

PRODUCT SPECIFICATION

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DOUBLE SHOT ESPRESSO

KSA	Date Issued:	21.07.2026	Supersedes:	New Product	Issue No	1
Basic product description	Freshly extracted concentrated coffee beverage prepared from 20 g of the proprietary company blend of dark- and light-roasted beans using a calibrated Conti espresso machine. Target yield: 45 ml.					
Item Sensitivity Statement	Contains: Coffee. No major allergens when served plain.					

Photographs of product / Serving visual guide



1	Storage and Shelf Life Instructions			
Product Condition / Delivery	Whole-bean proprietary company espresso blend, stored sealed in a clean, cool, dry area away from heat, moisture, odors, and direct sunlight.			
Total Shelf Life / storage	Follow the approved bean expiry and internal storage standard. Grind only the required dose. Extracted espresso must be served immediately and must not be held or reheated.			
2	Serving Instructions			
Preparation Instructions	Calibrate the Conti three-group espresso machine to 93°C. Purge the group head, grind and dose 20 g, distribute evenly, tamp level, lock the portafilter, and extract 45 ml in 26 to 30 seconds.			
Serving Instructions	Serve immediately in a clean, preheated espresso cup. Present with a suitable spoon and sugar only when requested by the customer.			
3	Sensory Analysis			
Visual Appearance	Fresh espresso with an even, persistent colored crema. No visible coffee grounds, foreign matter, channeling marks, or cup contamination.			
Color	Black heart color, then dark brown espresso body topped with golden-brown crema.			
Aroma	Fresh roasted-coffee aroma with balanced dark- and light-roast notes. No burnt, stale, sour, smoky, or chemical odor.			
Texture / Mouth Feel	Full, smooth body with balanced intensity, pleasant acidity and bitterness, clean finish, and no gritty or watery texture.			
4	Defects			
Reject if product exhibits any items in this list	Incorrect dose, volume, extraction time, or temperature; pale or very dark crema; weak, watery, burnt, sour, stale, excessively bitter, gritty, contaminated, or held espresso.			
5	Finished Product Specification / Acceptable Tolerances	Minimum	Target	Maximum
COFFEE DOSE		20 g	20 g	20 g
ESPRESSO VOLUME		45 ml	45 ml	45 ml
EXTRACTION TIME		26 sec	28 sec	30 sec
BREWING TEMPERATURE		93°C	93°C	95°C
Production Area		Version Number	Issued by	Issue date
Coffee Bar / Espresso Station		1	Mahmoud Hamdy	21.07.2026