# Sweetbird Cookie Dough Syrup / 6 x 1 Litre / NSB225

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



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GENERAL DETAILS					
BTB Product Name	Sweetbird Cookie Dough Syrup BTB Product Code NSB225				
Reveeds	EAN Code (Unit Barcode)		ITF Code (Outer Case Barcode)		
Barcode	5060175136176		15060175136173		
Preparation Instructions (basic)		N/A- syrup for flavoured beverage preparations			

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

NACOTORIES TO DECLARATION
INGREDIENT DECLARATION
Ingredient declaration – all allergens must be highlighted in bold
Sugar, Water, Natural Flavourings, Colour: plain caramel, Acidity regulator: citric acid.
May Contain— any alibi labelling required; this should be minimal, appropriate allergen controls should be in place
N/A
Legal name
Cookie Dough flavour syrup

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		
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 contaminati on 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	
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	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	

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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).	Υ

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	1112	Energy	kJ	1488
Energy	kcal	266	Energy	kcal	356
Fat	g	0	Fat	g	0
Saturates	g	0	0 Saturates		0
Carbohydrate	g	65.5	Carbohydrate g		88
Sugars	g	65.4	Sugars g		88
Fibre (AOAC)	g	0	Fibre (AOAC) g		0
Protein	g	0	Protein	g	0
Salt	g	0.039	Salt	g	0.05
Sodium	mg	16	Sodium	mg	20
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion u	sed	1.3381

NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)				
Serves per	62	Serving size ml	16	
pack	02	Serving size	21	
-		g	220	
Energy	kJ	238		
Energy	kcal	57		
Fat	g	0		
Saturates	g	0		
Carbohydrate	g	14		
Sugars	g	14		
Fibre (AOAC)	g	0		
Protein	g	0		
Salt	g	0.0084		
16ml = 2 pumps				

PRODUCT ATTRIBUTES Please add any other applicable attributes				
	Acceptable Standard Unacceptable Standard			
Appearance	Liquid, no particles, some haze	Not matching		
Colour	Dark to mid brown	Not matching		
Texture	Smooth, free flowing viscous liquid	Not matching		
Flavour & Aroma	Sweet and buttery cookie taste with notes of chocolate and vanilla	Not Matching		
Particle size / shape / weight	N/A	N/A		
Other				

# 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.

## MICROBIOLOGICAL CONTROLS

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

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	67	-2.0	+2.0	Each batch		
рН	3.1	2.9	3.3	Each batch		
Density	1.3381	-0.04	+0.04	Each batch		
Min fill volume (ml)*	1000ml	*Packed in accordance wit	th 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?		50 micron ; 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	BDDDYY (Julian coding)	BDDDYY (Julian coding)	
Position	Neck of bottle	On side panel	
Example of code as seen on single unit	ppr 00 0000	Case Size: 6 x 1 ltr ←	
	BBE 08/2020	Batch Number: B00918	
	MADE IN UK PROD 16/08/18 B22818 09:53	Production Date: 09/01/18	
		Best Before End: 01/2020	

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

Front

## Sweetbird Cookie Dough Syrup / 6 x 1 Litre / NSB225

Back

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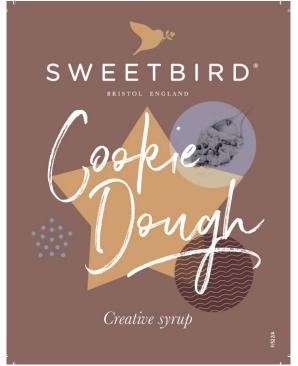
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# PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production



EST Cookie Dough Flavour synu, INGREDIENTS: Sugar, Water, Natural flavourings, Colour; plain caramel, Acidity regulator; critic acid. BEST BEFORE END; see neck.

EST Strope sabor mass de galletas. INGREDIENTS: Saricia, quu, aromas naturales, colorante: caramelo natural, corrector de acidiez ácido cintro. CONSUMIR PEEFERNTEMENTE ANTES DE, FIN DE ver cuello.

EST Strop au gout de pâte à biscuits. INGREDIENTS: Surce. Eau, Arômes, naturelo. Colorant: caramelo ordinate. Correcteur d'acidité: acide citrique. A CONSOMMER DE PREFERENCE AVANT FIN: voir goulot.

EST Strop au Cookie Dough Geschmack. ZUTATENE Zucker, Wasser, naturiche Aromen, Fartstoff: Auckerkulor, Saureregulator. Citronensiure. MINDESTENS HALTBAR BIS: seine Flaschenhals.

ESTINOJOUS Sit med smale x kakelege Sirup med mass va kakelegis Sirup med smag af cookkelej. INGREDIENSER: Socker Sukker, vattenviann/vand, naturings smakamenstaturings aromaentaturing a

NUTRITION / NUTRITIONNELLES / VA Näringsinnehäll / Næringsinne	LEURS NUTRITION! العشاصر / DLD	(ELLES /		Per 100ml
Energy / Valor energético / Énergie / Energie / Energ	الطاقة / ا		1488 k	J/356 kcal
هون / Fat / Grasas / Matière grasses / Fett / Fedt	ᆀ			0g
of which saturates / de las cuales ácidos grasos satu gesättigle Fettsäuren / varav mättat fett / hvorav mette	rados / dont acides gras sat et fett / heraf mættet fedt / :	urés/dawon ن المشيعة	الدهور	0g
Carbohydrate / Hidratos de carbono / Glucides / Koh Kulhydrat / الكريو هيدر ات	olenhydrate / Kolhydrat / Ka	rbohydrat/		88g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / varav sockerarter / hvorav sukkerarter / أنواع السكريات			88g	
Protein / Proteínas / Protéines / Elweiß / Elwitter	بروتين 🛮			0g
ملح /Salt/Sal/Sel/Salz				0.05g
(a) 1 /hellosweetbird	SHIP	-	Ple	ase recycle









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Case

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B05225 **Batch Number:** 21/02/25 **Production Date:** 02/2027 **Best Before End:** 

Produced in Bristol, UK by Sweetbird



Unit gross weight	1.4kg approx.	Gross case weight	8.58kg	Pallet weight	789.36kg
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For packaging details see Annex 1

## 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	26.02.25

SPECIFICATION HISTORY – BTB to complete		
Date	Version no	Amends
09.08.2024	V1.0	New document
26.02.2025	V2.0	Removal of packaging information not required on specification.