

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>



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| GENERAL DETAILS | | | |
|---|----------------------------|--|--------|
| BTB Product Name | Sweetbird Caramel Syrup 1L | BTB Product Code | NSB103 |
| Barcode | EAN Code (Unit Barcode) | ITF Code (Outer Case Barcode) | |
| | 5060175133182 | 15060175133189 | |
| Preparation Instructions (<i>basic</i>) | | Syrup for flavoured beverage preparations. | |

| INGREDIENT DECLARATION | |
|---|--|
| Ingredient declaration – all allergens must be highlighted in bold | |
| Sugar, Water, Natural flavouring, 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 | |
| Caramel 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 | Registered with the Vegan Society |
| Suitable for coeliacs | YES | |
| Organic certified | NO | |
| Fairtrade certified | NO | |
| Kosher certified | NO | |
| Halal certified | YES | |

| ALLERGENS | Contains Y/N | Used on site / Y/N | Possible cross contamination 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) |

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 ** (Y/N) |
| N/A | N/A | N/A | N/A | N/A |

| | | | |
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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 | 1137 | Energy | kJ | 1513 |
| Energy | kcal | 268 | Energy | kcal | 356 |
| Fat | g | 0 | Fat | g | 0 |
| Saturates | g | 0 | Saturates | g | 0 |
| Carbohydrate | g | 66.9 | Carbohydrate | g | 89.0 |
| Sugars | g | 66.9 | Sugars | g | 89.0 |
| Fibre (AOAC) | g | 0 | Fibre (AOAC) | g | 0 |
| Protein | g | 0 | Protein | g | 0 |
| Salt | g | 0.02 | Salt | g | 0.03 |
| Source of information | Calculated from raw material data | | Source of information | Calculated from raw material data | |
| | | | Density conversion used | 1.331 | |

NUTRITION – per serving (typical values as sold)

| | | | |
|-----------------|------|---------------------------|------|
| Serves per pack | 62 | Serving size ml (2 pumps) | 16 |
| | | Serving size g | 21.3 |
| Energy | kJ | 241 | |
| Energy | kcal | 57 | |
| Fat | g | 0 | |
| Saturates | g | 0 | |
| Carbohydrate | g | 14.2 | |
| Sugars | g | 14.2 | |
| Fibre (AOAC) | g | 0 | |
| Protein | g | 0 | |
| Salt | g | 0 | |

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 caramel/light brown | Not matching |
| Texture | Smooth, free flowing viscous liquid | Not matching |
| Flavour & Aroma | Sweet sugar caramel | Not Matching |
| Particle size / shape / weight | N/A | N/A |

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.

HACCP CONTROLS

| Process Point | Hazard | Critical Limit | Monitoring Frequency | Corrective Action |
|----------------|--------|----------------|----------------------|-------------------|
| See HACCP Plan | | | | |

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MICROBIOLOGICAL CONTROLS

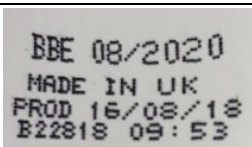



| | Target | Reject | Test Frequency |
|--------------------|---------------------|---------|----------------|
| TVC | <100 | >1000 | Each batch |
| Enterobacteriaceae | <10 | >10 | Each batch |
| Salmonella | Not detected in 25g | Present | Each batch |
| Yeasts | <20 | ≥20 | Each batch |
| Moulds | <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 | 67.3 | -2.0 | +2.0 | Each batch |
| pH | 4.00 | 3.80 | 4.20 | Each batch |
| Density | 1.331 | -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 |
| Case Size: | 6 x 1 ltr  | | | | | | | | | |
| Batch Number: | B00918 | | | | | | | | | |
| Production Date: | 09/01/18 | | | | | | | | | |
| Best Before End: | 01/2020 | | | | | | | | | |

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

Front



Back



EN Caramel flavour syrup. **INGREDIENTS:** Sugar, Water, Natural flavouring, Colour: plain caramel, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.

ES Sirope sabor caramelo. **INGREDIENTES:** azúcar, agua, sabor natural, colorante: caramelo puro, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.

FR Sirop goût caramel. **INGRÉDIENTS:** Sucre, Eau, Arôme naturel, Colorant: caramel ordinaire, Correcteur d'acidité: acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir sur le goulot.

DE Sirup mit Karamelgeschmack. **ZUTATEN:** Zucker, Wasser, Natürliches Aroma, Farbe: karamell, Säureregulator: Zitronensäure. **MINDESTENS HALTBAR BIS ENDE:** siehe flaschenhals.

AR شراب بنكهة الكراميل، المكونات: سكر، ماء، نكهة طبيعية، لون: إي150، كل أميل عادي، منظر الموضحة: حامض الستريك إي330. بلد المنشأ: المملكة المتحدة تم التصنيع في بريستول، المملكة المتحدة في مصنع سائل الوكيل الحصري في المملكة العربية السعودية شركة نكهة الغذاء التجارية 00966531669698 التخزين: عند درجة حرارة الغرفة من الأفضل استخدامه قبل وتاريخ الإنتاج رقم النسخة: انظر أعلى لتواريخ الصلاحية.

| NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر | Per 100ml |
|--|--------------------|
| Energy / Valor energético / Énergie / الطاقة | 1520 kJ / 358 kcal |
| Fat / Grasas / Matière grasses / الدهون | 0g |
| of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / الدهون المشبعة | 0g |
| Carbohydrate / Hidratos de carbono / Glucides / الكربوهيدرات | 89g |
| of which sugars / de los cuales azúcares / dont sucres / أنواع السكريات | 89g |
| Protein / Proteínas / Protéines / بروتين | 0g |
| Salt / Sal / Sel / ملح | 0.03g |

Date opened:

Produced in Bristol, UK
 Sweetbird, BS3 2HA



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| | | | | | |
|-----------------------------------|---|-------------------|--|---------------|---------------|
| Case |  | |  | | |
| Unit gross weight | 1.39kg approx. | Gross case weight | 8.54kg | Pallet weight | 810kg 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 |

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

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 |  | | |
| Name | Joshua Parker | Date | 29/11/2023 |

| 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 |
| | |

| | | | |
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