

GENERAL DETAILS			
BTB Product Name	Sweetbird Sticky Toffee Frappe (4x1kg bags)	BTB Product Code	B364D
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175135544	15060175135541	
Preparation Instructions (basic)		Fill cup with 180g ice, add 160ml milk and a scoop (40g) of sticky toffee frappe powder, then blend	

PRODUCT DETAILS

INGREDIENT DECLARATION	
<i>Descending order, Include compound ingredients breakdown and all colours and flavourings in detail. Type of any fat / oils must be stated</i>	
<i>Derived from / Grade / Variety – use this column to provide further information about the ingredient.</i>	
Suggested ingredient declaration– all allergens must be highlighted in <i>bold</i>	
Demerara Sugar, Skimmed Milk Powder, Maltodextrin, Butterscotch Flavour Toffee Pieces (11%) (dark brown sugar, glucose syrup, salted butter (milk), palm oil, natural flavouring), Soluble Coffee Powder, Fat Reduced Cocoa Powder, Caramelised Sugar, Stabiliser (xanthan gum), Natural Flavouring, Salt.	
May Contain– any alibi labelling required; this should be minimal, appropriate allergen controls should be in place	
N/A	
Legal name on pack	
Sticky Toffee Frappé powder.	

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	NO	Contains milk
Suitable for coeliacs	YES	Not certified
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	Not certified
Halal certified	NO	Not certified

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?</i> Cereals containing gluten – specify grain
Celery & celeriac	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Cereals containing gluten	No	Yes	No	Barley, Oat and Wheat Gluten. Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Crustaceans & derivatives	No	No	No	
Egg & derivatives	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Fish & derivatives	No	No	No	
Lupin & derivatives	No	No	No	
Milk & dairy products	Yes			Contains milk
Molluscs & derivatives	No	No	No	
Mustard & derivatives	No	No	No	
Nuts (including oils)	No	No	No	
Peanuts (including oil)	No	No	No	
Sesame seed & derivatives	No	No	No	
Soya & derivatives	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Sulphur dioxide /sulphites > 10mg/kg	No	Yes	No	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.

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?	No
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?	No
For products of animal origin, were animals fed on feed / feed ingredients derived from Genetically Modified seeds?	N/A

CONFIRMATION OF NON-IRRADIATION STATUS

Confirm below

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/N)
	Yes

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	1620	Energy	kJ	n/a
Energy	kcal	385	Energy	kcal	n/a
Fat	g	2.5	Fat	g	n/a
Saturates	g	1.5	Saturates	g	n/a
Carbohydrate	g	81.1	Carbohydrate	g	n/a
Sugars	g	58.8	Sugars	g	n/a
Fibre (AOAC)	g	2.3	Fibre (AOAC)	g	n/a
Protein	g	9.1	Protein	g	n/a
Salt	g	0.71	Salt	g	n/a
Source of information		Calculated	Source of information		n/a
			Density conversion used		n/a

NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	50	Serving size ml	N/a
		Serving size g	40g powder, 180g ice and 160ml semi skimmed milk
Energy	kJ	969	
Energy	kcal	230	
Fat	g	3.8	
Saturates	g	2.4	
Carbohydrate	g	40.2	
Sugars	g	31.3	
Protein	g	9.4	
Salt	g	0.46	

VITAMINS & MINERALS

All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition

NB: USA: specific values for US market: table to be completed at specific request

Per 100g (as sold)			Per 100ml (as sold) Data in g & ml is required for liquid products		
Trans fat	g	<0.1	Trans fat	g	n/a
Added sugars	g	39.19	Added sugars	g	n/a
Cholesterol	mg	7.84	Cholesterol	mg	n/a
Sodium	mg	282.8	Sodium	mg	n/a
Vitamin D	mcg	<0.3	Vitamin D	mcg	n/a
Calcium	mg	269.67	Calcium	mg	n/a
Iron	mg	1.10	Iron	mg	n/a
Potassium	mg	506.40	Potassium	mg	n/a
Source of information		Lab Analysis	Source of information		n/a

		Density conversion used	n/a
BTB to complete	Nutrition appears on pack in g or ml?		g

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Free flowing powder with a dark brown colour	Not free flowing, wet or clumping
Colour	Dark brown with lighter brown crystals	Any off colour
Texture	Slightly granulated powder	Very granulated or too fine
Flavour & Aroma	Sweet dairy, caramel flavour characteristic of butterscotch	Any off flavour or aroma
Particle size / shape / weight	Not determined – fine powder	Hard lumps or clumping that does not break down easily under minimal pressure

PROCESS CONTROLS

MANUFACTURING PROCESS *-Brief description of process*

1. Goods receipt of raw materials
2. Raw material approval and stored at ambient.
3. Raw Materials added to blender.
4. Blended product passed through sieve (CCP) during dropping.
5. Blended product fed to hoppers.
6. Product deposited in to pouches, check weighed and Top Sealed
7. Date coding, collation and packed into printed generic outer case with label.
8. Palletisation and store at ambient prior to despatch

HACCP CONTROLS

Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
CCP1 – Sieving of ingredients	Foreign body	Reject to size 1.6mm	Every blended batch	All stock placed on hold/rejected. Sieve is repaired or replaced and all actions recorded. A decision by technical manager decides if stock is rejected or reworked.
CCP2 – Bulk metal detection	Foreign body	Reject to size 2.0mm	Every 25kg bag of blended product	All packed product is placed on hold/rejected since last positive test. Metal detection is repaired before line can be started and all actions recorded.

MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	< 1000 cfu/g	>10000 cfu/g	As per schedule*
Enterobacteriaceae	< 10 cfu/g	>100 cfu/g	As per schedule*
Salmonella	Not detected in 25g	Detected in 25g	As per schedule*
Yeasts	< 20 cfu/g	>1000 cfu/g	As per schedule*
Mould	< 20 cfu/g	>1000 cfu/g	As per schedule*

FOREIGN BODY DETECTION

Metal detection

Is the product metal detected? Yes

Filtering / Sieving

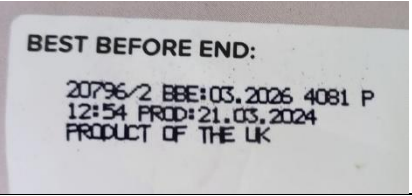
Are all ingredients sieved /filtered? Yes

What size sieve / filter size is used? 1.7mm

How often is sieve / filter checked? Checked at start of production and check at end, any findings recorded and reported to technical.

PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	Best Before End Month and Year – MM YYYY	Method of date coding	Inkjet printing onto bottom back of Pouch
-----------------------------	--	-----------------------	---

Batch coding format	Sequential 5 digit "works order number"	Position on unit	Bottom of back panel of bag
Example of code as seen on single unit		XXXX BBE: MM YYYY XXXX P TT:TT PROD: DD.MM.YYYY PACKED IN THE UK	
			

PRODUCT CODING /TRACEABILITY – outer case				
Durability Date Code format		Best before end MM YYYY	Method of date coding	Inkjet coding with black ink
Batch coding format	Julian Day Code e.g. 3166 where 3=year and 166 = day of the year		Position on case	On one long side of outer case
Example of code as seen on case		<div>Julian Date 3166 Batch Code 19416 P Best Before End 06.2025 Production Date 15-Jun-23</div>		
		Julian Date 3166 Batch Code 19416 P Best Before End 06.2025 Production Date 15-Jun-23		

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

TRADED GOODS 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

CUSTOMER COPY

Sweetbird Sticky Toffee / 4x1kg / B364D

Format: Traded Goods

BEYOND
 THE BEAN
 FORWARD THINKING IN DRINKING

Doc Control for product spec: Version 1.0

Specification valid from: 22.03.2024

Page 5 of 6



PRODUCT STORAGE /SHELF LIFE

Recommended storage conditions	Store in a cool dry place. Once opened, keep packaging tightly sealed and store in a cool dry place.
Recommended storage instructions once opened	Reseal pack after use. For best results use within 6 weeks of opening.
Total shelf life from production	24 months
Total shelf life once opened	Within BBE date if stored and handled correctly
Minimum delivery to Beyond the Bean	18 months

PACKAGING

Brief description of format	Printed pouch, packed into printed Sweetbird Frappe design cardboard outer case
Is your primary packaging supplier BRC / ISO accredited?	Yes

Component Include all components as dispatched	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Pouch	yes	Met/Pet/Alu	17.3g	0	No (local recycling centres)
Printed Case	no	Cardboard	390g	80	Yes
Layer pad on pallet (x1)	no	Corrugated	200g	80	Yes
Stretch wrap for pallet	no	LLDPE	230g	0	Yes
Pallet corners	no	Cardboard	290g	80	Yes
Pallet	no	wood	23kg	100	yes

Saleable units per outer (case size)		4	Primary pack dimensions		Empty 185mm W X 260mm H 80mm gusset		
Saleable unit net weight / volume		1kg		Outer case dimensions (L x W x H)		403 x 220 x 170mm	
Gross unit weight		1.017kg		Gross case weight		4.91kg	
Cases per layer		13	Layers per pallet		9	Cases per pallet	117
Pallet weight		893kg (including pallet) approx.			Pallet height		1440mm (including pallet)
Pallet type		WHITE pallet 1200mm x 1000mm			Packed to (average / minimum?)		Average

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	22.03.2024