**I. Product Code**

|  |  |
| --- | --- |
| Café Gusto – Brown Coffee Mix | CGBC-IF |

**II. CGBC-IF Recipe**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ingredients** | **Percentage** | | **Weight Per Batch** | |
|  |  | |  | |
| SGR-R | 48.880 | % | 146.640 | kg |
| NDC-35C | 40.660 | % | 121.980 | kg |
| COF-PHG50 | 4.810 | % | 14.430 | kg |
| COF-PB6 | 4.810 | % | 14.430 | kg |
|  | | | | |
| *FM-CGBC-IF1* | | | | |
| COF-FL578906 | 0.220 | % | 0.660 | kg |
| COF-FL722092 | 0.180 | % | 0.540 | kg |
| COF-MF878968 | 0.075 | % | 0.225 | kg |
|  | | | | |
| *FM-CGBC-IF2* | | | | |
| SLT-FI | 0.180 | % | 0.540 | kg |
| ASK | 0.035 | % | 0.105 | kg |
|  | | | | |
| *FM-CGBC-IF3* | | | | |
| SGR-B578903 | 0.150 | % | 0.450 | kg |
|  | | | | |
| ***Total*** | **100.000** | **%** | **300.000** | **kg** |

**III. Weighing**

II.1. Make sure that all containers and utensils are clean and sanitized, dry, intact, and not damaged, no chipped off parts.

III.2 Check if the labels are placed properly.

III.3. Use the corresponding containers for each internal flavor.

III.4. Weigh the raw material accurately based on the given batching guides.

**Revision Record**

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| --- | --- | --- | --- |
| Revision no. | Date | Revision | Author |
| 00 | January 29, 2024 | Initial Issue | C. Quintans |