Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA
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GENERAL DETAILS				
BTB Product Name	Sweetbird Chai Syrup 1 litre BTB Product Code NSB104			NSB104
Barcode	EAN Cod	e (Unit Barcode)	ITF Code (Outer Case Barcode)	
Barcode	50601751	33458	15060175133455	
Preparation Instructions (basi	aration Instructions (basic) Syrup for flavoured beverage preparations.			

INGREDIENT DECLARATION
Ingredient declaration – all allergens must be highlighted in bold
Sugar, Water, Flavourings, Colour: plain caramel, Black tea extract, 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
Chai Flavoured 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	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	
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)

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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
If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.					
Ingredient/Raw Material Supplier Processing Site GM** (Y/N) IP **			IP ** ((Y/N)	

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).	T

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	1071	Energy	kJ	1386
Energy	kcal	252	Energy	kcal	326
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63	Carbohydrate	g	81.5
Sugars	g	62.6	Sugars	g	81
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.04	Salt	g	0.05
Source of informatio	Source of information Calculated from raw material data		Source of info	rmation	Calculated from raw material data
			Density conversion	used	1.2937

NUTRITION — per serving (typical values as sold)				
Serves per pack	62	Serving size ml (2 pumps)	16	
		Serving size g	21	
Energy	kJ	221		
Energy	kcal	52		
Fat	gg	0		
Saturates	go	0		
Carbohydrate	go	13		
Sugars	go	13		
Fibre (AOAC)	go	0		
Protein	g	0		
Salt	g		0.1	

PRODUCT ATTRIBUTES Please add any other applicable attributes				
	Acceptable Standard	Unacceptable Standard		
Appearance	Liquid, no particles, top layer with little haze	Not matching		
Colour	Very dark caramel brown/black	Not matching		
Texture	Smooth, free flowing viscous liquid	Not matching		
Flavour & Aroma	Balanced sweet and spiced cinnamon, ginger and clove. Aniseed and subtle cardamom finish	Not Matching		
Particle size / shape / weight	N/A	N/A		

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MICROBIOLOGICAL CONTROLS				
	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	64.7	-2.0	+2.0	Each batch	
рН	4.00	3.80	4.20	Each batch	
Density	1.2937	-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	BDDDYY (Julian coding)	BDDDYY (Julian coding)		
Position	Neck of bottle	On side panel		
	Dom on 1000	Case Size: 6 x 1 ltr ←		
	BBE 08/2020	Batch Number: B00918		
Example of code as seen on single unit	MADE IN UK PROD 16/08/18	Production Date: 09/01/18		
	B22818 09:53	Best Before End: 01/2020		

Front

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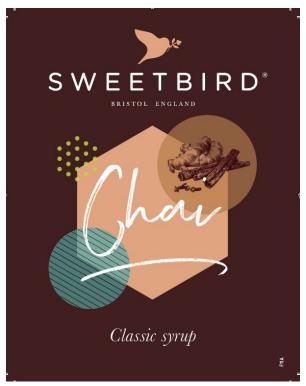
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PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production



Back





EN Chai flavoured syrup. INGREDIENTS: Sugar, Water, Flavourings, Colour: plain caramel, Black tea extract, Acidity regulator: citric acid. BEST BEFORE END: see neck.

Signification : Activity exponential transfer in the state of the sta

FR Sirop goût Chai. INGRÉDIENTS: Sucre, Eau, Arômes, Colorant: caramel ordinaire, Extrait de thé noir, Correcteur d'acidité: acide citrique. À CONSOMMER DE PRÉFÉRENCE AVANT FIN: voir sur le goulot.

DE Sirup mit Chai. ZUTATEN: Zucker, Wasser, Aromen, Farbstoff: Zuckerkulör, Schwarztee-Extrakt,

Säureregulator: Citronensäure. MINDESTENS HALTBAR BIS: siehe Flaschenhals. شر اب بنكهة الشاي. المكونات: سكر ، ماء، نكهات، لون: كر اميل عادي، خلاصة الشاي الأسود، منظم حموضة: حمض الستريك. يُفضل استخدامه قبل الإلتهاء: انظر عنق الزجاجة.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر	Per 100ml
الطاقة / Energy / Valor energético / Énergie / Energie	1422 kJ / 335 kcal
الدهون/Fat / Grasas / Matière grasses / Fett /	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / الدهون المشبعة	0g
الكربو هيدر ات / Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate	81.5g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنواع السكريات	81g
Protein / Proteínas / Proteínes / Eiweiß / بروتین	0g
Salt / Sal / Sel / Salz / ملح	0.05g

We use natural spice flavours to give this syrup its authentic chai flavour. If they become visible on the surface, shake well and enjoy as usual.

Date opened:

© **! ! !** /hellosweetbird

Produced in Bristol, UK

1

Sweetbird, BS3 2HA



Case

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Batch Number: B34121
Production Date: 07/12/21
Best Before End: 12/2023

Produced in Bristol, UK by Sweetbird



15060175133455

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			

PACKAGING			
Brief description of format	Clear plastic bottle with black tamper proof cap. Brown cardboard outer case.		
Are your primary packaging sup	pliers BRC / ISO accredited?	Yes	

Component Include all components as dispatched	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Bottle	Yes	PET	53g	30%	100%
Cap (lid)	Yes	PE	2.9g	0	100%
Bottle label - Front	No	Paper	0.6g	0	0%
Bottle label - Back	No	Paper	0.5g	0	0%
Outer Case (total)	No	Cardboard	204.9g	≥85%	100%
Case label	No	Paper	0.5g	0	100%
Case tape	No	Plastic	1.6g	0	0%
Shrink wrap	No	LLDPE	250g	0	100%
Pallet	No	Wood	25kg	0	100%

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Saleable units per	outer	(case size)	6 Prir		rimary pack dimensions		Bottle: 84.50mm Diameter x 291.32mm Height	
Saleable unit net	weight / volume 1000ml			Packed to (average / minimum?)		Average		
Gross case weight 8.51 kg			Outer case dimen	sions 263 mm L		L x 174 mm W x 302 mm H		
Cases per layer		23	Layers per pallet		4	Cases per pallet		92
Pallet weight	808.17kg			Pallet height	136cm			
Pallet type	UK standard 4-way entry							

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	, SU Cook		
Name	Sam Cook	Date	28/07/2022

Local information – this section is intended for completion by customers &/or importers.					
					No liability for any information below is accepted by Beyond the Bean or Sweetbird.
Text (as necessary) L to R languages	Text (as necessary) R to L languages				