

GENERAL DETAILS			
BTB Product Name	Sweetbird Strawberry Puree	BTB Product Code	B606
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	3760174985318	3760174987381	

PRODUCT DETAILS

INGREDIENT DECLARATION
Suggested ingredient declaration – all allergens must be highlighted in bold
Sugar, Strawberry juice from concentrate (Strawberry puree concentrate, water, sugar (30%), Strawberry pulp (20.1%) natural flavour, Acidity regulator: citric acid, Colour: carrot juice concentrate, Preservative, potassium sorbate, Thickener: pectin,
Ingredient declaration on pack – all allergens must be highlighted in bold
As suggestion
May Contain – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place
N/A
Suggested legal name
Strawberry Fruit Preparation
Legal name on pack
As suggestion

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	Suitable
Halal certified	NO	Suitable

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	
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 <1)

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

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	1129	Energy	kJ	1507
Energy	kcal	266	Energy	kcal	355
Fat	g	0.1	Fat	g	0.1
Saturates	g	<0.1	Saturates	g	0
Carbohydrate	g	67	Carbohydrate	g	89.4
Sugars	g	64.9	Sugars	g	86.6
Fibre (AOAC)	g	0.8	Fibre (AOAC)	g	1.1
Protein	g	0.3	Protein	g	0.4
Salt	g	0.02	Salt	g	0.03
Source of information		Calculated	Source of information		Calculated
			Density conversion used		1.335

NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	66	Serving size ml	15
		Serving size g	20.03
Energy	kJ	226	
Energy	kcal	53	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	13	
Sugars	g	13	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0	

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Red/ Pink/ Purple Viscous Liquid	Brown thin liquid
Colour	Red/ Pink/ Purple	Brown
Texture	Smooth free flowing viscous liquid	Watery
Flavour & Aroma	Characteristic of strawberry preparation	No strawberry

PROCESS CONTROLS

MANUFACTURING PROCESS *Brief description of process*

Product intake, weighing, mixing, pasteurisation, filtration, filling, labelling, storage.

HACCP CONTROLS

Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
See HACCP Plan				
Pasteurisation	Microbiological	Temperature <93.5°C	Continuous monitoring	Blocking of the batch
Filling- filtering	Physical (foreign bodies)	5 mm	Filter integrity check before and after production	Blocking of the batch

MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	<=100 000	>100 000	Per production day

TRADED GOODS SPECIFICATION

Sweetbird Strawberry Puree / 6 x 1L

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

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Doc Control for product spec: Version 4.0

Specification valid from: 05/08/2024

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Enterobacteriaceae	Not concerned	Not concerned	Not concerned
Salmonella	Absence of 25g	Presence in 25g	Per production day
E. coli	<=10	>100	Per production day
Yeasts and moulds	<=50 000	>50 000	Per production day

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	67.5	65.5	69.5	Each batch
pH			<4.1	Each batch
Density	1.335D	1.315	1.355	
Colour				Each batch
Min fill volume (ml)*	1000ml	*Packed to an average weight in accordance with 111 Manual Weight Check Record procedure.		First production: 1 bottle + every hour: 10 bottles + each batch: 20 consecutive bottles taken at random

FOREIGN BODY DETECTION


Metal detection

Is the product metal detected?	No
Filtering / Sieving	
Are all ingredients sieved / filtered?	Yes
What size sieve / filter size is used?	Filter = 5 mm
How often is sieve / filter checked?	Beginning and end of production

PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	BBE MM/YYYY	Method of date coding	Print on the label
Batch coding format	DDDDYY/NN (NN= production order number)	Position on unit	On the side of the case
Example of code as seen on single unit			

PRODUCT CODING /TRACEABILITY – outer case

Durability Date Code format	BBE YYYY MM	Method of date coding	Printed on the case label
Batch coding format	DDDDYYNN	Position on case	On side panel
Example of code as seen on case			

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

Front



Back



Case



PRODUCT STORAGE /SHELF LIFE

Recommended storage conditions	Store in a cool dry place
Recommended storage instructions once opened	Ambient
Total shelf life from production	24months
Total shelf life once opened	within 4 weeks

PACKAGING

Brief description of format	White bottle with black cap & tamper proof seal, 6 to a case. Brown cardboard case.
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Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Bottle	Yes	PEHD	45g	0	
Cap (lid)	Yes	PE	9.7g	0	
Bottle label - Front	No	Paper	4g	0	
Outer Case (total)	No	Cardboard	130g	0	
Case label	No	Paper	0.5g	0	
Case tape	No	Plastic	1.6g	0	0%
Shrink wrap	No	LLDPE	250g	0	
Pallet	No	Wood	25kg	0	

Saleable units per outer (case size)		X6	Primary pack dimensions		Bottle: 81.5 Diameter x 240mm H		
Saleable unit net weight / volume		1000ml	Packed to (average / minimum?)			Average	
Gross case weight		8.49kg	Outer case dimensions		252mm X 172mm X 252mm		
Cases per layer		26	Cases per layer		5	Cases per pallet	130
Pallet weight	1126 kg (including pallet and shrink wrap)			Pallet weight	1410mm		
Pallet type	UK standard 4-way entry						

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	G. Lisauskaite		Date	05/08/2024	