

# 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
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"><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	Place canister on its side. Date code canister.
6. Shake canister	8 times in upside down position.

## LEMONADE

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

## 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 2L pitcher, pour Heavy cream to 1L 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 350 ml of Vanilla syrup and add it to the 2L 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 2L pitcher.
Step 4			Agitate with a whisk to mix well. Place lid on 2L pitcher.