

SWEETBIRD SPECIFICATION

Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA

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Sweetbird Mince Pie Syrup / 6 x 1 Litre / NSB222

Format: Sweetbird



Template issued: 25/01/2022

Template V: 6.0

Template approved by: Harriet Sadler

Doc Control for product spec: Version 1.0

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)	
	5060175135971	15060175135978	
Preparation Instructions (<i>basic</i>)		N/A- syrup for cocktails.	

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

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 <i>When completing this section please also consider all processing aids</i>		
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 <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	
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	
<i>Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel</i>	
	(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 Ionising Radiation as per European Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).	Y

NUTRITIONAL INFORMATION					
<i>All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition</i>					
Per 100g (as sold)			Per 100ml (as sold) <i>Data in g & ml is required for liquid products</i>		
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 data		Source of information	Calculated from 100g figs using density conversion	
			Density conversion used	1.3312	

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

PRODUCT ATTRIBUTES <i>Please add any other applicable attributes</i>		
	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		

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.

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
pH	4.00	3.80	4.20	Each batch
Density	1.3312	-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

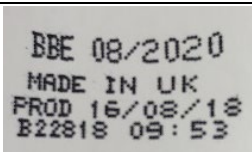



FOREIGN BODY DETECTION**Metal detection**

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? 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	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 </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 	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



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	Joshua Parker	Date	02.08.2024

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