# Sweetbird Mince Pie Syrup / 6 x 1 Litre / NSB222

Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA T: +(0)117 9522 422 F: (0)117 9533 422, <u>mailto:technical@beyondthebean.com</u>



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Specification valid from: 02/08/2024

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GENERAL DETAILS					
BTB Product Name Sweetbird Mince Pie Syrup BTB Product Code NSB222					
Barcode	EAN Code (Unit Barcode)		ITF Code (Outer Case Barcode)		
50601751		35971	15060175135978		
Preparation Instructions (bo	isic)	N/A- syrup for cocktails.			

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	

Manufacturer Contacts	Name	Phone	Email
Technical / Quality	Technical Team	0117 9533 522	technical@beyondthebean.com
Emergency 1	Terry Osborn	07771 658 983	terry@beyondthebean.com

Ingredient declaration— all allergens must be highlighted in bold			
Sugar, Water, Natural flavourings, Colour: plain caramel, Cinnamon extract, 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			
Mince Pie 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	Pending certification	
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 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

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 lonising Radiation as per European	V
Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).	ſ

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	1084	Energy	kJ	1443
Energy	kcal	259	Energy	kcal	345
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63	Carbohydrate	g	84
Sugars	g	63	Sugars	g	84
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	Source of information		Calculated from 100g figs
		data			using density conversion
			Density conversion (	used	1.3312

NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)					
Serves per	62	Serving size ml	16ml		
pack		Serving size g	21g		
Energy	kJ	231			
Energy	kcal	55			
Fat	g	0			
Saturates	g	0			
Carbohydrate	ф	14			
Sugars	g	14			
Fibre (AOAC)	g	0			
Protein	g	0			
Salt	g	0			

PRODUCT ATTRIBUTES Please add any other applicable attributes					
Acceptable Standard Unacceptable Standard					
Appearance	Liquid, no particles, with a slight cloud haze	Not matching			
Colour	Dark-brown caramel colour.	Not matching			
Texture Smooth, free flowing viscous liquid		Not matching			
Flavour & Aroma	Sweet pastry with warming cinnamon, light clove and fruity orange and apple.	Not Matching			
Particle size / shape / weight N/A		N/A			
Other					

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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.

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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	67.4	-2.0	+2.0	Each batch
рН	4.00	3.80	4.20	Each batch
Density	1.3312	-0.04 +0.04 Each bate		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 & 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		
	ppr on model	Case Size: 6 x1 ltr €		
Example of code as seen on single unit	BBE 08/2020	Batch Number: B00918		
	MADE IN UK	Production Date: 09/01/18		
	PROD 16/08/18 B22818 09:53	Best Before End: 01/2020		

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EN Mince pie flavour syrup. INGREDIENTS: Sugar, Water, Natural flavourings, Colour: plain caramel, Cinnamon extract, Acidity regulator: citic acid. BEST BEFORE END: see neck.

Sirope sabor tartaleta de frutas, INGREDIENTS: azucar, agua, aromas naturales, colorante: caramelo natural, extracto de canela, corrector de acidez: ácido cítrico. CONSUMIR PREFERENTEMENTE ANTES DE: ver cuello. [ES] Sirop au gout de mince pie. INGREDIENTS: Sucre, Eau, Arômes naturels, Colorant: caramel ordinaire, extrait de cannelle, Correcteur d'acidité: acide citirique. A CONSOMMER DE PREFERENCE AVANT FIN: voir goulot. [DE] Sirup mit Mince-Pie-Geschmack. ZUTATEN: Zucker, Wasser, naturiche Aromen, Farbe: Zuckerkulör, Zimtextrakt, Saureregulator: Citronensäure. MINDESTENS HALTBAR BIS: siehe Flasschenhals. [ES] Torjou Saft med smak av mince pie/Sirup med smak av mince pie/Sirup med smag af julekrydderier. INGREDIENSER: Socker/Sukker, vatten/vann/vand, naturitiga smakamnen/naturilige aromaen/naturilig aroma, fargämne: vanlig karamell/farge: ren karamell/farve: Almindelig karamel, kanelextrakt/kanelekstrakt, surhetsregulerande medel: citronsyralsurhetsregulerende middel: sitronsyre/surhedsregulator: Citronsyre. BAST FORE UTGANGEN AV/BEST FOR UTGANGEN AV/BEDST FOR U

مراب ينكهة مينس بأي ل**لكونات:** سكر، ماه، تكهات طبيعية، لون: كراميل عادي [[1508] خلاصة القرقة، منظ محموضة محموضة محموضة معنا القرقة، منظ القرقة، منظ محموضة محموضة المحموضة القرقة، منظ المحكونة المحكونة

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NARINGSINNEHÄLL / NÆRINGSINNHOLD / الْعَنَّاصِين	• /	Per 100mi
الطاقة / Energy / Valor energético / Énergie / Energie / Energi	1443 k.	J / 345 kcal
Fat / Grasas / Matière grasses / Fett / Fedt / المدهون		0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / da gesättigte Fettsäuren / varav mättat fett / hvorav mettet fett / heraf mættet fedt / مشبعة	on الدهون اا	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / Kolhydrat / Karbohydra Kulhydrat / أكر بو هدر أث	t/	84g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / varav sockerarti sukkerarter / heraf sukkerarter / أنواع السكريات	er / hvorav	84g
بر و تین / Protein / Proteinas / Proteines / Eiweiß / Eiwitten		0g
Salt / Sal / Sel / Salz / ملح		0.03g

/hellosweetbirdProduced in Bristol,UK Sweetbird, BS3 2HA

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

Date opened: B/513/A









### Mince Pie Syrup

Case Size:	6 x 1 ltr ←	
Batch Number:	B21424	
Production Date:	01/08/24	
Best Before End: 08/2026		
Produced in Bristol, UK by Sweetbird		



15060175135978

Unit gross weight	1.33kg approx.	Gross case weight	8.54kg	Pallet weight	811kg
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For packaging details see Annex 1

Case

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	

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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	Joshua Parker	Date	02.08.2024

SPECIFICATION HISTORY – BTB to complete		
Date	Version no	Amends
02.08.2024	V1.0	New document