

## 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>

## Sweetbird White Chocolate / 6 x 1 Litre / NSB115

Format: Sweetbird



CUSTOMER COPY

Template issued: 18/02/2022

Template V: 7.0

Template approved by: Harriet Sadler

Doc Control for product spec: Version 4.0

Specification valid from: 14/12/23

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GENERAL DETAILS						
BTB Product Name	Sweetbird White Chocolate Syrup			BTB Product Code	NSB115	
Barcode	EAN Code (Unit Barcode)			ITF Code (Outer Case Barcode)		
	5060175133632			15060175133639		
Artwork identifiers	Front label:	F39A	Back label:	B/39/B	Case label	N/A
Preparation Instructions ( <i>basic</i> )		Syrup for flavoured cold beverage preparations.				

Manufacturer Name	Beyond The Bean Limited					
Manufacturer Address	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA			Phone	+44(0)117 9533 522	
				Fax	+44(0)117 9533 422	

Manufacturer Contacts	Name	Phone	Email
Technical / Quality	Technical Team	0117 9533 522	<a href="mailto:technical@beyondthebean.com">technical@beyondthebean.com</a>
Emergency 1	Terry Osborn	07771 658 983	<a href="mailto:terry@beyondthebean.com">terry@beyondthebean.com</a>

## INGREDIENT DECLARATION

**Ingredient declaration**– all allergens must be highlighted in **bold**

Sugar, Water, Natural flavouring, 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**

White chocolate flavour 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	% of final product
Flavouring	Natural flavouring (Caramelised White Chocolate) (N) Specify if it meets the 95:5 rule: No	N/A	Confidential
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	NO	

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	
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	

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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
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	
<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

## 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	1152	Energy	kJ	1523
Energy	kcal	271	Energy	kcal	358
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	66.5	Carbohydrate	g	87.8
Sugars	g	66.5	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
Source of information	Calculated from raw material data		Source of information	Calculated from 100g figs using density conversion	
			Density conversion used	1.322	

## NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21.15
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	

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PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles. Top layer with a little haze.	Not matching
Colour	Clear.	Not matching
Texture	Smooth, free flowing viscous liquid.	Not matching
Flavour & Aroma	Sweet caramelised sugar white chocolate.	Not Matching
Particle size / shape / weight	N/A	N/A
Other		

## 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	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	66.5	-2.0	+2.0	Each batch
pH	4.00	3.80	4.20	Each batch
Density	1.322	-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?

50 micron ; 1000 microns

How often is sieve / filter checked?

Before &amp; 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	BDDYY (Julian coding)	BDDYY (Julian coding)
Position	Neck of bottle	On side panel

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

Front		Back	

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**BEYOND**  
THE BEAN  
FORWARD THINKING IN DRINKING

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**EN** White Chocolate flavour syrup. **INGREDIENTS:** Sugar, Water, Natural flavouring, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.

**ES** Sirope sabor chocolate blanco. **INGREDIENTES:** azúcar, agua, aroma natural, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DE:** ver cuello.

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

**DE** Sirup mit dem Geschmack weißer Schokolade. **ZUTATEN:** Zucker, Wasser, natürliches Aroma. Säureregulator: Zitronensäure. **MINDESTENS HALTBAR BIS:** siehe Flaschenhals.

**AR** شراب بنكهة الشوكولاته البيضاء. المكونات: سكر، ماء، نكهة طبيعية، منظم حموضة: حمض الستريك. يفضل استخدامه قبل الانتهاء: انظر عنق الزجاج.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر	Per 100ml
Energy / Valor energético / Énergie / Energie / الطاقة	1523 kJ / 358 kcal
Fat / Grasas / Matière grasses / Fett / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / المشبعة الدهون	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 / Protéines / Eiweiß / بروتين	0g
Salt / Sal / Sel / Salz / ملح	0.03g

Date opened:

Produced in Bristol, UK  
Sweetbird, BS3 2HA

5 060175 133632 >

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Case



  
SWEETBIRD®
   
BRISTOL ENGLAND

## White Chocolate Syrup

Case Size:	6 x 1ltr e
Batch Number:	B33521
Production Date:	01/12/21
Best Before End:	12/2023
Produced in Bristol, UK by Sweetbird	



15060175133639

**Produced in the UK by  
Sweetbird, Unit 6 Cala Trading  
Estate, Ashton Vale Road,  
Bristol, BS3 2HA**

**EU: Beyond the Bean, 27 Avenue  
Du Savoy, 74400 Chamonix,  
France**

Unit gross weight	1.38kg approx.	Gross case weight	8.5 kg	Pallet weight	805 kg approx.
For packaging details see Annex 1					

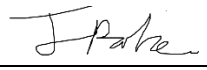
## PRODUCT STORAGE /SHELF LIFE

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	Joshua Parker	Date	14.12.2023

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**SPECIFICATION HISTORY – BTB to complete**

<b>Date</b>	<b>Version no</b>	<b>Amends</b>
28.02.2019	V1.0	New document
28.01.22	V2.0	Update to new template format- multiple changes reviewed and updated
18.02.2022	V3.0	Updated to new template
14.12.2023	V4.0	Addition of additional address label on case