

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. |

QUALITY NOTES: Always use a whipped cream canister at fridge temperature.

TEAVANA ICED TEA

| MAJOR STEPS | BUILD NOTES |
|---------------------------|---|
| 1. Prepare | Using tongs, place place one iced tea filterbag into dry 2-litre pitcher. |
| 2. Add hot water | To 1 L line. |
| 3. Steep | For 5 minutes for all teas. |
| 4. Drain | Lift bag out with tongs and drain bag for 10 seconds . |
| 5. Add ice and cold water | <ul style="list-style-type: none">Add one Venti scoop of ice.Fill to the 2 L line with cold filtered water. |
| 6. Finish | <ul style="list-style-type: none">Mix well with whisk.Cover with appropriate lid and date code.Store unrefrigerated at the CBS. |

QUALI-TEA NOTES: Never squeeze the tea bag. Squeezing can cause bitterness from releasing tannins present in the tea.

ICED COFFEE

| MAJOR STEPS | 9 oz. | 5 oz. |
|-------------------------------------|--|-------------------|
| 1. Set brew size | To half batch. | To quarter batch. |
| 2. Brew | Into urn. | |
| 3. Dispense into 2-litre pitcher(s) | To 1 L line. | |
| 4. Add ice | To 2 L line. | |
| 5. Finish | <ul style="list-style-type: none">Cover with appropriate lid and date code.Store unrefrigerated at the CBS. | |

COLD BREW

| MAJOR STEPS | 3 lb. | 5 lb. |
|----------------------|---|---|
| 1. Prepare and grind | <ul style="list-style-type: none">Open the filter and place into dry Toddy brewer.Fill with coarsely ground Cold Brew Blend. | |
| 2. Add cold water | <ul style="list-style-type: none">Pour 4.5 L into the filter. | <ul style="list-style-type: none">Pour 7 L into the filter. |
| | <ul style="list-style-type: none">Tie the string in a knot around the filter. | |
| | <ul style="list-style-type: none">Pour another 4.5 L on top of the the closed filter. | <ul style="list-style-type: none">Pour another 7 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. | |
| 4. Dispense | Transfer Cold Brew concentrate into 2-litre pitchers. | |
| 5. Finish | <ul style="list-style-type: none">Cover with appropriate lid and date code.Store in the refrigerator. | |

QUALITY NOTES: Be careful when moving the Toddy around. Agitation can cause over-extraction.

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-litre 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-litre 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 2% and add it to the 2-litre pitcher. |
| Step 4 | | | Agitate with a whisk to mix well. Place lid on 2-litre pitcher. |

Standard Builds

ESPRESSO

| MAJOR STEPS | S | T | G | V |
|---|---|---|---|---|
| 1. Steam milk | Pour milk to appropriate line on pitcher. Aerate. | | | |
| 2. Queue espresso shots | | | | |
| For Lattes and Cappuccinos | 1 | 1 | 2 | 2 |
| For Americanos | 1 | 2 | 3 | 4 |
| For Flat Whites (ristretto) | 2 | 2 | 3 | 3 |
| 3. Pump flavored syrup (full dose pump) | 2 | 3 | 4 | 5 |
| 4. Finish | <ul style="list-style-type: none">Fill cup with steamed milk.Top per recipe. | | | |

QUALITY NOTES: Caramel Macchiatos and flavoured Cappuccinos get one less pump of syrup. Shots should pull between 18 and 23 seconds. Swirl espresso with sauces and syrup to combine. Drinks with whipped cream should get minimal foam.

ICED ESPRESSO

| MAJOR STEPS | T | G | V |
|---|--|---|---|
| 1. Queue espresso shots | | | |
| For Iced Lattes | 1 | 2 | 3 |
| For Iced Americanos and Shaken Espresso | 2 | 3 | 4 |
| For Iced Flat Whites (ristretto) | 2 | 3 | 4 |
| 2. Pump flavored syrup (full dose pump) | 3 | 4 | 6 |
| 3. Add milk | Add cold milk to upper line on cup. | | |
| 4. Finish | <ul style="list-style-type: none">Fill cup with ice.Top per recipe. | | |

QUALITY NOTES: Iced Caramel Macchiatos get one less pump of syrup. Shots should pull between 18 and 23 seconds. Always catch shots in shot glass before pouring on ice (Iced Caramel Macchiato). Pulling directly on ice can cause a watery drink.

CUSTOM TEA LATTE

| MAJOR STEPS | S | T | G | V |
|---|---|---|---|-----------|
| 1. Steam milk | Short Line | | | Tall Line |
| 2. Add tea sachet(s) | 1 | 1 | 2 | 2 |
| 3. Pump Liquid Cane Sugar into cup (half dose pump) | 2 | 3 | 4 | 5 |
| 4. Finish | <ul style="list-style-type: none">Fill cup half full with hot water.Fill the rest with steamed milk. | | | |

QUALI-TEA NOTES: London Fogs get full dose pumps of Vanilla syrup.

ICED CUSTOM TEA LATTE

| MAJOR STEPS | T | G | V |
|--|---|---|---|
| 1. Steep tea | <ul style="list-style-type: none">Add tea sachet(s) to the appropriate size hot cup. T:1, G:2, V:2Fill cup half full with hot water.Allow tea to steep:<ul style="list-style-type: none">White and Green teas: 3 minutesBlack and herbal teas: 3 minutesRemove tea sachet(s) using tongs. | | |
| 2. Add tea to shaker | To Base line. | | |
| 3. Pump Liquid Cane Sugar into shaker (half dose pump) | 3 | 4 | 6 |
| 4. Add ice | Fill to Ice line. | | |
| 5. Shake and pour | Shake 10 times and pour into cup. | | |
| 6. Finish | Fill cup with milk. | | |

QUALI-TEA NOTES: Never squeeze the tea bag. Squeezing can cause bitterness from releasing tannins present in the tea. Iced London Fogs get full dose pumps of Vanilla syrup.

COLD FOAM MODIFIER

| MAJOR STEPS | BUILD NOTES |
|---|---|
| 1. Add milk | Pour nonfat milk to 100 ml line. |
| 2. Add syrup | Pump 2 pumps Vanilla syrup (full dose pump) into cold foam pitcher |
| 3. Blend Cold Foam in Cold Foam pitcher | Blend — press button #3. |
| 4. Finish | Leave 2 cm of room in the prepared beverage and top with cold foam. |

FRAPPUCCINO

| MAJOR STEPS | T | G | V |
|---|---|---|---|
| 1. Pump Frappuccino Roast (skip for Crème Frappuccino) | 2 | 3 | 4 |
| 2. Pour milk | To lower line on cup. | | |
| 3. Pour cup contents | Into blender pitcher. | | |
| 4. Pump flavored syrup or scoop dry inclusions (half dose pump) | 2 | 3 | 4 |
| 5. Add ice | Use appropriate size scoop. | | |
| 6. Pump Frappuccino syrup base | 2 | 3 | 4 |
| 7. Blend | Press button #1. | | |
| 8. Finish | <ul style="list-style-type: none">• Pour blender contents into cup.• Top with whipped cream and toppings per recipe. | | |

QUALITY NOTES: Coffee and Espresso Frappuccinos without flavoured syrup do not get whipped cream. The Matcha Green Tea Frappuccino gets full dose pumps of syrup.

SHAKEN ICED TEA

| MAJOR STEPS | T | G | V | TR |
|--|---|---|---|----|
| 1. Add tea | Fill shaker to Base line. | | | |
| 2. Add juice | Fill shaker to Juice line. | | | |
| 3. Add water or lemonade | Fill shaker to Water/Lemonade/Milk line for all sizes. | | | |
| 4. Pump Liquid Cane Sugar into shaker (half dose pump) | 3 | 4 | 6 | 7 |
| 5. Finish | <ul style="list-style-type: none">• Fill with ice to Ice line.• Put lid on shaker and shake vigorously 10 times.• Pour contents into cup. | | | |

QUALI-TEA NOTES: Skip Step 4 for U.S. stores. For Iced Teas without juice, skip Step 2.

STARBUCKS REFRESHERS

| MAJOR STEPS | T | G | V | TR |
|---------------------------------------|---|---|---|----|
| 1. Add refresher base | Fill shaker to Base line. | | | |
| 2. Add water, lemonade or coconutmilk | Fill shaker to Water/Lemonade/Milk line for all sizes. | | | |
| 3. Scoop dried fruit inclusion | 1 | 1 | 1 | 2 |
| 4. Finish | <ul style="list-style-type: none">• Fill with ice to Ice line.• Put lid on shaker and shake vigorously 10 times.• Pour contents into cup. | | | |

POWDER TEA LATTE (CANADA)

| MAJOR STEPS | S | T | G | V |
|---|---|---|---|---|
| 1. Add milk to steaming pitcher | Fill to appropriate line on pitcher. | | | |
| 2. Scoop tea powder into steaming pitcher | 1 | 2 | 3 | 4 |
| 3. Steam milk and tea | Aerate 1-3 seconds. | | | |
| 4. Pump Liquid Cane Sugar into cup (half dose pump) | 2 | 3 | 4 | 5 |
| 5. Finish | Fill cup with steamed milk and tea mixture. | | | |

ICED POWDER TEA LATTE (CANADA)

| MAJOR STEPS | T | G | V |
|--|-----------------------------------|---|---|
| 1. Add water to shaker | Fill shaker to Base line. | | |
| 2. Pump Liquid Cane Sugar (half dose pump) | 3 | 4 | 6 |
| 3. Scoop tea powder | 2 | 3 | 4 |
| 4. Add ice | Fill to Ice line. | | |
| 5. Shake and pour | Shake 10 times and pour into cup. | | |
| 6. Finish | Fill cup with milk. | | |

QUALI-TEA NOTES: Use a touch of hot water to better dissolve the tea powder.