
Instant coffee — Criteria for authenticity

Café soluble — Critères d'authenticité



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Foreword

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Introduction

Soluble coffee represents a sizable fraction of international trade. National and supranational regulations on the ingredients acceptable in soluble coffee, in mixtures thereof, and on their declaration are available.

In order to avoid incorrect declarations that adulterated products are 100 % pure soluble coffee, thus deceiving the consumers and causing unfair competition between manufacturers, statistically sound criteria for the authenticity of soluble coffee are necessary, when subsequent official measures are to be applied.

An International Standard defining the appropriate criteria is therefore justified.

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1 Scope

This International Standard specifies criteria for authenticity of soluble (instant) coffee.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3509, *Coffee and coffee products — Vocabulary*

ISO 11292, *Instant coffee — Determination of free and total carbohydrate contents — Method using high-performance anion-exchange chromatography*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3509, ISO 11292 and the following apply.

3.1

pure soluble coffee

products prepared by the extraction of roasted coffee beans exclusively, as defined in international and national regulations

NOTE 1 See References [1], whose Article 2 gives the definition of "soluble coffee", and [2], whose annex describes authentic educts and the proper production of soluble coffee.

NOTE 2 Pure soluble coffees have free and total carbohydrate profiles, which depend both on the nature and quality of the green coffee beans used for their manufacture and on processing. The variations of the profiles have been clearly established.

3.2

soluble coffee mixture

mixture prepared by the co-extraction or the separate extraction of roasted coffee beans and of materials other than coffee beans

NOTE The composition of soluble coffee mixtures shall be clearly declared on the label. This category of products shall comply with international or local regulations.

3.3

adulterated soluble coffee

products prepared by the co-extraction or the separate extraction of roasted coffee beans and of raw or roasted materials other than coffee beans, where the product is sold as pure soluble coffee and the addition of the non-coffee bean material is not declared on the label

NOTE Such an addition shifts the free and total carbohydrates outside their natural ranges of variation. This change in the carbohydrate profile indicates adulteration, as outlined in the literature, and in international regulations and statements; see References [3] and [4]. Reference [3] explicitly mentions proof of authenticity of soluble coffee.