

## SWEETBIRD SPECIFICATION

## Sweetbird Peach Syrup/ 6 x 1 Litre / NSB307

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

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## GENERAL DETAILS

BTB Product Name	Sweetbird Peach Syrup (1L) 6 x 1L case	BTB Product Code	NSB307
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175133304	15060175133301	
Preparation Instructions (basic)		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

**Suggested ingredient declaration**– all allergens must be highlighted in **bold**

Sugar, Water, Peach juice from concentrate (25%), Acid: citric acid, Natural flavouring, Colour: plain caramel, Fruit &amp; vegetable concentrates: black carrot &amp; elderberry.

**Ingredient declaration on pack**– all allergens must be highlighted in **bold**

As suggestion.

**May Contain**– any alibi labelling required; this should be minimal, appropriate allergen controls should be in place

N/A

**Suggested legal name**

Peach flavoured syrup

**Legal name on pack**

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.

Function	Additive	E No
Flavouring	Natural flavouring (Peach) (N) Specify if it meets the 95:5 rule: No	N/A
Acid	Citric acid (C)	E330
Colour	Plain Caramel (N)	E150a

## SUITABLE FOR /CERTIFICATIONS When completing this section please also consider all processing aids

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	
Mustard & 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
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

Such ingredients may include: maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, palm ceramides					(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	1094	Energy	kJ	1430
Energy	kcal	257	Energy	kcal	336
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63.8	Carbohydrate	g	83.4
Sugars	g	63.6	Sugars	g	83.2
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>		1.3069

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

NUTRITION			
calculated per serve (BFS to complete)			
Serves per pack	62	Serving size ml	16
		Serving size g	20.9
Energy	kJ	229	
Energy	kcal	54	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	13.3	
Sugars	g	13.3	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0	
16ml serve = 2 pumps			

**PRODUCT ATTRIBUTES** *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles, with a clarified peach coloured hue throughout. A small amount of peach concentrate may settle on the top or bottom of the syrup concentrate. A light peach coloured ring may form on the product surface over shelf life duration.	Not matching
Colour	Clarified peach hue throughout.	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet citric peach	Not Matching
Particle size / shape / weight	N/A	N/A

**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	64.6	-2.0	+2.0	Each batch
pH	2.38	2.28	2.48	Each batch
Density	1.3069	-0.04	+0.04	Each batch
Min fill volume (ml)*	1000ml	*Packed in accordance with average weight legislation		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	Outer Case
Durability Date Code Format	BBE MM YYYY	BBE MM YYYY
Method of date coding	Printed on bottle	Printed on the case label
Batch coding format	BDDYY (Julian coding)	BDDYY (Julian coding)
Position	Neck of bottle	On side panel

Example of code as seen on single unit		<table><tr><td>Case Size:</td><td>6 x 1 ltr </td></tr><tr><td>Batch Number:</td><td>B00918</td></tr><tr><td>Production Date:</td><td>09/01/18</td></tr><tr><td>Best Before End:</td><td>01/2020</td></tr></table>	Case Size:	6 x 1 ltr 	Batch Number:	B00918	Production Date:	09/01/18	Best Before End:	01/2020
Case Size:	6 x 1 ltr 									
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

Front

Back

**EN** Peach flavoured syrup. **INGREDIENTS:** Sugar, Water, Peach juice from concentrate (25%), Acid: citric acid, Natural flavouring, Colour: plain caramel, Fruit & vegetable concentrates: black carrot & elderberry. **BEST BEFORE END:** see neck.

**ES** Sirope sabor melocotón. **INGREDIENTES:** azúcar, agua, zumo de melocotón a partir de concentrado (25%), acidulante: ácido cítrico, aroma natural, colorante: caramelo natural, concentrado de fruta y verdura: zanahoria negra y saúco. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.

**FR** Sirop goût pêche. **INGRÉDIENTS:** Sucre, Eau, Jus de pêche à base de concentré (25%), Acidifiant: acide citrique, Arôme naturel, Colorant: caramel ordinaire, de concentrés de fruits et de légumes: carotte noire et sureau. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir sur le goulot.

**AR** شراب فاكهة الخوخ المكونة: سكر، ماء، عصير الخوخ بتركيز (25%)، الحامض: حمض الستريك، اللون: القراميل العادي (أي 150)، خضار وفاكهة مركزة، ألوان: الأصفر و ثمار الشبان بلّ الحشأ، المستخلصات النباتية في وبيسول، المستخلصات المتدا في عصير سائل، لؤلؤ الحصري في المستكة العربية السورية تركه لفاكهة الخوخ السوداء 0096531666608، الترخيص: عند ترجمة حرة أو لفوفة من الأغسل استخدامه قبل وتاريخ الإنتاج أو لفوفة أخرى لتاريخ الصلاحية.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / العنصر	Per 100ml
Energy / Valor energético / Energie / الطاقة	1430 kJ / 336 kcal
Fat / Grasas / Matière grasses / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glúcides / الكربوهيدرات	83.4g
of which sugars / de los cuales azúcares / dont sucres / أنواع السكريات	83.2g
Protein / Proteínas / Protéines / بروتين	0g
Salt / Sal / Sel / ملح	0.03g

Date opened:

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Produced in Bristol, UK  
Sweetbird, BS3 2HA

Case				
	Unit gross weight	1.36kg approx.	Gross case weight	8.39kg
Pallet weight				
797.13kg				
For packaging details see Annex 1				

PRODUCT STORAGE /SHELF LIFE	
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	<i>BSpicer</i>		
Name	Beth Spicer	Date	01/11/2022