999, c. 33);

b. comply with specifications as outlined in the Food and Drug Regulations (C.R.C., c. 870), Division 20, Tea;

c. meet the specifications for the type of tea as indicated in Table 1;

d. comply with fundamental principles related to Health and Safety listed under the Processed Products Regulations (C.R.C., c. 291):

e. comply with Pesticide and Pesticide Management Program listed under Agriculture and Agri-Food Canada's Pest Management Centre (PMC) and Health Canada Pest Management Regulatory Agency (PMRA);

f. must comply with food additive regulations listed under the Food and Drug Regulations (C.R.C., c. 870), Division 16, Food Additives; and/or

g. comply with food additive classes listed under the Codex Alimentarius - General Standard for Food Additives;

h. comply with all the requirements listed under the Plant Protection Act (S.C. 1990, c. 22) and Plant Protection Regulations (SOR/95-212);

i. comply with the relevant sections listed under the Industry Labelling Tool (replaces the Guide to Food Labelling and Advertising);

j. comply with food packaging and labelling requirements listed under the Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38) and the Consumer Packaging and Labelling Regulations (C.R.C., c. 417); and/or

k. comply with all the requirements listed under the Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods;

l. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the Codex Alimentarius - General Principles of Food Hygiene, including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and

m. comply with all the requirements listed under the Codex Alimentarius – Guidelines for the Use of Flavourings [CAC/GL 66-2008].

FQS-28-02-01 - Table 1: Types of Tea

Types of Tea*	Characteristics
Black tea	Black Tea shall be black tea or a blend of two or more black teas and shall meet the specifications as indicated in the *Food and Drug Regulations (C.R.C., c. 870), Division 20, Tea*. Black tea is made from tea leaves (*Camellia Sinensis*) that have been fully oxidized. The oxidation process which produce a hearty deep rich flavour in a coloured amber brew. Popular black teas include: Assam, Ceylon, Darjeeling, Earl Grey, Keemun, Lapsang Souchong, Sikkim, Yunnan, and popular blends such as English Breakfast, Irish Breakfast and Russian Caravan.
Green tea	Green Tea shall meet the specifications as indicated in the *Food and Drug Regulations (C.R.C., c. 870), Division 20, Tea*. Green Tea is made from tea leaves (Camellia Sinensis) that are not oxidized. Instead they are withered, immediately steamed or heated to prevent oxidation and then rolled and dried. It has a delicate taste, light green colour. Varieties of green tea include: Gunpowder, Dragon Well, Jasmine, Sencha Dancha, Hojicha, Genmaicha, Gyokuro, Spider Leg, Mattcha, and Tencha.
White tea	White tea is made from tea leaves (*Camellia Sinesis*) picked and harvested before they are fully opened. The new buds are plucked before they open, withered, then dried slowly at low temperatures. Unlike other tea processing methods, the leaf buds are not rolled and only slightly oxidized. The result is a tea with a mild flavour and natural sweetness. Similar to green tea, white tea undergoes little processing and is not fermented.
Oolong tea	Oolong teas is made from partly oxidized leaves (*Camellia Sinensis*), and combine the taste and colour qualities of black and green tea. Extremely flavourful and highly aromatic, oolong teas are consumed without milk and sugar. Varieties of oolong tea include: Formosa

Types of Tea*	Characteristics
	Oolong, Ti Kuan Yin, Formosa Pouchong, and Black Dragon.
Flavoured teas	Flavoured teas are real teas (*Camellia Sinensis*) blended with fruit, spices or herbs. They may be blended with fruit peel or treated with the natural oil or essence, or blended with spices such as cinnamon or nutmeg, flowers or other plants.
Herbal/Tisanes	Herbal teas are an herbal beverage or infusion derived from a single ingredient or blend of flowers, herbs, spices, fruit, berries and parts of other plants (example: Camomile, peppermint, and nettle).They do not contain any real tea leaf (*Camellia Sinensis*).
Decaffeinated (indicating the type of tea)	Decaffienated Tea shall meet the specifications as indicated in the *Food and Drug Regulations (C.R.C., c. 870), Division 20, Tea*. Decaffeinated Tea is tea (of the type indicated) from which caffeine has been removed. As a result of the removal, the tea contains not more than 0.4 per cent caffeine.

16. All tea (*Camellia sinensis*, or *Thea sinensis*) procured outside Canada must:

    a. only be procured from countries that meet federal acts and regulations which govern the importation of food under Canadian Food Inspection Agency - Guide to Importing Food Commercially;

    b. in all cases, ensure that tea plants meet all requirements of Canadian legislation (federal, provincial and municipal). Refer to the Canadian Food Inspection Agency - Guide to Importing Food Commercially – Section C, Importer Responsibilities;

    c. comply with Codex Alimentarius - Principles for Food Import and Export Certification and Inspection;

    d. comply with relevant sections of Acts and Regulations listed under the Food and Drugs Act (R.S.C., 1985, c. F-27), Food and Drug Regulations (C.R.C., c. 870), Processed Products Regulations (C.R.C., c. 291), Canadian Food Inspection Agency Act (S.C. 1997, c. 6) (or equivalent);

    e. comply with fundamental principles related to Health and Safety listed under the Processed Products Regulations (C.R.C., c. 291);

    f. comply with the relevant sections listed under the Canadian Food Inspection Agency – Food Safety and Agriculture and Agri-Food Canada (AAFC);

    g. meet the specifications for the type of tea as indicated in Table 1;

    h. comply with Pesticide and Pesticide Management Program, or equivalent, listed under Agriculture and Agri-Food Canada's Pest Management Centre (PMC) and Health Canada Pest Management Regulatory Agency (PMRA);

    i. comply with food additive regulations, or equivalent, listed under the Food and Drug Regulations (C.R.C., c. 870), Division 16, Food Additives;

    j. comply with all the requirements, or equivalent, listed under the Plant Protection Act (S.C. 1990, c. 22) and Plant Protection Regulations (SOR/95-212);

    k. comply with food packaging and labelling requirements listed under the Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38), and Consumer Packaging and Labelling Regulations (C.R.C., c. 417); and /or

l. comply with all the requirements listed under the Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods,

m. comply with the relevant sections listed under the Industry Labelling Tool (replaces the Guide to Food Labelling and Advertising);

n. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the Codex Alimentarius - General Principles of Food Hygiene, including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;

o. comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to tea plant (Camellia sinensis, or Thea sinensis);

p. comply with food additive classes listed under the Codex Alimentarius - General Standard for Food Additives;

q. comply with all the requirements listed under the Codex Alimentarius – Guidelines for the Use of Flavourings [CAC/GL 66-2008]; and

r. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All tea shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

17. Notes: Although Canada does not have the appropriate climate for growing tea and coffee, Canadian-based firms do import raw materials for processing and re-sale into domestic and export markets. Tea and Coffee processed in Canada from raw materials imported shall meet all the specifications as indicated above.

Size

18. The usual retail and commercial standard size available in the market applicable to coffee and tea unless otherwise specified.

Applicable Regulations and Resources for Coffee and Tea

Food and Drug Regulations (C.R.C., c. 870)

Food and Drug Regulations (C.R.C., c. 870), Division 5, Coffee

Food and Drug Regulations (C.R.C., c. 870), Division 20, Tea

Food and Drug Regulations (C.R.C., c. 870), Division 16, Food Additives

Food and Drug Regulations (C.R.C., c. 870), Division 16, Table XV, Food Additives That May Be Used as Carrier or Extraction Solvents

Food and Drugs Act (R.S.C., 1985, c. F-27)

Canadian Environmental Protection Act, 1999 (S.C. 1999, c. 33)

Canadian Food Inspection Agency Act (S.C. 1997, c. 6)

Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38)

Consumer Packaging and Labelling Regulations (C.R.C., c. 417)

Canada Agricultural Products Act (R.S.C., 1985, c. 20 (4th Supp.))

Agriculture and Agri-Food Canada's Pest Management Centre (PMC)

Health Canada Pest Management Regulatory Agency (PMRA)

Plant Protection Act (S.C. 1990, c. 22)

Plant Protection Regulations (SOR/95-212)

Processed Products Regulations (C.R.C., c. 291)

Processed Products Regulations (C.R.C., c. 291), Schedule II

Codex Alimentarius - International Food Standards, List of Standards

Codex Alimentarius - General Principles of Food Hygiene

Codex Alimentarius – Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee

Codex Alimentarius - General Standard for Food Additives

Codex Alimentarius – Guidelines for the Use of Flavourings [CAC/GL 66-2008]

Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods

Codex Alimentarius - Principles for Food Import and Export Certification and Inspection

Agriculture and Agri-Food Canada (AAFC)

Industry Labelling Tool (replaces the Guide to Food Labelling and Advertising)

Canadian Food Inspection Agency – Food Safety

Canadian Food Inspection Agency - Guide to Importing Food Products Commercially