

World **Coffee** Events

Espresso Machine Cleaning Products Qualified Testing

2017

Introduction

The cleaning product must pass each of three separate tests, each which correspond with functions regarding the ability to properly clean machines and materials used in coffee preparation.

Solubility (not applicable to liquid cleaning products):

The product must demonstrate the ability to dissolve fully in hot water under the appropriate conditions. Cleaning products that are aqueous solutions are obviously not required to pass this test.

Residuum

The product must rinse clear and clean without imparting odor or taste under appropriate conditions

Effectiveness

The product must demonstrate the ability to clean coffee residue during contact of a reasonable duration

Qualification Requirements

- The product must meet the applicable food safety certifications for their operating market.
- The product must be designated for use with coffee preparation machines and materials.
- Instructions for use must be clear, concise and available to the user in English on the packaging or accompanying literature (e.g. Instruction booklet).
- The product must pass the applicable qualifying tests.

Testing Procedure

Solubility Test

1. Using an espresso machine meeting WCE espresso machine calibrated standards of temperature and water quality, the product will be used as prescribed in manufacturer's instructions for back-flushing espresso machines.
2. At the end of the prescribed amount of back-flushing, or at least one minute of repetitive back-flushing, the portafilter insert will be inspected to ensure that the product completely dissolved in the water.

World Coffee Events

3. Liquid cleaning products are exempt from this test but all other products must have completely dissolved during the appropriate cleaning process.

Residuum Test

1. The product will be used to clean an espresso machine group as advised in the manufacturer's instructions.
2. At the end of the prescribed amount of back-flushing, or at least one minute of repetitive back-flushing, the portafilter insert will be inspected to ensure that the product imparted no taste or odor.

Efficiency Test

1. An espresso machine group will be used to pull at least 12 shots of espresso that are in the spirit of WCE but not being judged for precision. The last puck of coffee will be left in the portafilter, undisturbed, for 20 minutes.
2. The portafilter and espresso group will be cleaned as directed in the manufacturer's instructions or at least one minute of back-flushing.
3. The group and portafilter will be examined to ensure that the product sufficiently removes coffee residue and cleans after appropriate contact.