

GENERAL DETAILS			
BTB Product Name	Sweetbird Chocolate Frappé (2x2kg composites)	BTB Product Code	B365C
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175133069	15060175133066	
Preparation Instructions (basic)	Fill cup with 180g ice, add 160ml milk and a scoop (40g) of chocolate frappé powder, then blend.		

Supplier Name	Beyond The Bean Limited		
Supplier Address	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA	Phone	+44(0)117 9533 522
		Fax	+44(0)117 9533 422

Supplier Contacts	Name	Phone	Email
Technical / Quality	Technical Team	0117 9533 522	technical@beyondthebean.com
Emergency 1	Terry Osborn	07771 658 983	terry@beyondthebean.com

PRODUCT DETAILS

INGREDIENT DECLARATION
Suggested ingredient declaration – all allergens must be highlighted in bold
Sugar, Skimmed milk powder, Maltodextrin, Milk chocolate powder (10%) (sugar, cocoa mass, whole milk powder, cocoa butter, skimmed milk powder), Fat-reduced cocoa powder, Stabiliser (xanthan gum), Salt.
Ingredient declaration on pack – all allergens must be highlighted in bold (ingredient declaration above to be phased in)
Sugar, Dried Skimmed Milk , Maltodextrin, Chocolate Powder (10%) (Cocoa Mass, Dried Skimmed Milk , Sugar, Fat Reduced Cocoa Powder, Emulsifier: Soya Lecithin, Natural Flavouring), Fat Reduced Cocoa Powder, Salt, Stabiliser: Xanthan Gum.
May Contain – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place
N/A
Legal name on pack
Chocolate Frappé Powder

SUITABLE FOR /CERTIFICATIONS <i>When completing this section please also consider all processing aids</i>		
CATEGORY	YES/NO	NOTES
Suitable for vegetarians	YES	
Suitable for vegans	NO	Contains milk
Suitable for coeliacs	YES	Not validated by analysis
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	Materials not certified
Halal certified	NO	Materials not certified

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contaminati on Y/N	NOTES <i>If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain</i>
Celery & celeriac	No	No	No	
Cereals containing gluten	No	Yes	No	Barley, Oat and Wheat Gluten. Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Crustaceans & derivatives	No	No	No	
Egg & derivatives	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Fish & derivatives	No	No	No	
Lupin& derivatives	No	No	No	
Milk & dairy products	Yes			Contains milk
Molluscs & derivatives	No	No	No	
Mustard & derivatives	No	No	No	
Nuts (including oils)	No	No	No	
Peanuts (including oil)	No	No	No	
Sesame seed & derivatives	No	No	No	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination on Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Soya & derivatives	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Sulphur dioxide /sulphites > 10mg/kg	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.

GENETICALLY MODIFIED INGREDIENTS

Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel

	(Y/N)			
Have any ingredients been grown from seeds or derived from a raw material that has been Genetically Modified?	No			
Have any genetically modified micro-organisms or enzymes been used in the production of any ingredient which is used in the production of this product?	No			
For products of animal origin, were animals fed on feed / feed ingredients derived from Genetically Modified seeds?	N/A			
If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.				
Ingredient/Raw Material	Supplier	Processing Site	GM** (Y/N)	IP ** (Y/N)

CONFIRMATION OF NON IRRADIATION STATUS

Confirm below	(Y/N)
This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).	YES

NUTRITIONAL INFORMATION

All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition

Per 100g (as sold)			Per 100ml (as sold) Data in g & ml is required for liquid products		
Energy	kJ	1608	Energy	kJ	N/a
Energy	kcal	379	Energy	kcal	N/a
Fat	g	3.3	Fat	g	N/a
Saturates	g	2.0	Saturates	g	N/a
Carbohydrate	g	76.7	Carbohydrate	g	N/a
Sugars	g	61.1	Sugars	g	N/a
Fibre (AOAC)	g	3.4	Fibre (AOAC)	g	N/a
Protein	g	11.4	Protein	g	N/a
Salt	g	0.73	Salt	g	N/a
Source of information	Calculated from ingredient data from suppliers of ingredients		Source of information	Calculated	
				N/a	

NUTRITIONAL INFORMATION – calculated per serve (BTB to complete)

Serves per pack	50	Serving size ml	N/a
		Serving size g	40
Energy	kJ	643	
Energy	kcal	151	
Fat	g	1.3	
Saturates	g	0.8	
Carbohydrate	g	30.7	
Sugars	g	24.4	
Fibre (AOAC)	g	1.4	
Protein	g	4.6	
Salt	g	0.3	

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Free flowing powder with a mid-brown colour	Not free flowing, wet or clumping
Colour	Mid brown with white sugar crystals	Any off colour

Texture	Slightly granulated powder	Very granulated or too fine
Flavour & Aroma	Sweet dairy, rich cocoa flavour characteristic of milk chocolate	Any off flavour or aroma
Particle size / shape / weight	Not determined – fine powder	Hard lumps or clumping that does not break down easily under minimal pressure
Other	N/A	N/A

PROCESS CONTROLS

MANUFACTURING PROCESS -Brief description of process
<ol style="list-style-type: none"> Goods receipt of raw materials Raw material approval and stored at ambient. Raw Materials added to blender. Blended product passed through sieve (CCP) during dropping. Blended product fed to hoppers. Product deposited into tubs, check weighed and base sealed. Date coding, collation and packed into printed generic outer case with label. Palletisation and store at ambient prior to despatch

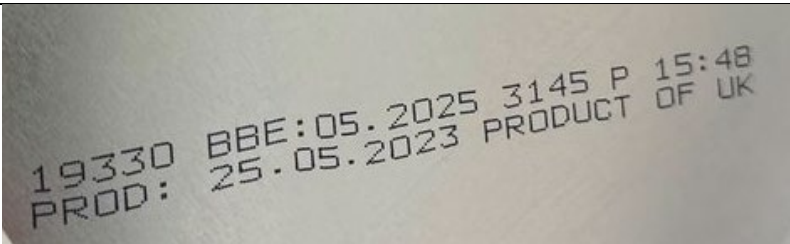
HACCP CONTROLS				
Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
See HACCP Plan				

MICROBIOLOGICAL CONTROLS			
	Target	Reject	Test Frequency
TVC	< 1000 cfu/g	>10000 cfu/g	As per schedule*
Enterobacteriaceae	< 10 cfu/g	>100 cfu/g	As per schedule*
Salmonella	Not detected in 25g	Detected in 25g	As per schedule*
Yeasts	< 20 cfu/g	>1000 cfu/g	As per schedule*
Mould	< 20 cfu/g	>1000 cfu/g	As per schedule*

***Schedule for testing frequency:** All first productions to be positive released. Then the schedule will be testing one lot code per product per quarter (i.e., every three months).

FOREIGN BODY DETECTION	
Metal detection	
Is the product metal detected?	YES
Filtering / Sieving	
Are all ingredients sieved /filtered?	YES – blended product is sieved when dropping
What size sieve / filter size is used?	1.7mm
How often is sieve / filter checked?	Checked at start of production and checked at end, any findings recorded and reported to technical.

PRODUCT CODING /TRACEABILITY – single unit			
Durability Date Code format	Best Before End Month and Year – MM YYYY	Method of date coding	Inkjet coding with black ink
Batch coding format	Julian Day Code 2186 where 2=year and 186 = day of the year, followed by time Also has production date & country of origin	Position on unit	Base of tin

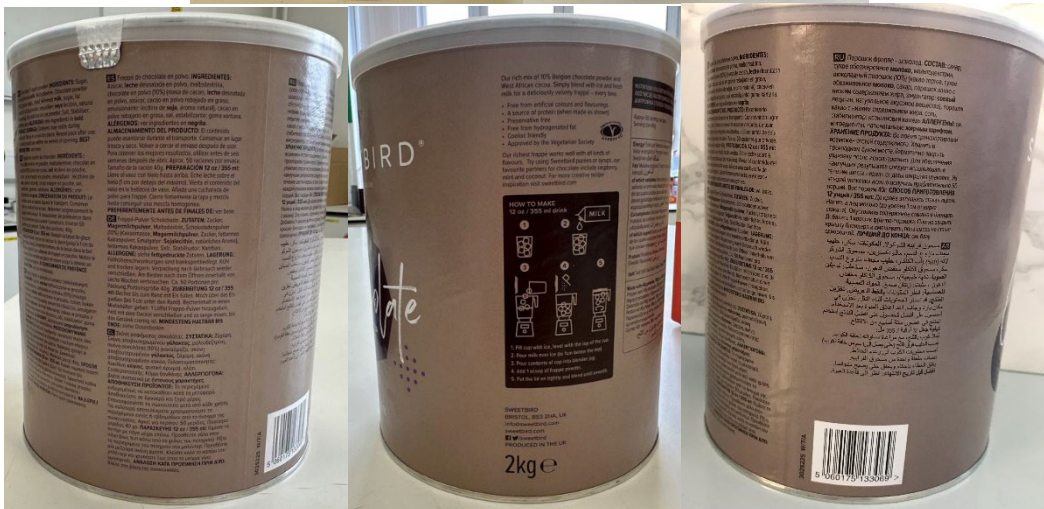
Example of code as seen on single unit	 <p style="margin-top: 10px;">BBE: 05.2025 3145 P 15:48 PROD 28/6/17 PRODUCT OF UK</p>
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PRODUCT CODING /TRACEABILITY – outer case

Durability Date Code format	Best Before End MM.YYYY	Method of date coding	Pre-printed on outercase label
Batch coding format	Sequential 5 digit "works order number"	Position on case	On one long side of the printed outer case

Example of code as seen on case	<p>Example of code printed directly onto outercase:</p> <p>Batch code: XXXX P Best before end: MM YYYY Production date: DD-MMM-YY</p> 
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PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production



Case



PRODUCT STORAGE /SHELF LIFE

Recommended storage conditions	Store in a cool dry place
Recommended storage instructions once opened	Ambient
Total shelf life from production	24 months
Total shelf life once opened	Store in a cool dry place, preferably below 15°C, once open use within 6 weeks

PACKAGING

Brief description of format	Bespoke printed tub with foil tamper seal and clear plastic lid, packed into printed Sweetbird design cardboard outercase
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Is your primary packaging supplier BRC / ISO accredited?	Yes (BRC Global Standard for Packaging and packaging Materials (issue5) – Issued 10.05.2018)
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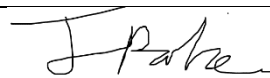
Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Board can	Yes	Mixed material	103g	0	No
Steel base	Yes	Steel	34g	0	No
Plastic lid	Yes	Polyethylene (PE)	17g	0	Yes
Foil seal	Yes	Al foil	4g	0	Yes
Case	No	Cardboard	184g	0	Yes
Layer pad on pallet (x1)	No	Corrugated	200g	80	Yes
Stretch wrap for pallet	No	LLDPE	230g	0	Yes
Pallet corners	No	Cardboard	290g	80	Yes
Pallet	No	Wood	23kg	100	Yes

Saleable units per outer (case size)	2	Primary pack dimensions	H 195mm DIA 160mm		
Saleable unit net weight / volume	2kg	Outer case dimensions (l x w x h)	330 x 170 x 210H mm		
Gross unit weight	2.16kg	Gross case weight	4.5kg		
Cases per layer	20	Layers per Pallet	7	Cases per pallet	140
Pallet weight	654kg (incl Pallet)		Pallet height	1.62 M	
Pallet type	UK Standard Pallet		Packed to (average / minimum?)	Average	

SPECIFICATION APPROVAL

This document sets out a specification for the above product and supersedes all previous issues. This product complies with the Food Safety Act 1990 and all associated legislation.

On behalf of **Beyond the Bean:**

Signature			
Name	Joshua Parker	Date	25.08.2023