

PRODUCT SPECIFICATION

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CHOCOLATE SLUSH

KSA	Date Issued:	07.05.2026	Supersedes:	Haj Offer	Issue No	1
Basic product description	Smooth semi-frozen Slush chocolate beverage prepared from, chocolate base, and approved ingredients, processed in a slush machine to create a creamy semi-frozen texture.					
Item Sensitivity Statement	Contains: Milk, Chocolate.					
Photographs of product / Serving visual guide						
						
1		Storage and Shelf Life Instructions				
Product Condition / Delivery		Chilled beverage Per Pack Holding temperature according to van chiller 0c TO 5c.				
Total Shelf life / storage		Must be kept refrigerated at 0°C to 5°C at the main walk in chiller before pouring, selfed at the shelving collier expiration for the 1 item as per the pack.Prepared mix shelf life: up to 7 days when kept machine on.and machine cleaned according to cleaning schedule.				
2		Serving Instructions				
Preparation Instructions		Prepare approved Chocolate slush using Chocolate base, chill before loading, and operate slush machine until target texture is achieved.use only chocolate nothing else.				
Serving Instructions		Enjoy Slush cold. Dispense directly into approved cold cup and serve immediately with lid and straw.				
3		Sensory Analysis				
Visual Appearance		Chocolate-brown semi-frozen beverage with smooth slush consistency. No visible curdling, separation, powder lumps, or large ice lumps.				
Color		Light to medium chocolate brown color.				
Aroma		Sweet chocolate aroma with clean dairy notes.				
Texture / Mouth Feel		Smooth semi-frozen slush texture, creamy mouth feel, balanced chocolate sweetness, no icy hard crystals, powdery texture, or cocoa lumps.				
4		Defects				
Reject if product exhibits any items in this list		Milk sourness, curdling, separation, large ice crystals, cocoa / powder lumps, clumping, blocked machine flow, off smell / off taste, excessive sweetness, weak chocolate taste, foreign matter, incorrect texture, or expired mix.				
5	Finished Product Specification / Acceptable Tolerances			Minimum	Target	Maximum
NET VOLUME (ml)		12 oz cup		335 ml	355 ml	375 ml
SERVING TEMP (°C)		Slush Holding		-4	-3	0
BRIX / SWEETNESS		Sweetness		15%	25%	40%
Production Area		Version Number		Issued by		Issue date
Beverage Center - Darat Al-Qahwa		1		Mahmoud Hamdy		07.05.2026