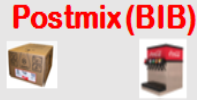





COCA-COLA NORTH AMERICA QUALITY BEVERAGE STANDARDS

FOODSERVICE APPLICATIONS

Overview of dispensing specifications by product type

	 Postmix (BIB)	 Juice	 Frozen	 Brewed
Cleaning and Sanitation	<p>Daily clean and sanitize nozzles, diffusers, levers, drip tray and drain</p> <p>Clean and sanitize BIB connectors when changing BIBs</p> <p>Follow all other daily, weekly and monthly cleaning and sanitizing instructions for the dispenser</p> <p>Do not use bleach or unapproved chemicals; Do not soak dispenser parts overnight</p>	<p>MM Juicer: Daily flush each valve, clean drip tray and wipe down dispenser</p> <p>Sanitize dispenser system with dedicated container every two weeks</p> <p>Bubblers: Clean and sanitize bowls, nozzles, drip tray between batches</p>	<p>Clean and sanitize daily, outer surfaces and drip tray</p> <p>Follow manufacturers instructions for routines on cleaning and sanitizing dispenser system</p>	<p>Brew each batch with clean urn and funnel</p> <p>Daily clean and sanitize dispenser surface, drip tray and urn faucet</p> <p>Recommend replace urn faucet every six months</p>
Freshness	<p>Use product by "Enjoy by Date" on front of BIB and practice "First In, First Out"</p> <p>Source water free from off taste and odors</p> <p>Ensure water filters within change-out dates</p>	<p>Defrost product within 72 hours of use in a refrigerator 40°F or below</p> <p>Use product by "Enjoy by Date" or "Date Code" on MinutePak or Gabel Top carton</p> <p>Practice "First In, First Out"</p> <p>Bubblers: Discard finished product after 72 hours</p>	<p>Use product by "Enjoy by Date" on front of BIB and practice "First In, First Out"</p> <p>Source water free from off taste and odors</p> <p>Ensure water filters within change-out dates</p>	<p>Keep product boxes closed to avoid moisture exposure to packets</p> <p>Use product by "Enjoy by Date" or "Use By Date" and practice "First In, First Out"</p> <p>Never reuse tea bags and coffee grounds</p> <p>Brewed Tea: Discard after 6 hours</p> <p>Brewed Coffee: Discard after 2 hours</p>
Taste	<p>Taste daily to ensure free from off taste and odor (metallic, sulfur, earthy, chemical, etc.)</p> <p>Ensure correct syrup to water mix</p> <p>Ensure water filter within change-out date</p>	<p>Taste daily to ensure free from off taste, cold and correct sweetness</p> <p>Bubbler: Do not add new product batch to existing; discard after 72 hours</p> <p>Clean and sanitize between batches; Follow manufacturer cleaning and sanitizing instructions</p>	<p>Taste daily to ensure free from off taste and odor (metallic, sulfur, earthy, chemical, etc.)</p> <p>Ensure correct syrup to water mix</p> <p>Ensure water filter within change-out date</p>	<p>Taste daily to ensure free from off taste and odor (metallic, sulfur, earthy, chemical, etc.)</p> <p>Brewed tea and coffee should not be cloudy and should have no foreign material</p> <p>Ensure water filter within change-out date</p>
Temperature	<p>Ice bins at least 1/3 full and ice on cold plate</p> <p>Finished drink temperature between 32°F and 40°F</p>	<p>Store packages frozen; defrost up to 72 hours at 40°F or below</p> <p>Finished drink temperature below 45°F</p>	<p>Finished drink temperature below 28°F</p>	<p>Brewing water should be 195°F or greater</p> <p>Finished drink temperature: Brewed tea – Serve ambient with 3/4 cup ice Brewed Coffee - 140°F to 185°F</p>
Carbonation	<p>CO2 on and pressure set correctly (Stand-alone carbonators – 105 PSI, Remote refrigeration carbonators – 95 PSI, Cold carbonators in Bevareity™ or counter electric units – 75 PSI)</p>		<p>CO2 on and pressure set as recommended for dispenser (Refer to manufacturer guidelines)</p> <p>Product expansion should be between 80% and 120%</p>	



Refer to COKE SOLUTIONS for further details on finished drink quality by dispenser and product type, what to do for a water quality disruption and information regarding finished drink ingredients

<http://www.cokesolutions.com/Operations/Pages/Site%20Pages/dispensed-beverage-quality.aspx>