

SWEETBIRD SPECIFICATION

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>

Sweetbird Sugar Free Salted Caramel Syrup / 6 x 1 Litre /
NSB506



GENERAL DETAILS			
BTB Product Name	Sweetbird Sugar Free Salted Caramel Syrup (6 x 1L)	BTB Product Code	NSB506
Barcode	EAN Code (Unit Barcode) 5060175133878	ITF Code (Outer Case Barcode)	15060175133875
Preparation Instructions (<i>basic</i>)	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	
Water, Flavourings, Salt, Thickener: cellulose gum, Acidity regulator: citric acid, Sweeteners: sucralose, steviol glycosides, Preservative: potassium sorbate, Colour: plain caramel.	
May Contain – any <i>alibi</i> labelling required; this should be minimal, appropriate allergen controls should be in place	
N/A	
Legal name	
Salted Caramel flavour sugar-free syrup with sweeteners	

ADDITIVES		
State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C). Flavourings: if natural state if they meet the 95:5 rule.		
Function	Additive	E No
Thickener	Cellulose gum (C)	E466
Flavourings	Natural flavouring (Caramel) (N) Specify if it meets the 95:5 rule: No	N/A
	Natural flavouring (Bitter masking) (N) Specify if it meets the 95:5 rule: No	N/A
Acid	Citric acid (C)	E330
Sweeteners	Sucralose (A)	E955
	Steviol glycosides (N)	E960
Preservative	Potassium sorbate (A)	E202
Colour	Plain caramel (N)	E150a

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	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	Contains Colour Preparation 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	

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ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination on Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
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	

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
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 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	41	Energy	kJ	42
Energy	kcal	10	Energy	kcal	10
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	1.4	Carbohydrate	g	1.4
Sugars	g	0	Sugars	g	0
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	2.13	Salt	g	2.2
Sodium equivalent	mg	852	Sodium equivalent	mg	880
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		1.0224

NUTRITION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	16.36
Energy	kJ	7	
Energy	kcal	2	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	0.2	

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Sugars	g	0
Fibre (AOAC)	g	0
Protein	g	0
Salt	g	0.3
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 brown caramel	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sugar free sweet caramel with savoury salt. Slight bitterness to aftertaste.	Not matching

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	N/A	N/A	N/A	Each batch
pH	3.58	3.38	3.78	Each batch
Density	1.0224	-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?	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

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BEYOND
THE BEAN
FORWARD THINKING IN DRINKING

Example of code as seen on single unit

BBE 08/2020
MADE IN UK
PROD 16/08/18
B22818 09:53

Case Size: 6 x 1 Ltr e
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



EN Salted Caramel flavour sugar-free syrup with sweeteners. **INGREDIENTS:** Water, Flavourings, Salt, Thickener: cellulose gum, Acidity regulator: citric acid, Sweeteners: sucralose, steviol glycosides, Preservative: potassium sorbate, Colour: plain caramel. **BEST BEFORE END:** see neck.

ES Sirope sabor caramelo salado sin azúcar con edulcorantes. **INGREDIENTES:** agua, aromas, sal, espesante: goma de celulosa, corrector de acidez: ácido cítrico, edulcorantes: sucralosa, glucósidos de esteviol, conservante: sorbato potásico, colorante: caramelo natural. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.

FR Sirop arôme caramel au beurre salé sans sucre avec édulcorants. **INGRÉDIENTS:** Eau, Aromes, Sel, Épaississant: gomme de cellulose, Correcteur d'acidité: acide citrique, Édulcorants: sucralose, glycosides de stéviol, Conservateur: sorbate de potassium, Colorant: caramel ordinaire. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir goulot.

AR شراب بنكهة الكراميل المملح خال من السكر مع محليات. **المكونات:** ماء، نكهات، ملح، مادة مثخنة: صمغ سليولوز، منظم حموضة: حمض الستريك، محليات: سكرالوز، جلوكوزيدات الستيفول، مادة حافظة: سوربات البوتاسيوم، لون: كراميل عادي. **يفضل استخدامه قبل الانتهاء:** انظر عنق الزجاجة.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / العناصر	Per 100ml
Energy / Valor energético / Énergie / الطاقة	42 kJ / 10 kcal
Fat / Grasas / Matière grasses / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / الكربوهيدرات	1.4g
of which sugars / de los cuales azúcares / dont sucres / أنواع السكريات	0g
Protein / Proteínas / Protéines / EiweiB / بروتين	0g
Salt / Sal / Sel / Salz / ملح	2.2g

Date opened:

B1191A

hello@sweetbird
Produced in UK,
Sweetbird, BS3 2HA, UK

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FORWARD THINKING IN DRINKING

Case				<div> SWEETBIRD® BRISTOL ENGLAND</div> <div>Sugar-free Salted Caramel Syrup</div> <table><tr><td>Case Size:</td><td>6 x 1 Ltr e</td></tr><tr><td>Batch Number:</td><td>B35021</td></tr><tr><td>Production Date:</td><td>16/12/21</td></tr><tr><td>Best Before End:</td><td>12/2023</td></tr><tr><td colspan="2">Produced in Bristol, UK by Sweetbird</td></tr></table> <div> 15060175133875</div>			Case Size:	6 x 1 Ltr e	Batch Number:	B35021	Production Date:	16/12/21	Best Before End:	12/2023	Produced in Bristol, UK by Sweetbird	
	Case Size:	6 x 1 Ltr e														
	Batch Number:	B35021														
	Production Date:	16/12/21														
	Best Before End:	12/2023														
Produced in Bristol, UK by Sweetbird																
Unit gross weight	1.08kg approx.	Gross case weight	6.68kg	Pallet weight	639.81kg											
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			
Name	Beth Spicer	Date	24/07/2023