



QUALITY CERTIFICATE

Mareza, 19-08-2026
No 07/2026
Recipient: RIDEAMUS S.R.L.
Grigore Vieru 29/of 2D,
2005 Chisinau Moldova

Product trade name	Noble House Gold 190
Ingredients	100 % freeze dried soluble coffee
Best before	29.06.2028 2
Lot size	2.052 pcs
Individual package	190 g /
Bulk packaging	1,14 kg (6 x 190g);
Way to store	Store in tightly closed packaging in a dry and cool place.

Organoleptic and physicochemical characteristics

Colour	Light brown
Look	Coffee particles in the form of light brown slate with permanent clumping
Flavour and smell of a brewed coffee	Characteristic of this type of this type of beverage without foreign tastes and odors
Content of mechanical impurities	Unacceptable
Water content, % no more than	6
Ochratoxin A, no more than [$\mu\text{g/kg}$]	5
Acrylamide, no more than [$\mu\text{g/kg}$]	850

Microbiological characteristics

Total number of microorganisms, no more than [cfu/g]	5×10^4
Number of yeast and mold, no more than [cfu/g]	2×10^2
Salmonella presence	Absent in 25 g
Presence of Listeria monocytogenes	Absent in 25 g



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QUALITY CERTIFICATE

Mareza, 19-08-2026
No 17/2025
Recipient: RIDEAMUS S.R.L.
Grigore Vieru 29/of 2D,
2005 Chisinau Moldova

Product trade name		Roasted ground coffee Noble House Gold 250 g vacuum	
Ingredients		100% natural coffee	
Best before		30.03.2028 1; 01.07.2028 1	
Lot size		2.880 pcs ; 2.880 pcs	
Individual package		250 g	
Bulk packaging		(12 x 250 g)	
Way to store		Store in tightly closed packaging in a dry and cool place. The temperature of storage shouldn't be higher than a room temperature.	
Organoleptic and physicochemical characteristics			
Color		Brown, uniform, mat	
Look		Product with a loose consistency, without permanent grittiness, of an even degree of fragmentation, signs of microbial spoilage are unacceptable.	
Flavour and smell of a brewed coffee		characteristic for a roasted coffee without any foreign flavours.	
Content of mechanical impurities		unacceptable	
Water content, % no more than		4	
Caffeine content, % no less than		1	
Qualitative sample for the presence of barley coffee		negative	
Microbiological characteristics			
The presence of Salmonella		absent in 25g	
Total coliforms		absent in 0,1g	
Total number of microorganisms, no more than		5,0x10 ⁴ cfu/g	
The number of pathogenic staphylococci, no more than		1,0x10 ² cfu/g	
The presence of mold and yeasts, no more than		2,0x10 ² cfu/g	
Physicochemical characteristics			
Ochratoxin A, no more than		3 µg/kg	
Acrylamide, no more than		400 µg / kg	

Our products are manufactured in accordance with GMP and GHP principles and meet the documentation and procedural requirements of the Quality and Food Safety Management System, compliant with the IFS Food Standard ver 8.

Coffee Promotion Sp. z o.o.
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fastbaste

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