

SWEETBIRD SPECIFICATION

Sweetbird Pistachio Syrup / 6 x 1 Litre / NSB219

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 Pistachio Syrup (1L) 6 x 1L case	BTB Product Code	NSB219
Barcode	EAN Code (Unit Barcode) 5060175135155	ITF Code (Outer Case Barcode) 15060175135152	
Preparation Instructions (basic)	Syrup for flavoured 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

PRODUCT DETAILS

INGREDIENT DECLARATION

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

Sugar, Water, Natural flavourings, Salt, 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

Pistachio 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	Flavouring (Pistachio) (N) Specify if it meets the 95:5 rule: No	N/A	CONFIDENTIAL
Flavouring	Flavouring (Roasted Nut) (N) Specify if it meets the 95:5 rule: No	N/a	
Acid	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	Suitable not certified
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	
Halal certified	TBC	Suitable – pending certification

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	

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 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)

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	1055	Energy	kJ	1400
Energy	kcal	252	Energy	kcal	335
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63.0	Carbohydrate	g	83.6
Sugars	g	63.0	Sugars	g	83.6
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	1.519	Salt	g	2.015
Sodium equivalent	mg	608	Sodium equivalent	mg	806
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		1.3266

NUTRITION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21.23
Energy	kJ	224	
Energy	kcal	54	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	13.4	
Sugars	g	13.4	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0.3	
16ml serve = 2 pumps			

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles, top layer with little haze	Not matching
Colour	Clear colour	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet roasted nut taste with strong salt. Notes of almond and earthy pistachio	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	66.64	-2.0	+2.0	Each batch
pH	3.53	3.33	3.73	Each batch
Density	1.3266	-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

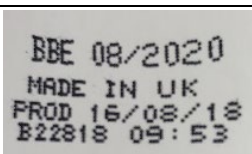
FOREIGN BODY DETECTION
Metal detection

Is the product metal detected?	No
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Filtering / Sieving

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

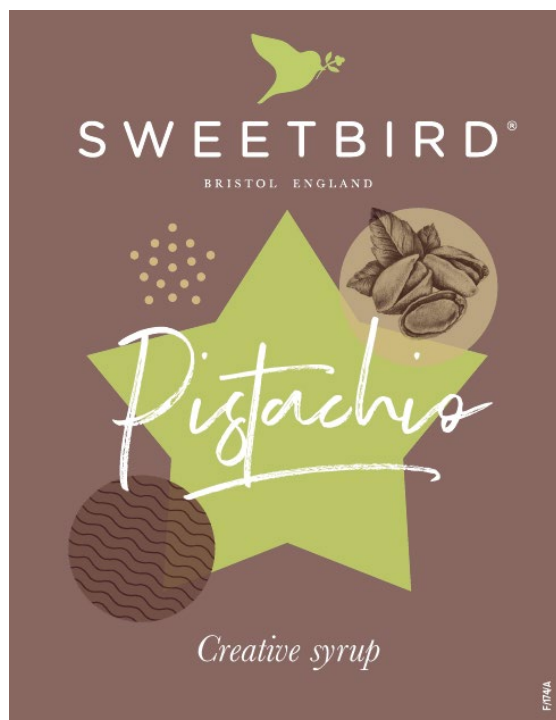
	Single Unit	Outer Case								
Durability Date Code Format	BBE MM YYYY	BBE MM YYYY								
Method of date coding	Printed on bottle	Printed on the case label								
Batch coding format	BDDDDYY (Julian coding)	BDDDDYY (Julian coding)								
Position	Neck of bottle	On side panel								
Example of code as seen on single unit		<table><tr><td>Case Size:</td><td>6 x 1 ltr E</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 E	Batch Number:	B00918	Production Date:	09/01/18	Best Before End:	01/2020
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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 Pistachio flavour syrup. **INGREDIENTS:** Sugar, Water, Natural flavourings, Salt, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.
ES Sirope sabor pistacho. **INGREDIENTES:** azúcar, agua, aromas naturales, sal, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.
FR Syrop au goût de pistache. **INGRÉDIENTS:** Sucre, Eau, Arômes naturels, Sel, Correcteur d'acidité: acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir goulot.
DE Sirup mit Pistaziengeschmack. **ZUTATEN:** Zucker, Wasser, natürliche Aromen, Salz, Säureregulator: Citronensäure. **MINDESTENS HALTBAR BIS ENDE:** siehe Flaschenhals.
EL Σιρόπι με γεύση φιστίκι Αιγίνης. **ΣΥΣΤΑΤΙΚΑ:** Ζάχαρη, νερό, φυσικές αρωματικές ύλες, αλάτι, ρυθμιστής οξύτητας: κιτρικό οξύ. **ΑΝΑΛΩΣΗ ΚΑΤΑ ΠΡΟΤΙΜΗΣΗ ΠΡΙΝ ΑΠΟ ΤΟ ΤΕΛΟΣ:** Δείτε στον λαιμό του μπουκαλιού.

AR شرب بنكهة الفستق. المكونات: سكر، ماء، منكهات طبيعية، ملح، منظم حموضة: حامض الستريك (E330). بلد المنشأ: المملكة المتحدة. صنع في المملكة المتحدة في مصنع حاصل على شهادة سمعة العلامة التجارية من خلال الامتثال (BRCGS). الأفضل تناوله قبل انتهاء الصلاحية. انظر عنق الزجاجة. الدهون المتحولة 0 جم.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / ΔΙΑΤΡΟΦΙΚΑ ΣΤΟΙΧΕΙΑ / العناصر	Per 100ml
Energy / Valor energético / Énergie / Ενέργεια / الطاقة	1400 kJ / 335 kcal
Fat / Grasas / Matière grasses / Fett / Λιπαρά / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / ex των οποίων κορεσμένα λιπαρά οξέα / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / الكربوهيدرات / υδατάνθρακες	83.6g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / ex των οποίων σάκχαρα / أنواع السكريات	83.6g
Protein / Proteínas / Protéines / Πρωτεΐνες / بروتين / ملح	0g
Salt / Sel / Salz / Αλάτι	2.02g

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Produced in Bristol, UK Sweetbird, BS3 2HA

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

Date opened:

8/17/18



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BEYOND
THE BEAN
 FORWARD THINKING IN DRINKING

Case			<div> Pistachio Syrup</div> <table><tr><td>Case Size:</td><td>6 x 1 Ltr e</td></tr><tr><td>Batch Number:</td><td>B07623</td></tr><tr><td>Production Date:</td><td>17/03/23</td></tr><tr><td>Best Before End:</td><td>03/2025</td></tr><tr><td colspan="2">Produced in Bristol, UK by Sweetbird</td></tr></table> <div> 15060175135152</div>			Case Size:	6 x 1 Ltr e	Batch Number:	B07623	Production Date:	17/03/23	Best Before End:	03/2025	Produced in Bristol, UK by Sweetbird	
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Batch Number:	B07623														
Production Date:	17/03/23														
Best Before End:	03/2025														
Produced in Bristol, UK by Sweetbird															
Unit gross weight	1.38kg approx.	Gross case weight	8.51 kg	Pallet weight	808.1 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	<i>J. Parker</i>		
Name	Joshua Parker	Date	25.09.2023