

## 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>

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

Format: Sweetbird



CUSTOMER COPY

Template issued: 25/01/2022

Template V: 6.0

Template approved by: Harriet Sadler

Doc Control for product spec: Version 2.0

Specification valid from: 26/02/2025

Page 1 of 5

## GENERAL DETAILS

<b>BTB Product Name</b>	Sweetbird Cookie Dough Syrup	<b>BTB Product Code</b>	NSB225
<b>Barcode</b>	<b>EAN Code (Unit Barcode)</b>	<b>ITF Code (Outer Case Barcode)</b>	
	5060175136176	15060175136173	
<b>Preparation Instructions (basic)</b>		N/A- syrup for flavoured 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

## INGREDIENT DECLARATION

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

Sugar, Water, Natural Flavours, 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 contamination 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	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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Page 2 of 5

## 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

## 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	Saturates	g	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 used		1.3381

## NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21
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 &amp; further filtration, pasteurisation, bottle washing, filling &amp; capping. Labelling, coding, palletisation, storage and dispatch.

## MICROBIOLOGICAL CONTROLS

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Page 3 of 5

	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
pH	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 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? 50 micron ; 1000 microns

How often is sieve / filter checked? Before &amp; 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	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
Case Size:	6 x 1 ltr									
Batch Number:	B00918									
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

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

Front



[Back](#)



Case



Cookie Dough Syrup

Case Size:	6 x 1 Ltr e
Batch Number:	B05225
Production Date:	21/02/25
Best Before End:	02/2027
Produced in Bristol, UK by Sweetbird	



Unit gross weight	1.4kg approx.	Gross case weight	8.58kg	Pallet weight	789.36kg
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.