

Shelf Life Standards

COFFEE AND TEA

PRODUCT	SHELF LIFE
Whole Bean Bags	Unopened: Expiration date on package Opened: 7 days (today’s date +6)
Coffee ground for Pour Over	Discard at end of day
Frappuccino Roast	48 hours unrefrigerated
Brewed Coffee	30 minutes
Iced Coffee	12 hours unrefrigerated
Cold Brew	7 days refrigerated
Iced Tea	12 hours unrefrigerated

DAIRY AND NON-DAIRY ITEMS

PRODUCT	SHELF LIFE
Milk and Cream	Expiration date on package
Almond, Soy, Coconut and Oat Beverage	7 days refrigerated
Prepared Whipped Cream	24 hours refrigerated
Vanilla Sweet Cream	48 hours refrigerated

JUICES

PRODUCT	SHELF LIFE
Apple Juice	7 days refrigerated
Peach and Guava Flavored Juice	24 hours ambient 5 days refrigerated
Starbucks Refreshers Base	5 days refrigerated
Strawberry Purée	5 days refrigerated
Lemonade 2X	7 days refrigerated
Lemonade (mixed)	48 hours refrigerated

POWDERS AND INCLUSIONS

PRODUCT	SHELF LIFE
Frappuccino Chips	7 days
Tea Powders	7 days
Starbucks Refreshers Inclusions	5 days
Vanilla Bean Powder	7 days

SAUCES AND SYRUPS

PRODUCT	SHELF LIFE
Caramel Sauce (as topping)	14 days unrefrigerated
Mocha Sauce	24 hours unrefrigerated
Chai Concentrate	5 days refrigerated 24 hours unrefrigerated
All other Sauces	14 days
All Syrups	30 days

TOPPINGS AND CONDIMENT BAR ITEMS

PRODUCT	SHELF LIFE
Cinnamon Dolce Topping	5 months
Cinnamon and Nutmeg Powder	5 months
Mocha Powder	3 months
Vanilla Powder	4 months
All other Toppings	14 days

NOTE: Condiment bar product in glass shakers has the same shelf life as its opened bulk container. It does not need a separate day dot.

Beverage Component Recipes

WHIPPED CREAM

MAJOR STEPS	BUILD NOTES
1. Pump Vanilla syrup	4 pumps into steaming pitcher.
2. Pour heavy cream	<ul style="list-style-type: none">Fill steaming pitcher to “max fill” line.Pour ingredients into the whipped cream canister.
3. Charge ingredients	Place whipped cream charger into the charger holder and twist the charger onto the dispenser.
4. Shake canister	4 times in upright position.
5. Label canister	<ul style="list-style-type: none">Place canister on its side.Day dot canister.
6. Shake canister	<ul style="list-style-type: none">8 times in upside down position.Remove the whipped cream charger

LEMONADE

MAJOR STEPS	BUILD NOTES
1. Pour Lemonade 2X	Into 2 L pitcher, to 0.75 L line.
2. Add water	To 2 L line.
3. Finish	<ul style="list-style-type: none">Mix with whisk.Label and date code.Cover and refrigerate.Label and date code newly opened tetra.

COLD BREW

MAJOR STEPS	BUILD NOTES
1. Prepare and grind	<ul style="list-style-type: none">Open the filter and place into dry Toddy brewer.Fill with 3 lb. coarsely ground Cold Brew Blend.
2. Add cold water	<ul style="list-style-type: none">Pour 4.5 L into the filter, ensuring all grounds are wet.Tie the string in a knot around the filter.Pour an additional 4.5 L on top of the the closed filter.
3. Brew	<ul style="list-style-type: none">Cover the Toddy brewer with lid.Date code the brewer for 20 hour brew time.Store in BOH and let the coffee brew unrefrigerated.

VANILLA SWEET CREAM

MAJOR STEPS	SMALL/325 ml	MEDIUM/532 ml	LARGE/2L
Step 1	Pump Vanilla syrup into steaming pitcher: 8 pumps.	Pump Vanilla syrup into steaming pitcher: 13 pumps.	In a 2 L pitcher, pour Heavy cream to 1L line.
Step 2	Add dairy to steaming pitcher: 2% to short line then heavy cream to grande line.	Add dairy to steaming pitcher: 2% to tall line then heavy cream to max line.	In a cold foam blender, measure 350 ml of Vanilla syrup and add it to the 2 L pitcher.
Step 3	Pour Sweet Cream into dedicated carafe and attach lid. Mix well.	Pour Sweet Cream into dedicated carafe and attach lid. Mix well.	In a cold foam blender, measure 600 ml of Vanilla syrup and add it to the 2 L pitcher.
Step 4			Agitate with a whisk to mix well. Place lid on 2 L pitcher.