

Guidance for use of spent coffee grounds as a food ingredient

Overview

Spent coffee grounds are a by-product of beverage production with barista coffee machines or where filtered coffee is made. Use of spent coffee grounds aligns with the Compass Net Zero policy and contributes to a reduction of food waste. Spent coffee grounds that are to be used as a food ingredient must be subject to the same food safety controls as other food ingredients. The main food safety hazard is the potential growth of spoilage moulds. Moulds may be present in ground coffee or on coffee beans, and although exposure to high temperatures during the brewing process destroys the majority of any mould that may be present in the coffee grind, some may survive the heat treatment. Warm and moist conditions can facilitate mould growth and controls must be in place to prevent this from occurring.

Food Safety Controls

Spent coffee grounds should be removed from the coffee grounds drawer or the filter at the end of each day.

Coffee grounds may be used wet or can be dried out before use. If coffee grounds are being used wet, they must be stored:

- Under refrigeration, in a sealed container and labelled with a shelf life of 48 hours or
- Frozen, in a sealed container and labelled with a 3-month shelf-life

To dry coffee grounds, the following steps must be followed:

1. Dehydrate at 70°C for 12 hours,
2. Finely grind in a high-speed blender,
3. Dehydrate a second time at 70°C for 12 hours,
4. Store under refrigeration in an airtight container, labelled with a 7-days shelf-life.

Any coffee grounds that show signs of mould growth must be discarded and the container thoroughly washed, sanitised and dried prior to use.

Spent coffee grounds used in food production must undergo heat treatment, i.e. be heated to 75°C or above, prior to being consumed.