

## GENERAL DETAILS

BTB Product Name	Sweetbird Syrup Gingerbread Syrup (1L) 6 x 1L case	BTB Product Code	NSB110
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175133410	15060175133417	
Preparation Instructions (basic)	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. 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**

Gingerbread 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	Additive	E No
Flavourings	Flavouring (Gingerbread) (A)	N/A
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	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? <i>Cereals containing gluten – specify grain</i>
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	

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? <i>Cereals containing gluten – specify grain</i>
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

Each ingredient may include maize based glucose syrup, corn, peas, soya lecithin, soya oil, maltodextrin, citric acid, fruit 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	
<b>If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.</b>						
Ingredient/Raw Material		Supplier		Processing Site	GM** (Y/N)	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).	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 (as sold)			Per 100ml (as sold) Data in g & ml is required for liquid products		
Energy	kJ	1150	Energy	kJ	1527
Energy	kcal	271	Energy	kcal	359
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	66.1	Carbohydrate	g	87.8
Sugars	g	66.1	Sugars	g	87.8
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
<b>Source of information</b>		Calculated from raw material data	<b>Source of information</b>		Calculated from 100g figs using density conversion
			<b>Density conversion used</b>		1.328

## NUTRITION — calculated per serve (BTB to complete)

Nutritional information per serve (SFS to complete)			
Serves per pack	62	Serving size ml	16
		Serving size g	21.2
Energy	kJ	244	
Energy	kcal	57	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	14.1	
Sugars	g	14.1	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0	
16ml serve = 2 pumps.			

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles, ginger oil may surface on top layer, this will shake back in.	Not matching
Colour	Golden caramel/ light brown/ Hazy throughout	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet spiced gingerbread- ginger and cinnamon predominant	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				

## 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 product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)*

Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	64.4	-2.0	+2.0	Each batch
pH	<4.0	3.40	4.20	Each batch
Density	1.3128	-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
<b>Filtering / Sieving</b>	
Are all ingredients sieved /filtered?	Yes – post dissolution, and post mixing;
What size sieve / filter size is used?	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	BDDDDYY (Julian coding)	BDDDDYY (Julian coding)
Position	Neck of bottle	On side panel

Example of code as seen on single unit		Case Size: 6 x 1 Ltr e
		Batch Number: B00918
		Production Date: 09/01/18
		Best Before End: 01/2020

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

Front		Back																	
			<div><p><b>EN</b> Gingerbread flavoured syrup. <b>INGREDIENTS:</b> Sugar, Water, Flavourings, Colour: plain caramel, Acidity regulator: citric acid. <b>BEST BEFORE END:</b> see neck.</p><p><b>ES</b> Sírupo sabor pan de especias. <b>INGREDIENTES:</b> Azúcar, agua, aromas, colorante: caramelo natural, corrector de acidez: ácido cítrico. <b>CONSUMIR PREFERENTEMENTE ANTES DE:</b> ver cuello.</p><p><b>FR</b> Sirup goût pain d'épices. <b>INGRÉDIENTS :</b> Sucre, Eau, Arômes, Colorant : caramel ordinaire, Correcteur d'acidité : acide citrique. <b>A CONSOMMER DE PRÉFÉRENCE AVANT FIN :</b> voir sur le goulot.</p><p><b>DE</b> Sirup mit Lebkuchengeschmack. <b>ZUTATEN:</b> Zucker, Wasser, Aromen, Farbstoff: Karamell, Säureregulator: Zitronensäure. <b>MINDESTENS HALTBAR BIS ENDE:</b> siehe Flaschenhals.</p><p><b>AR</b> شراب بنكهة كعكة الزنجبيل. <b>المكونات:</b> سكر، ماء، نكهات، لون: كراميل عادي، منظم حموضة: حمض الستريك. <b>يفضل استخدامه قبل الانتهاء:</b> انظر عنق الزجاجة.</p></div> <table><tr><th>NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / المتناس</th><th>Per 100ml</th></tr><tr><td>Energy / Valor energético / Énergie / Energie / الطاقة</td><td>1527 kJ / 359 kcal</td></tr><tr><td>Fat / Grasas / Matière grasses / Fett / الدهون</td><td>0g</td></tr><tr><td>of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / الدهون المشبعة</td><td>0g</td></tr><tr><td>Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / الكربوهيدرات</td><td>87.8g</td></tr><tr><td>of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنواع السكريات</td><td>87.8g</td></tr><tr><td>Protein / Proteínas / Proteínas / Eiweiß / بروتين</td><td>0g</td></tr><tr><td>Salt / Sal / Salz / ملح</td><td>0.03g</td></tr></table> <div><p>We use natural ginger oil to give this syrup its authentic ginger flavour. If it becomes visible on the surface, shake well and enjoy as usual.</p><p>Date opened: 03/22</p><p>Produced in Bristol, UK Sweetbird, BS3 2HA</p><p>1le  5 066175 133410 &gt;</p></div>	NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / المتناس	Per 100ml	Energy / Valor energético / Énergie / Energie / الطاقة	1527 kJ / 359 kcal	Fat / Grasas / Matière grasses / Fett / الدهون	0g	of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / الدهون المشبعة	0g	Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / الكربوهيدرات	87.8g	of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنواع السكريات	87.8g	Protein / Proteínas / Proteínas / Eiweiß / بروتين	0g	Salt / Sal / Salz / ملح	0.03g
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Case			<div><div><p>SWEETBIRD® BRISTOL ENGLAND</p></div><div>Gingerbread Syrup</div><table><tr><td>Case Size:</td><td>6 x 1 Ltr e</td></tr><tr><td>Batch Number:</td><td>B11122</td></tr><tr><td>Production Date:</td><td>21/04/22</td></tr><tr><td>Best Before End:</td><td>04/2024</td></tr><tr><td colspan="2">Produced in Bristol, UK by Sweetbird</td></tr></table><div><p>15060175133417</p></div></div>				Case Size:	6 x 1 Ltr e	Batch Number:	B11122	Production Date:	21/04/22	Best Before End:	04/2024	Produced in Bristol, UK by Sweetbird	
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Produced in Bristol, UK by Sweetbird																
Unit gross weight	1.39kg approx.	Gross case weight	8.52kg approx.	Pallet weight	809.09kg 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

## 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	Gintare Lisauskaite	Date	17/10/2022