

SWEETBIRD SPECIFICATION

Sweetbird Salted Caramel Syrup / 6 x 1 Litre / NSB207

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 Salted Caramel Syrup (1L) 6 x 1L case	BTB Product Code	NSB207
Barcode	EAN Code (Unit Barcode) 5060175133243	ITF Code (Outer Case Barcode) 15060175133240	
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

INGREDIENT DECLARATION

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

Sugar, Water, Salt, Natural flavouring, 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

Salted Caramel 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	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 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

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**If yes please complete below.** **GM = Genetically modified; IP = Identity Preserved.

Ingredient/Raw Material	Supplier	Processing Site	GM** (Y/N)	IP ** (Y/N)
N/A	N/A	N/A	N/A	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

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	1125	Energy	kJ	1501
Energy	kcal	265	Energy	kcal	353
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	65.8	Carbohydrate	g	87.7
Sugars	g	65.8	Sugars	g	87.7
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	1.52	Salt	g	2
Sodium equivalent	mg	608	Sodium equivalent	mg	800
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		1.3333

NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21.33
Energy	kJ	240	
Energy	kcal	56.5	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	14.0	
Sugars	g	14.0	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0.32	
16ml serve = 2 pumps			

PRODUCT ATTRIBUTES Please add any other applicable attributes

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles.	Not matching
Colour	Golden caramel/ light brown.	Not matching
Texture	Smooth, free flowing viscous liquid.	Not matching
Flavour & Aroma	Sweet sugar caramel aroma. Sweet sugar caramel flavour followed by savoury aftertaste.	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

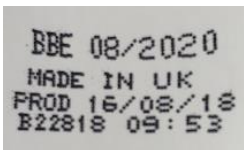
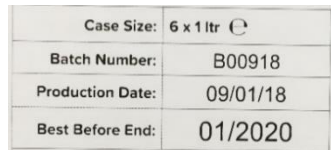
	Target	Reject	Test Frequency
TVC	<100	>1000	As per schedule
Enterobacteriaceae	<10	>10	As per schedule
Salmonella	Not detected in 25g	Present	As per schedule
Yeasts	<20	≥20	As per schedule
Moulds	<20	≥100	As per schedule

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	67.8	-2.0	+2.0	Each batch
pH	3.64	3.44	3.84	Each batch
Density	1.333	-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

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
Example of code as seen on single unit		

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

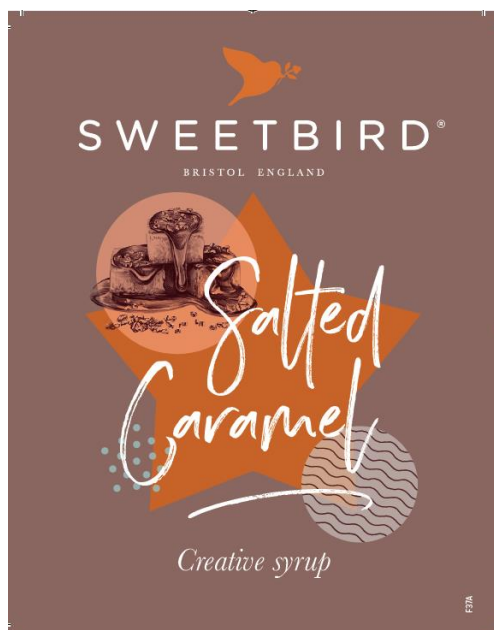
Front



Back



Front



Back

EN Salted Caramel flavour syrup. **INGREDIENTS:** Sugar, Water, Salt, Natural flavouring, Colour: plain caramel, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.

ES Sirope sabor caramelo salado. **INGREDIENTES:** azúcar, agua, sal, aroma natural, colorante: caramelo natural, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DE:** ver cuello.

FR Sirop goût caramel salé. **INGRÉDIENTS :** Sucre, Eau, Sel, Arôme naturel, Colorant : caramel ordinaire, Correcteur d'acidité : acide citrique. **A CONSOMMER DE PRÉFÉRENCE AVANT :** voir sur le goulot.

DE Sirup mit Karamellgeschmack und salziger Note. **ZUTATEN:** Zucker, Wasser, Salz, natürliches Aroma, Farbstoff: karamell, Säureregulator: Zitronensäure. **MINDESTENS HALTBAR BIS:** siehe Flaschenhals.

AR شراب بنكهة الكراميل المالح. المكونات: سكر، ماء، نكهات طبيعية، لون: كراميل عادي، منظم حموضة: حمض الستريك. يفضل استخدامه قبل الانتهاء: انظر عنق الزجاجة.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر	Per 100ml
Energy / Valor energético / Énergie / Energie / الطاقة	1501 kJ / 353 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	87.7g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنواع السكريات	87.7g
Protein / Proteínas / Protéines / Eiweiß / بروتين	0g
Salt / Sal / Sel / Salz / ملح	2.0g

Date opened:

© <https://www.facebook.com/hellosweetbird>
 Produced in Bristol, UK
 Sweetbird, BS3 2HA

11e

Vegan



5 060175 133243 >

Case		<div><div> SWEETBIRD® <small>BRISTOL ENGLAND</small></div><div>Salted Caramel Syrup</div><table><tr><td>Case Size:</td><td>6 x 1 Ltr e</td></tr><tr><td>Batch Number:</td><td>B34421</td></tr><tr><td>Production Date:</td><td>10/12/21</td></tr><tr><td>Best Before End:</td><td>12/2023</td></tr></table><div>Produced in Bristol, UK by Sweetbird</div><div> 15060175133240</div></div>				Case Size:	6 x 1 Ltr e	Batch Number:	B34421	Production Date:	10/12/21	Best Before End:	12/2023
Case Size:	6 x 1 Ltr e												
Batch Number:	B34421												
Production Date:	10/12/21												
Best Before End:	12/2023												
Unit gross weight	1.39kg approx.	Gross case weight	8.55kg	Pallet weight	811.85kg								
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>BSpicer</i>		
Name	Beth Spicer	Date	19.10.2022