

GENERAL DETAILS			
<b>BTB Product Name</b>	Sweetbird Vanilla Syrup (1L) 6 x 1L case	<b>BTB Product Code</b>	NSB114
<b>Barcode</b>	<b>EAN Code (Unit Barcode)</b>	<b>ITF Code (Outer Case Barcode)</b>	
	5060175133274	15060175133271	
<b>Preparation Instructions (basic)</b>	Syrup for flavoured hot and cold beverage preparations.		

<b>Manufacturer Name</b>	Beyond the Bean Limited		
<b>Manufacturer Address</b>	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA	<b>Phone</b>	+44(0)117 9533 522
		<b>Fax</b>	+44(0)117 9533 422

## PRODUCT DETAILS

INGREDIENT DECLARATION	
<b>Suggested ingredient declaration</b> – all allergens must be highlighted in <b>bold</b>	
Sugar, Water, Natural flavouring, Colour: plain caramel, Acidity regulator: citric acid.	
<b>Ingredient declaration on pack</b> – all allergens must be highlighted in <b>bold</b>	
As suggestion.	
<b>May Contain</b> – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place	
N/A	
<b>Suggested legal name</b>	
Vanilla flavour syrup	
<b>Legal name on pack</b>	
As suggestion.	

ADDITIVES		
State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C). Flavourings: if natural state if they meet the 95:5 rule.		
<b>Function</b>	<b>Additive</b>	<b>E No</b>
Flavouring	Natural flavouring (Vanilla) (N) Specify if it meets the 95:5 rule: No	N/A
Colour	Plain Caramel (N)	E150a
Acidity regulator	Citric acid (C)	E330

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	YES	Registered with the Vegan Society
Suitable for coeliacs	YES	
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	
Halal certified	YES	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Celery & celeriac	N	N	N	
Cereals containing gluten	N	N	N	Caramel colour derived from wheat (exempt from EU allergen labelling)
Crustaceans & derivatives	N	N	N	
Egg & derivatives	N	N	N	
Fish & derivatives	N	N	N	
Lupin & derivatives	N	N	N	
Milk & dairy products	N	N	N	
Molluscs & derivatives	N	N	N	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Mustard & derivatives	N	N	N	
Nuts (including oils)	N	N	N	
Peanuts (including oil)	N	N	N	
Sesame seed & derivatives	N	N	N	
Soya & derivatives	N	N	N	
Sulphur dioxide /sulphites > 10mg/kg	N	N	N	Carry over additive in sugar (exempt from EU allergen labelling as <10ppm)

## 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?	N			
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?	N			
For products of animal origin, were animals fed on feed / feed ingredients derived from Genetically Modified seeds?	N/A			
<b>If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.</b>				
Ingredient/Raw Material	Supplier	Processing Site	GM** (Y/N)	IP ** (Y/N)
N/A	N/A	N/A	N/A	N/A

## 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).	Y

## NUTRITION

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	1142	Energy	kJ	1510
Energy	kcal	269	Energy	kcal	355
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	67	Carbohydrate	g	88.6
Sugars	g	67	Sugars	g	88.6
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.02	Salt	g	0.03
Sodium equivalent	mg	8	Sodium equivalent	mg	12
<b>Source of information</b>	Calculated from raw material data		<b>Source of information</b>	Calculated from 100g figs using density conversion	
			<b>Density conversion used</b>	1.322	

## NUTRITION – calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21.15
Energy	kJ	242	
Energy	kcal	57	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	14.2	
Sugars	g	14.2	
Fibre (AOAC)	g	0	
Protein	g	0	

## SWEETBIRD SPECIFICATION

## Sweetbird Vanilla Syrup / 6 x 1 Litre / NSB114

Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA

T: +(0)117 9522 422 F: (0)117 9533 422, <mailto:technical@beyondthebean.com>

Salt	g	0
16ml serve = 2 pumps.		

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles, top layer with little haze	Not matching
Colour	Dark caramel/golden brown	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet sugar vanilla	Not Matching

## PROCESS CONTROLS

MANUFACTURING PROCESS *-Brief description of process*

Purchase and intake of raw materials from approved suppliers, Storage of raw materials, Weighing, dissolution, filtering, mixing & further filtration, pasteurisation, cooling, bottle washing, filling & capping. Labelling, coding, palletisation, storage and dispatch.

## HACCP CONTROLS

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

## MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	<100	>1000	As per schedule
Enterobacteriaceae	<10	>10	As per schedule
Salmonella	Not detected in 25g	Present	As per schedule
Yeasts	<20	≥20	As per schedule
Moulds	<20	≥100	As per schedule

## PHYSICAL/CHEMICAL CONTROLS

*Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)*

Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	66.6	61.6	69.6	Each batch
pH	≤4.20	3.80	4.20	Each batch
Density	1.322	1.282	1.362	Each batch
Min fill volume (ml)*	1000ml	*Packed to an average weight in accordance with 111 Manual Weight Check Record procedure.		First 12 bottles and then 6 every 20 minutes.

## FOREIGN BODY DETECTION

## Metal detection

Is the product metal detected? No

## Filtering / Sieving

Are all ingredients sieved /filtered? Yes – post dissolution, and post mixing;

What size sieve / filter size is used? 1000 microns

How often is sieve / filter checked? Before & after production

## PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	BBE MM/YYYY	Method of date coding	Printed on bottle
Batch coding format	BDDYY (Julian coding)	Position on unit	Neck of bottle
Example of code as seen on single unit			

## PRODUCT CODING /TRACEABILITY – outer case

Durability Date Code format	BBE MM/YYYY	Method of date coding	Printed on the case label
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**SWEETBIRD SPECIFICATION**

Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA  
 T: +(0)117 9522 422 F: (0)117 9533 422, [mailto:technical@beyondthebean.com](mailto:mailto:technical@beyondthebean.com)

**Sweetbird Vanilla Syrup / 6 x 1 Litre / NSB114**



Batch coding format	BDDYY (Julian coding)	Position on case	On side panel
Example of code as seen on case	Case Size:	6 x 1ltr e	
	Batch Number:	B00918	
	Production Date:	09/01/18	
	Best Before End:	01/2020	

**PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production**

Front		Back	
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Case		
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Unit gross weight	1.38kg approx.	Gross case weight	8.48kg approx.	Pallet weight	805.48kg approx.
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For packaging details see Annex 1

<b>PRODUCT STORAGE /SHELF LIFE</b>	
Recommended storage conditions	Ambient
Recommended storage instructions once opened	Ambient: Sealed with a lid or pump when not in use. Keep in a cool place and away from direct sunlight or sources of heat
Total shelf life from production	24 months.
Total shelf life once opened	Recommended: 2 months from opening

## 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	Gintare Lisauskaite	Date	24/10/2022