

SWEETBIRD SPECIFICATION - Syrups

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

CUSTOMER COPY

GENERAL DETAILS			
BTB Product Name	Sweetbird Fusions Mango and Passionfruit Vitamin B Syrup	BTB Product Code	NSB550
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175136145	15060175136142	
Preparation Instructions (basic)		Syrup for flavoured cold beverage preparations.	

INGREDIENT DECLARATION	
Ingredient declaration – all allergens must be highlighted in bold	
Sugar, Water, Mango juice from concentrate (13%), Passionfruit juice from concentrate (8%), Natural flavourings, Acid: citric acid, Colours: plain caramel and safflower extract, Vitamin B12.	
May Contain – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place	
N/A	
Legal name	
Mango and Passionfruit flavour syrup with added B vitamins.	

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	
Suitable for coeliacs	YES	
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	
Halal certified	NO	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination 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	N	N	N	
Cereals containing gluten	N	N	N	
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	
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	

GENETICALLY MODIFIED INGREDIENTS				
<i>Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel</i>				
				(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
If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.				
Ingredient/Raw Material	Supplier	Processing Site	GM** (Y/N)	IP ** (Y/N)
N/A				

Version:	1.0	Date:	11.04.2025
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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 (typical values as sold)			Per 100ml (typical values as sold)		
Energy	kJ	1105	Energy	kJ	1455
Energy	kcal	264	Energy	kcal	348
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	64.6	Carbohydrate	g	85.1
Sugars	g	64.1	Sugars	g	84.4
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0.3
Salt	g	0.29	Salt	g	0.4
Sodium equivalent	mg	116	Sodium equivalent	mg	120
Vitamin B12	µg	7.0	Vitamin B12	µg	9.2
Source of information	Calculated from raw material data		Source of information	Calculated from raw material data	
			Density conversion used	1.317	

NUTRITION – per serving (typical values as sold)

Serves per pack	62	Serving size ml	24
		Serving size g	21.072
Energy	kJ	349	
Energy	kcal	83	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	20	
Sugars	g	20	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0	
Vitamin B12	µg	2.21	
24ml serve = 3 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	Golden yellow colour	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet Mango and passionfruit	Not matching

PROCESS CONTROLS

MANUFACTURING PROCESS *Brief description of process*

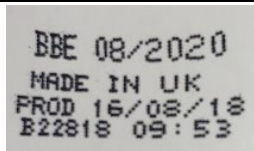



Purchase and intake of raw materials from approved suppliers. Storage of raw materials. Weighing, dissolution, filtering, mixing & further filtration, pasteurisation, bottle washing, filling & capping. Labelling, coding, palletisation, storage and dispatch.

Version:	1.0	Date:	11.04.2025
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HACCP CONTROLS				
Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
See HACCP Plan				

MICROBIOLOGICAL CONTROLS			
	Target	Reject	Test Frequency
TVC	<1000	>10000	As per schedule
Enterobacteriaceae	<100	>10000	As per schedule
Salmonella	Not detected in 25g	Present	As per schedule
Yeasts	<20	≥1000	As per schedule
Moulds	<20	≥1000	As per schedule

PHYSICAL/CHEMICAL CONTROLS				
<i>Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)</i>				
Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	67	-2.0	+2.0	Each batch
pH	2.63	2.43	2.83	Each batch
Density	1.317	-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

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	BDDDDYY (Julian coding)	BDDDDYY (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
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Batch Number:	B00918									
Production Date:	09/01/18									
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Case			<div> SWEETBIRD® <small>BRISTOL ENGLAND</small></div> <div>Mango & Passionfruit Vitamin B Syrup</div> <table><tr><td>Case Size:</td><td>6 x 1ltr e</td></tr><tr><td>Batch Number:</td><td>B32024</td></tr><tr><td>Production Date:</td><td>15/11/24</td></tr><tr><td>Best Before End:</td><td>-</td></tr><tr><td colspan="2">Produced in Bristol, UK by Sweetbird</td></tr></table> <div> 15060175136142</div>			Case Size:	6 x 1ltr e	Batch Number:	B32024	Production Date:	15/11/24	Best Before End:	-	Produced in Bristol, UK by Sweetbird	
Case Size:	6 x 1ltr e														
Batch Number:	B32024														
Production Date:	15/11/24														
Best Before End:	-														
Produced in Bristol, UK by Sweetbird															
Unit gross weight	1.37 kg approx.	Gross case weight	8.45 kg	Pallet weight	802kg approx										
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	J. Parker		
Name	Joshua Parker	Date	11.04.2025