

PRODUCT SPECIFICATION

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V60 HOT COFFEE

KSA	Date Issued:	21.07.2026	Supersedes:	New Product	Issue No	1
Basic product description	A manual pour-over coffee brewing method developed by the Japanese company Hario. The name comes from its V-shaped dripper and 60-degree interior angle. It produces a clean, bright, and highly flavorful cup for professional and home preparation.					
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. Grind only the required amount immediately before brewing. Prepared V60 coffee must be served immediately.				
2		Serving Instructions				
Preparation Instructions		Rinse the paper filter and preheat the equipment. 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 to 250 ml for the 9 oz cup or 350 ml for the 12 oz cup. Serve immediately in the approved clean hot cup with a secure lid.				
3		Sensory Analysis				
Visual Appearance		Clean, clear brewed coffee with no visible grounds, paper particles, foreign matter, or excessive sediment.				
Color		Clear medium to dark amber-brown color, consistent with the approved Colombian coffee profile.				
Aroma		Fresh, clean Colombian coffee aroma with bright and balanced notes. No burnt, stale, sour, smoky, or chemical smell.				
Texture / Mouth Feel		Clean, smooth, bright cup with balanced body and acidity, clear flavor definition, and no gritty or muddy texture.				
4		Defects				
Reject if product exhibits any items in this list		Incorrect coffee dose, water volume, grind size, water temperature, pouring stages, or brew time; weak, bitter, burnt, sour, stale, cloudy, gritty, contaminated, 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		250 ml		350 ml
POURING STAGES		50 ml circular pours / 15-sec intervals		5 pours		7 pours
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