

# Shelf Life Standards

## COFFEE AND TEA

PRODUCT	SHELF LIFE
Whole Bean Bags	<b>Unopened:</b> Expiration date on package <b>Opened:</b> 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
Cream, Milk and Lactaid	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	72 hours ambient 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
Frappuccino Syrup Bases	30 days
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"><li>Fill steaming pitcher to “max fill” line.</li><li>Pour ingredients into the whipped cream canister.</li></ul>
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"><li>Place canister on its side.</li><li>Day dot canister.</li></ul>
6. Shake canister	<ul style="list-style-type: none"><li>8 times in upside down position.</li><li>Remove the whipped cream charger.</li></ul>

**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 <b>dry</b> 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"><li>Add one Venti scoop of ice.</li><li>Fill to the 2 L line with cold filtered water.</li></ul>
6. Finish	<ul style="list-style-type: none"><li>Mix well with whisk.</li><li>Cover with appropriate lid and date code.</li><li>Store unrefrigerated on CBS.</li></ul>

**QUALI-TEA NOTES:** Never squeeze the tea bag. Squeezing can cause bitterness.

## VANILLA SWEET CREAM

MAJOR STEPS	SMALL/325 ml	MEDIUM/532 ml	LARGE/2L
Step 1	Pump Vanilla syrup into steaming pitcher: <b>8 pumps</b> .	Pump Vanilla syrup into steaming pitcher: <b>13 pumps</b> .	In a 2-litre pitcher, pour Heavy cream to <b>1L</b> line.
Step 2	Add dairy to steaming pitcher: 2% to <b>short</b> line then heavy cream to <b>grande</b> line.	Add dairy to steaming pitcher: 2% to <b>tall</b> line then heavy cream to <b>max</b> line.	In a cold foam blender, measure <b>350 ml</b> 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 <b>600 ml</b> 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.

## ICED COFFEE

MAJOR STEPS	5 oz. BAG	9 oz. BAG
1. Set brew size	To quarter batch.	To half 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"><li>Cover with appropriate lid and date code.</li><li>Store unrefrigerated on CBS.</li></ul>	

## COLD BREW

MAJOR STEPS	3 lb. BAG	5 lb. BAG
1. Prepare and grind	<ul style="list-style-type: none"><li>Open the filter and place into <b>dry</b> Toddy brewer.</li><li>Fill with coarsely ground Cold Brew Blend.</li></ul>	
2. Add cold water	<ul style="list-style-type: none"><li>Pour 4.5 L into the filter.</li></ul>	<ul style="list-style-type: none"><li>Pour 7 L into the filter.</li></ul>
	<ul style="list-style-type: none"><li>Tie the string in a knot around the filter.</li></ul>	
	<ul style="list-style-type: none"><li>Pour another 4.5 L on top of the the closed filter.</li></ul>	<ul style="list-style-type: none"><li>Pour another 7 L on top of the the closed filter.</li></ul>
3. Brew	<ul style="list-style-type: none"><li>Cover the Toddy brewer with lid.</li><li>Date code the brewer for 20 hour brew time.</li><li>Store in BOH and let the coffee brew unrefrigerated.</li></ul>	
4. Dispense	Transfer Cold Brew concentrate into 2-litre pitchers.	
5. Finish	<ul style="list-style-type: none"><li>Cover with appropriate lid and date code.</li><li>Store in the refrigerator.</li></ul>	

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

# 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"><li>Fill cup with steamed milk.</li><li>Top per recipe.</li></ul>			

**QUALITY NOTES:** Caramel Macchiatos get one less pump of syrup. Flat Whites are made with whole milk. 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"><li>Fill cup with ice.</li><li>Top per recipe.</li></ul>		

**QUALITY NOTES:** Shaken Espressos get half dose pumps of syrup. Iced Caramel Macchiatos get one less pump of syrup. Iced Flat Whites are made with whole milk. Shots should pull between 18 and 23 seconds. Swirl espresso with sauces and syrup to combine. Always catch shots in shot glass before pouring on ice to allow shots to form.

## 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"><li>Fill cup half full with hot water.</li><li>Fill the rest with steamed milk.</li></ul>			

**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"><li>Add tea sachet(s) to the appropriate size hot cup. T:1, G:2, V:2</li><li>Fill cup half full with hot water.</li><li>Allow tea to steep:<ul style="list-style-type: none"><li>White and Green teas: 3 minutes</li><li>Black and herbal teas: 3 minutes</li></ul></li><li>Remove tea sachet(s) using tongs.</li></ul>		
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. 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"><li>• Pour blender contents into cup.</li><li>• Top with whipped cream and toppings per recipe.</li></ul>		

**QUALITY NOTES:** For decaf Frappuccinos, use 1/2/3 shots of decaf espresso for T/G/V sizes respectively. 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"><li>• Fill with ice to Ice line.</li><li>• Put lid on shaker and shake vigorously 10 times.</li><li>• Pour contents into cup.</li></ul>			

**QUALI-TEA NOTES:** Skip Step 4 for U.S. stores. For Shaken 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"><li>• Fill with ice to Ice line.</li><li>• Put lid on shaker and shake vigorously 10 times.</li><li>• Pour contents into cup.</li></ul>			