

PRODUCT SPECIFICATION

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ICED V60 COFFEE

KSA	Date Issued:	21.07.2026	Supersedes:	New Product	Issue No	1
Basic product description	A chilled manual pour-over coffee prepared with the Hario V60 method. Hot water passes through medium-fine Colombian coffee directly over measured ice, rapidly cooling the brew while preserving a clean, bright, and highly flavorful cup.					
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 Colombian coffee beans, 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. Use only clean food-grade ice. Grind immediately before brewing and serve the prepared Iced V60 at once.				
2		Serving Instructions				
Preparation Instructions		Rinse the paper filter and preheat the equipment. Place 100 g ice in the server for 9 oz or 150 g for 12 oz. Grind Colombian beans medium-fine. Use 20 g for 9 oz or 25 g for 12 oz. Use filtered water at 93°C. Bloom with the first 50 ml for 30 seconds, then pour in controlled 50 ml circular stages, waiting 15 seconds between pours.				
Serving Instructions		Brew with 150 ml hot water for the 9 oz cup or 250 ml for the 12 oz cup directly over the measured ice. Swirl to chill evenly and serve immediately in the approved cold cup with a secure lid.				
3		Sensory Analysis				
Visual Appearance		Clear, chilled amber-brown coffee over clean ice. No visible grounds, paper particles, foreign matter, cloudiness, or excessive sediment.				
Color		Clear medium to dark amber-brown color, consistent with the approved chilled Colombian coffee profile.				
Aroma		Fresh, clean Colombian coffee aroma with bright and balanced notes. No burnt, stale, sour, fermented, smoky, or chemical smell.				
Texture / Mouth Feel		Clean, smooth, bright and refreshing cup with balanced body and acidity, clear flavor definition, and no gritty or watery texture.				
4		Defects				
Reject if product exhibits any items in this list		Incorrect coffee dose, water or ice quantity, grind size, water temperature, pouring stages, or brew time; weak, bitter, burnt, sour, stale, cloudy, diluted, gritty, contaminated, warm, or held coffee.				
5		Finished Product Specification / Approved Standards		9 oz		12 oz
COFFEE DOSE		Colombian beans / medium-fine grind		20 g		25 g
WATER VOLUME		Filtered hot water at 93°C		150 ml		250 ml
POURING STAGES		50 ml circular pours / 15-sec intervals		3 pours		5 pours
ICE QUANTITY		Clean food-grade ice in server		100 g		150 g
TOTAL BREW TIME		From first pour to completed brew		2.5 min		3.5 min
Production Area		Version Number		Issued by		Issue date
Coffee Bar / Brew Station		1		Mahmoud Hamdy		21.07.2026