SWEETBIRD SPECIFICIATION

Sweetbird Chocolate Syrup / 6 x 1 Litre / NSB105



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

GENERAL DETAILS					
BTB Product Name Sweetbird Chocolate Syrup BTB Product Code NSB105					
Barcode	EAN Cod	e (Unit Barcode)	ITF Code (Outer Case Barcode)		
Barcoue	33489	15060175133486			
Preparation Instructions (basic)		Syrup for flavoured beverage prepa	arations.		

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		

INGREDIENT DECLARATION
Ingredient declaration— all allergens must be highlighted in bold
Sugar, Water, 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
Chocolate flavoured syrup.

ADDITIVES						
State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C). Flavourings: if natural state if they meet the 95:5 rule.						
Function	Function Additive E No					
Flavourings	Natural Chocolate Flavouring (N) Specify if it meets the 95:5 rule: Yes	N/A				
Natural flavouring (Vanilla) (N) Specify if it meets the 95:5 rule: No						
Colour	Plain Caramel (N)	E150a				
Acidity regulator	Citric acid (C)	E330				

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	YES			

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

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ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
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 fro	m seeds or derived from a raw materia	al that has been Genetically Modi	fied?		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 **					/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	V
Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).	r

NUTRITION						
All boxes must be complete	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	1141	Energy	kJ	1514	
Energy	kcal	268	Energy	kcal	356	
Fat	g	0	Fat	g	0	
Saturates	g	0	Saturates	g	0	
Carbohydrate	g	66.8	Carbohydrate	g	88.6	
Sugars	g	66.7	Sugars	g	88.6	
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0	
Protein	g	0	Protein	g	0	
Salt	g	0.02	Salt	g	0.03	
Sodium equivalent	mg	8	Sodium equivalent	mg	12	
Source of information Calculated from raw material data			Source of information		Calculated from 100g figs using density conversion	
			Density conversion used		1.3274	

NUTRITION — calculated per serve (BTB to complete)					
Serves per	62	Serving size ml	16		
pack	02	Serving size g	21.24		
Energy	kJ	242			
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			
16ml serve = 2 pumps					

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PRODUCT ATTRIBUTES Please add any other applicable attributes			
	Acceptable Standard	Unacceptable Standard	
Appearance	Liquid, no particles, top layer may foam slightly on surface	Not matching	
Colour	Very dark brown	Not matching	
Texture	Smooth, free flowing viscous liquid	Not matching	
Flavour & Aroma	Sweet sugar dark chocolate	Not matching	

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, cooling, bottle washing, filling & capping. Labelling, coding, palletisation, storage and dispatch.

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

MICROBIOLOGICAL CONTROLS			
	Target	Reject	Test Frequency
TVC	<100	>1000	As per schedule
Enterobacteriaceae	<10	>10	As per schedule
Salmonella	Not detected in 25g	Present	As per schedule
Yeasts	<20	≥20	As per schedule
Moulds	<20	≥100	As per schedule

PHYSICAL/CHEMICAL CONTROLS					
Parameters that prove the pr	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	66.5	-2.0	+2.0	Each batch	
рH	4.00	3.80	4.20	Each batch	
Density	1.3274	-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? 1000 microns		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	
	BBE 08/2020 MADE IN UK	Case Size: 6 x 1 ltr ←	
Example of code as seen on single unit		Batch Number: B00918	
		Production Date: 09/01/18	
	PROD 16/08/18 B22818 09:53	Best Before End: 01/2020	

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PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production Front Back SWEETBIRD Cocolate flavoured syrup, INGREDIENTS: Sugar, Water, Flavourings, Colour, plain caramet, Acidity regulator: citric acid. BEST BEFORE END: see neck. Signops sabor chocolate. INGREDIENTES: azicar, agua, aromas, colorante: carameto natural, corrector de acidez: ácido chrico. CONSUMR PREFERENTEMENTE ANTES DE: ver cuello. Signop gold chocolat. INGREDIENTS: Sucre. Equ. Aromes, Colorant: carameto ordinaire, Correcteur diracidei: acide chrique. A CONSOMMER DE PREFERENCE AWANT FIN: voir sur le goulot. Consomer de Consomer SWEETBIRD® DE Sirup mit Schoko-Geschmack ZUTATEN: Zucker, Wasser, Aromen, Farbstoff: Zuckerkulör, Säureregulator: Citronensäure. MINDESTENS HALTBAR BIS: siehe Flaschenhals. . AR شراب بنكية الشوكر لانة العكولمات: مناوا محدد المحادث الون: كر اميل عادي، منا حموضة: حمض المنتريك، يقضل استخدامه قبل الانتهاء: انظر عنق الزجاجة. الطاقة / Energy / Valor energético / Énergie / Energie / 1514 kJ / 356 kcal الدهون / Fat / Grasas / Matière grasses / Fett of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / الدهون المشبعة 0q الكربو هيدر ات/ Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate 88.6g of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنو اع المنكريات 88.6g بروتين/ Protein / Proteines / Eiweiß 0q Date opened: © ■ ▼/hellosweetbird Produced in Bristol, UK Sweetbird, BS3 2HA Classic syrup

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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

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	BSpicer		
Name	Beth Spicer	Date	30/08/2023