



Coffee Enterprises

Protecting Investments in Coffee & Tea Quality Since 1992

Grounds for Health Auction 2023 Award

Complete Physical and Sensory Evaluation of Two Coffee Products (Green Coffee / Roasted Coffee)

The true measure of any beverage program is quality: how does it taste? Branding, promotion, and merchandising will capture the first sale, but only quality will keep your customers returning time after time.

Coffee Enterprises does not sell coffee & tea: **we test coffee & tea**. We are an independent company founded in 1992 providing consulting services, product testing, and food safety chemical analysis for coffee & tea products. Our team specializes in the evaluation and improvement of coffee & tea programs throughout the global supply chain from producers and traders to roasters and private-label brands, including foodservice, retail, and single-cup products. Our experience enables us to provide insights that assist our clients in making informed decisions in managing their beverage program by addressing practical issues from a scientific perspective.

Green Coffee Analysis (550 gram sample)

- Visual Color Inspection
- Moisture Content
- Water Activity
- Defect Count / Grading (SCA & ICE)
- Bean Size
- Density
- Sample Roasting (SCA Protocol)
- Cupping by Sensory Panel
- Complete Analytical Report

Roasted Coffee Analysis (4 retail / foodservice packages)

- Net Weight, Oxygen and CO₂ analysis
- Moisture Content & Water Activity
- Degree of Roast (Agron Commercial Scale)
- Grind Analysis (Ro-Tap)
- Bean Breakage & Roasted Defect Count
- Brewing to Clients' Recipe
- Brewed Solids %, Extraction %, and pH
- Tasting by Sensory Panel
- Complete Analytical Report

Please send two products for analysis (2 green, 2 roasted, or 1 of each) with the attached Award Certificate and a completed Sample Submission Form to claim your prize. Testing is estimated at 5 business days. Coffee Enterprises will issue a full analysis report detailing the physical and sensory characteristics.

Please review our laboratory operations and analytical capabilities, along with our staff biographies online at www.coffeeenterprises.com. Please contact us directly with any questions: telephone +1-802-864-5760 or +1-800-375-3398 or email info@ce.coffee.



Coffee Enterprises

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Sample Submission Form
(Chain of Custody & Work Authorization)

Project Information:

Client Company Name:

Brand or Product Name:

Purchase Order Number / Project Code:

Requested Analysis:

Please see CE Coffee and Tea Testing Guide for test explanations and details

- GCA: Green Coffee Analysis (complete physical and sensory testing)
CUP: Cupping Only
GRD: Green Coffee Defect Count Only
RCA: Roasted Coffee Analysis (complete physical and sensory testing)
TST: Tasting Only
DoD: Degree of Difference Sensory Rating
PHYS: Physical Analysis Only (specify)
SBA: Soluble Beverage Analysis
BEA: Brewing Equipment Analysis
ACE: Alignment & Calibration Evaluations (specify tests)
TPA: Tea Product Analysis
LPA: Liquid Product Analysis
FS-CHEM: Chemical Analysis (specify)
OTHER: Please Specify

Send Report To:

Name (primary):
Title:
Email:
Name (other):
Email:
Name (other):
Email:
Name (other):
Email:
Name (other):
Email:

Send Invoice To:

A/P Contact:
Company Name:
Address:
Address:
City: State:
Zip: Country:
Phone:
E-Mail:

Scan for more Information



Products Submitted for Analysis:

Chain of Custody requires that each product submitted for analysis shall be listed separately on this Sample Submission Form and identified in the description box exactly how you wish it to be presented on our reports.

** This document is required for all testing projects. An incomplete form will delay the start of your project **

Table with 5 columns: Product Type, Description, Quantity Submitted, Test(s) Requested, CE Use Only (Analysis #, Sample ID). Rows include Green/Roasted Coffee, Tea, Extract, RTD, etc.

Additional Information

Document Completed By:

Name:
Title:
Email:

Name:
Title:
Email: Date:

Please send the completed Sample Submission Form in the shipment with the products for analysis

Products that are viable for follow-up testing are retained in storage for 30 days after testing, then will be discarded or donated

* Please use additional pages to list all products for large projects *

(revised 2/2023)



HOW TO SUBMIT PRODUCTS FOR ANALYSIS

(Deliveries are accepted Monday-Friday, 8 AM to 5 PM, excluding US holidays)

Products are defined as items for analysis that are representative of a single manufacturing batch, production day, SKU, or from a specific production time, for example, beginning, middle, or end within the production day. Chain of Custody requires that each product submitted for analysis be listed on the **Sample Submission Form** exactly how you wish it to be presented on our reports. Unbiased testing prohibits communication of quality issues or concerns on the product identifications labels or forms. Please include preparation or dilution recipes for sensory evaluations.

All products must be securely sealed and packaged to prevent damage during transit. Finished or consumer products should be sealed and ready for distribution or sale. Please provide MSDS Documents if applicable.

Sample Submission Form: Required for all testing projects: [Download Form Here.](#)
Product Label: Products submitted must match items listed on the Sample Submission Form.

(GCA) Green Coffee Product Samples:

Quantity: 550 grams of green coffee per product.
Sampling: Representative composite samples should be drawn from at least 10% of the bags in the lot, drawn from various locations; front, middle, and back.

(RCA, TPA, SBA) Roasted Coffee, Tea, & Soluble Product Samples:

Coffee Quantity: 5 packages per product, minimum: 8 ounces (227 grams) total net weight.
Tea Quantity: 20 individual-cup bags, 5 full-pot bags, or 5.25 ounces (150 grams) of loose tea.
Soluble Quantity: 6 ounces (170 grams) net weight.

(RCA) Single-cup (filtered and unfiltered products) Product Samples:

Single Cup Quantity: Minimum: 6 ounces (170 grams) total net weight.

(LPA) Concentrate, Extract, Flavor Ingredient, & Ready-To-Drink Product Samples:

Extracts and Concentrate: 6 fluid ounces, separated into 2 sealed containers.
Flavor Ingredients: 6 fluid ounces, separated into 2 sealed containers.
Ready-to-Drink Quantity: 4 bottles per product

(FS-CHEM) Food Safety & chemical Analysis Product Samples:

Product Quantity: The quantity listed in the **CE Coffee and Tea Testing Guide** is the minimum amount required to complete each analysis. We suggest sending two identical (homogenized) products for analysis. The second product will be used only if there is an issue with processing, shipping damage, or contamination with the first product sample.

For international shipping please be sure to accurately complete commodity codes and provide all required for FDA and US Customs documents and declaration forms. The client is responsible for all shipping and logistics costs for sending and receiving products, including customs fees, entry fees, duties, and taxes.

For more information on product testing, please request a copy of our **CE Coffee and Tea Testing Guide**.

