SWEETBIRD SPECIFICIATION

Sweetbird Popcorn Syrup / 6 x 1 Litre / NSB221



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 Popcorn Syrup BTB Product Code NSB221					
Paranda EAI		e (Unit Barcode)	ITF Code (Outer Case Bar	rcode)	
Barcode 5060175		35490	15060175135497		
Preparation Instructions (basic)		Syrup for flavoured beverage prep	arations		

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

INGREDIENT DECLARATION
Ingredient declaration— all allergens must be highlighted in bold
Sugar, Water, 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
Popcorn flavour syrup.

ADDITIVES					
State all additives prese	State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C).				
Flavourings: if natural s	Flavourings: if natural state if they meet the 95:5 rule.				
Function	Additive E No % of final product				
Flavouring	Flavouring (Creamy Popcorn) (A)	N/A			
Specify if it meets the 95:5 rule: No 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	Certified with the Vegan Society		
Suitable for coeliacs	YES			
Organic certified	NO			
Fairtrade certified	NO			
Kosher certified	NO			
Halal certified	NO	Pending certification		

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contaminati on 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	
Sulphur dioxide /sulphites > 10mg/kg	N	N	N	Carry over additive in sugar (exempt from EU allergen labelling as <10ppm)

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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 fro	m seeds or derived from a raw materia	al that has been Genetically Modi	fied?		Ν
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 complete	ed, Values mu	st be able to be verified analytically i	f requested. BTB will calculat	e per serve nutr	ition
Per 100g (as sold)		Per 100ml (as sold) Data in g & ml is required for liquid products			
Energy	kJ	1040	Energy	kJ	1367
Energy	kcal	249	Energy	kcal	327
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	60	Carbohydrate	g	78
Sugars	g	60	Sugars	g	78
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.024	Salt	g	0.03
Sodium equivalent	mg	9	Sodium equivalent	mg	12
Source of informatio	n	Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion u	sed	1.3141

NUTRITION — calculated per serve (BTB to complete)				
Serves per	62	Serving size ml	16	
pack	02	Serving size g	21.03	
Energy	kJ	219		
Energy	kcal	52		
Fat	g	0		
Saturates	g	0		
Carbohydrate	g	12.5		
Sugars	go	12.5		
Fibre (AOAC)	go	0		
Protein	g	0		
Salt	g	0.005		
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	Light straw colour with a slight haze.	Not matching		
Texture	Smooth, free flowing viscous liquid.	Not matching		
Flavour & Aroma	Strong savoury corn tortilla with slight roasted nut note and buttery sweet finish.	Not matching		

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PROCESS CONTROLS

${\bf MANUFACTURING\ PROCESS\ -} \textit{Brief\ description\ of\ process}$

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	64.60	-5.0	+5.0	Each batch
рН	3.73	3.53	3.93	Each batch
Density	1.3141	-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?		500 micron		
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	BDDDYY (Julian coding)	BDDDYY (Julian coding)		
Position	Neck of bottle	On side panel		
		Case Size: 6 x 1 ltr ←		
Evenuelo of codo co coo	BBE 08/2020	Batch Number: B00918		
Example of code as seen on single unit	MADE IN UK	Production Date: 09/01/18		
	PROD 16/08/18 B22818 09:53	Best Before End: 01/2020		

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Front

Back

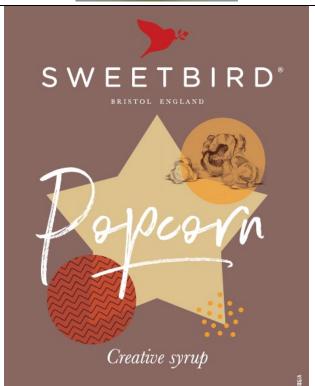


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PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production







[33] Popcorn flavour syrup. INGREDIENTS: Sugar, Water, Flavouring, Acidity regulator: citric acid. BEST BEFORE END: see neck.

Sincipe sabor palomitas de maíz. INGREDIENTES: azúcar, agua, aroma natural, corrector de acidez: ácido cítrico. CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE: ver cuello.

TEST Sirop aromatisé au pop-corn, INGRÉDIENTS : Sucre, Eau, Arôme, Correcteur d'acidité : acide citrique : À CONSOMMER DE PRÉFÉRENCE AVANT FIN : voir goulot.

Sirup mit Popcorngeschmack. ZUTATEN: Zucker, Wasser, Aroma, Säure: Citronensäure. MINDESTENS HALTBAR BIS ENDE: siehe Flaschenhals.

SE/NO/DK Saft med smak av popcorn/Sirup med popcornsmak/Sirup med smag af popcorn. INGREDIENSER: socker/sukker, vatten/vann/vand, smakämnen/aromaer, surhetsreglerande medel/ surhetsregulerende middel/surhedsregulator: citronsyra/sitronsyre/citronsyre. BÄST FÖRE UTGÅNGEN AV/BEST FØR UTGANGEN AV/BEDST FØR UDGANGEN AF: se flaskhalsen/se halsen.

كلفظ شراب بدكهة الفشار. للكونات: سكر، ماء، نكهات، منظم حموضة: حمض الستريك ((333), بلد للنشأ: المماكة المتحدة: صُنّع في المملكة المتحدة في مصنع معتمد من £8000 . الوكيل الحصري بالمملكة العربية السعودية شركة Food Aroma للتجارة \$1966306600 . يُفضل استخدامه قبل: انظر عنق الزجاجة. الدهون المتحولة 0 جم

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNEL NÄRINGSINNEHÄLL / NÆRINGSINNHOLD / العناصر	LES /	Per 100ml
الطاقة / Energy / Valor energético / Énergie / Energie / Energi	1367	J / 327 kcal
Fat / Grasas / Matière grasses / Fett / Fedt / الدهون		0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés gesättigte Fettsäuren / varav mättat fett / hvorav mettet fett / heraf mættet fedt / عبعة	davon/ الدهون المش	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / Kolhydrat / Karbohydrat / الكربو هيدر ا		
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / varav sockerarter / hvorav sukkerarter / أنواع السكريات		
بروتين / Proteinas / Protéines / Eiweiß / Eiwitten		
Salt / Sal / Sel / Salz / ملح		0.030

Produced in Bristol, UK Sweetbird, BS3 2HA EU: Beyond the Bean, 27 Avenue Du Savoy, 74400 Chamonix, France

Date opened:





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BEYOND®

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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	29.02.2024