



STS Directory

Accreditation number: STS 0590

International standard: ISO/IEC 17025:2017
Swiss standard: SN EN ISO/IEC 17025:2018

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Initial accreditation: 21.11.2013
Current accreditation: 21.11.2023 to 20.11.2028
Scope of accreditation see: www.sas.admin.ch
(Accredited bodies)

Scope of accreditation as of 21.11.2023

Testing laboratory for physical and sensory analysis of coffee

Group of products or materials, field of activity	Principle of measurement ¹⁾ (characteristics, measuring ranges, type of test)	Test methods, remarks (national, international standards, in-house test methods)
Green Coffee Bean	Physical analyses	
	Defect number determination by visual analysis	Internal Method (ADM/LAB/PHY/ESS/ANA/06) adapted from norms ISO-4149 and ISO-6667
	Color determination on CIEL*a*b* scale	Internal Method (ADM/LAB/PHY/ESS/ANA/01) adapted from Laboratory Instruction N° LI 00.214
	Bean size determination by sieving	Internal Method (ADM/LAB/PHY/ESS/ANA/02) adapted from norm ISO/CD 4150
	Real moisture content determination by high temperature drying - 105°C	Internal Method (ADM/LAB/PHY/ESS/ANA/04) adapted from norm ISO-6673



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Group of products or materials, field of activity	Principle of measurement ¹⁾ (characteristics, measuring ranges, type of test)	Test methods, remarks (national, international standards, in-house test methods)
Roasted coffee grind	Rapid determination of humidity by microwave method	Internal Method (ADM/LAB/PHY/ESS/ANA/159)
	Real density determination by gas pycnometrie	Internal Method (ADM/LAB/PHY/ESS/ANA/05) adapted from Laboratory Instruction N° LI 00.127-1
Roasted coffee brew	Laser particle size analysis	Internal Method (ADM/LAB/PHY/ESS/ANA/141) based on the norm ISO 13320:2009
	Sensory analyses Aroma (olfactory attributes) and flavor (taste attributes)	Internal Method (ADM/LAB/SEN/ESS/ANA/28) adapted from Standard "St-20.064" "Green Coffee Sensory Evaluation for Nespresso"

In case of contradictions in the language versions of the directories, the French version shall apply.

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