

## GENERAL DETAILS

BTB Product Name				Sweetbird Praline Syrup (1L) 6 x 1L case		BTB Product Code		NSB224	
Barcode				EAN Code (Unit Barcode)		ITF Code (Outer Case Barcode)			
				5060175136015		15060175136012			
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, Natural flavourings, Salt, 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**

Praline 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	
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 Y/N	NOTES <i>If 'Y' to 'used on site' what measures are in place to prevent cross contamination? 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	
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/A

## 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	1114	Energy	kJ	1486
Energy	kcal	266	Energy	kcal	355
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63.8	Carbohydrate	g	85.1
Sugars	g	63.5	Sugars	g	84.7
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0.1
Protein	g	0	Protein	g	0
Salt	g	0.62	Salt	g	0.83
Sodium equivalent	mg	248	Sodium equivalent	mg	332
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		1.3337

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

Serves per pack	62	Serving size ml	16
		Serving size g	21.33
Energy	kJ	238	
Energy	kcal	57	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	13.6	
Sugars	g	13.6	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0.13	

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	Dark caramel brown	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet hazelnut, almond, roasted nut and caramel / toffee with salt.	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 &amp; further filtration, pasteurisation, cooling, bottle washing, hot filling &amp; capping. Labelling, coding, palletisation, storage and dispatch.

## 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

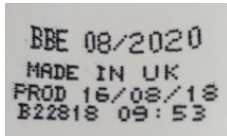
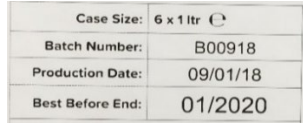
**PHYSICAL/CHEMICAL CONTROLS***Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)*

Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	67.79	-2.0	+2.0	Each batch
pH	4.00	3.6	<4.20	Each batch
Density	1.3337	-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		

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

Front



Back



Front



Back

**EN** Praline flavour syrup. **INGREDIENTS:** Sugar, Water, Natural flavourings, Salt, Colour: plain caramel, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.  
**ES** Sirope sabor praliné. **INGREDIENTES:** azúcar, agua, aromas naturales, sal, colorante: caramelo natural, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.  
**FR** Sirop au goût de praline. **INGRÉDIENTS :** Sucre, Eau, Arômes naturels, Sel, Colorant : caramel ordinaire, Correcteur d'acidité : acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN :** voir goulot.  
**DE** Sirup mit Pralinengeschmack. **ZUTATEN:** Zucker, Wasser, Natürliche Aromen, Salz, Farbstoff: Zuckerkulör, Säureregulator: Citronensäure. **MINDESTENS HALTBAR BIS:** siehe Flaschenhals.  
**SE/NO/DK** Saft med pralinsmak/Sirup med pralinsmak/Sirup med smag af praliné. **INGREDIENSER:** Socker/Sukker, vatten/vann/vand, naturliga smakämnen/naturlige aromaer/naturlig aroma, Salt, färgämne: vanlig karamell/farge: ren karamell/farve: Almindelig karamel, surhetsreglerande medel: citronsyra/surhetsregulerende middel: citronsyre/surhedsregulator: Citronsyre. **BÄST FÖRE UTGÅNGEN AV/BEST FØR UTGÅNGEN AV/BEDET FØR UDGAENGE AF:** se flaskhalsen/se halsen.

**AR** شراب بنكهة البرالين. المكونات: سكر، ماء، نكهات طبيعية، ملح، لون: كراميل عادي (1508)، منظم حموضة: حمض الستريك (E330).  
بلد المنشأ: المملكة المتحدة. مُصنّع في المملكة المتحدة في مصنع معتمد من BRCGS الوكيل الحصري بالمملكة العربية السعودية  
رقم. 0966531669998 يُفضل استخدامه قبل: انقضاء عتق الزجاجه. الدهون المتحولة 0 جم  
Food Aroma للتجارة

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄRINGSINNEHÅLL / NÆRINGSINNHOOLD / العناصر		Per 100ml
Energy / Valor energético / Énergie / Energie / Energi / الطاقة	1486 kJ / 355 kcal	
Fat / Grasas / Matière grasses / Fett / Fedt / الدهون	0g	
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / varav mättat fett / hvorav mettet fett / heraf mættet fedt / الدهون المشبعة	0g	
Carbohydrate / Hidratos de carbono / Glúcidos / Kohlenhydrate / Kolhydrat / Karbohydrat / الكربوهيدرات	85g	
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / varav sockerarter / hvorav sukkerarter / heraf sukkerarter / أنواع السكريات	85g	
Protein / Proteínas / Protéines / Eiweiß / Eiwitten / بروتين	0g	
Salt / Sal / Sel / Salz / ملح	0.82g	


© /f /hellosweetbird  
Produced in Bristol,  
UK Sweetbird, BS3 2HA  
EU: Beyond the Bean, 27 Avenue Du  
Savoy, 74400 Chamonix, France  
Date opened: B/518/A



Case




\*Example of case

  
**SWEETBIRD®**  
BRISTOL ENGLAND

**Praline Syrup**

Case Size:	6 x 1 Ltr e
Batch Number:	B24624
Production Date:	02/09/24
Best Before End:	09/2026
Produced in Bristol, UK by Sweetbird	

  
15060175136012

Unit gross weight	1.39kg approx.	Gross case weight	8.55kg	Pallet weight	811kg 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	J.Parker		
Name	Josh Parker	Date	02/09/2024