

PRODUCT SPECIFICATION

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SINGLE SHOT ESPRESSO

KSA	Date Issued:	21.07.2026	Supersedes:	New Product	Issue No	1
Basic product description	Freshly extracted concentrated coffee beverage prepared from 18 g of the proprietary company blend of dark- and light-roasted beans using a calibrated Conti espresso machine. Target yield: 35 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 1 year 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 espresso machine to 93°C. Purge the group head, grind and dose 18 g, distribute evenly, tamp level, lock the portafilter, and extract 35 ml in 16 to 23 seconds.				
Serving Instructions		Serve immediately in a clean, preheated espresso 4oz cup.				
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				18 g	18 g	18 g
ESPRESSO VOLUME				35 ml	35 ml	35 ml
EXTRACTION TIME				16 sec	20 sec	23 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