

GENERAL DETAILS			
BTB Product Name	Sweetbird Mixed Berry Smoothie	BTB Product Code	B397B
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175135469	15060175135466	
Preparation Instructions(<i>basic</i>)	Add 180g ice, 60ml water and 125ml smoothie to blender jug and blend for approx. 25s		

PRODUCT DETAILS

RECIPE / INGREDIENT DECLARATION
Suggested ingredient declaration – all allergens must be highlighted in bold
Strawberry puree partially from concentrate, sugar, water, sour cherry puree, blackcurrant puree, raspberry puree, blueberry puree, thickeners (pectins, xanthan gum), natural raspberry flavouring, natural strawberry flavouring, natural flavouring.
Ingredient declaration on pack – all allergens must be highlighted in bold
Fruit purée in various proportions (42%) (Strawberry, Sour Cherry, Blackcurrant, Raspberry, Blueberry), Sugar, Water, Thickeners: pectin, xanthan gum, Natural raspberry flavouring, Natural strawberry flavouring, Natural flavouring.
May Contain – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place
n / a
Suggested legal name
Concentrated pasteurised fruit smoothie mix for ice-blended smoothies
Legal name on pack
Concentrated, pasteurised berry flavoured fruit smoothie mix.

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	
Suitable for coeliacs	yes	
Organic certified	no	
Fairtrade certified	no	
Kosher certified	no	
Halal certified	no	

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	Y	N	Validation of cleaning (CIP)
Cereals containing gluten	N	Y	N	Validation of cleaning (CIP)
Crustaceans & derivatives	N	N		
Egg & derivatives	N	Y	N	Validation of cleaning (CIP)
Fish & derivatives	N	N		
Lupin & derivatives	N	N		
Milk & dairy products	N	Y	N	Validation of cleaning (CIP)
Molluscs & derivatives	N	N		
Mustard & derivatives	N	N		
Nuts (including oils)	N	Y	N	Validation of cleaning (CIP)
Peanuts (including oil)	N	N		
Sesame seed & derivatives	N	Y	N	Validation of cleaning (CIP)
Soya & derivatives	N	Y	N	Validation of cleaning (CIP)
Sulphur dioxide /sulphites > 10mg/kg	N	Y	N	Validation of cleaning (CIP)

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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

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) <i>Data in g & ml is required for liquid products</i>		
Energy	kJ	606	Energy	kJ	538
Energy	kcal	143	Energy	kcal	127
Fat	g	0.1	Fat	g	0.1
Saturates	g	0	Saturates	g	0.0
Carbohydrate	g	35.2	Carbohydrate	g	31.2
Sugars	g	34.8	Sugars	g	30.9
Fibre (AOAC)	g	0.1	Fibre (AOAC)	g	0.1
Protein	g	0.3	Protein	g	0.3
Salt	g	0	Salt	g	0.01
Source of information		Technical Data or Ciquel 2016	Source of information		Technical Data or Ciquel 2016
			Density conversion used		1.127
BTB to complete		Nutrition appears on pack in g or ml?	ml		

NUTRITION — calculated per serve (BTB to complete)

Serves per pack	8	Serving size ml	125ml (makes 355ml finished drink)
		Serving size g	140.9
Energy	kJ	673	
Energy	kcal	159	
Fat	g	0.1	
Saturates	g	0	
Carbohydrate	g	39.0	
Sugars	g	38.6	
Fibre (AOAC)	g	0.1	
Protein	g	0.4	
Salt	g	0.01	

VITAMINS & MINERALS

All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition

NB: USA: specific values for US market: table to be completed at specific request

Per 100g (as sold)			Per 100ml (as sold) <i>Data in g & ml is required for liquid products</i>		
Trans fat	g	0	Trans fat	g	0
Cholesterol	mg	0	Cholesterol	mg	0
Sodium	mg	0	Sodium	mg	0
Vitamin C	mg	0	Vitamin C	mg	0
Vitamin A	IU	0	Vitamin A	IU	0
Calcium	mg	0	Calcium	mg	0
Iron	mg	0	Iron	mg	0
Vitamin D	mcg	0	Vitamin D	mcg	0
Potassium	mg	0	Potassium	mg	0
Added sugars	g	31.8	Added sugars	g	28.2

Source of information	Technical Data or Ciqua 2016	Source of information	Technical Data or Ciqua 2016
	Theoretical values = before heat treatment, and before end of shelf life	Density conversion used	1.127
BTB to complete	Nutrition appears on pack in g or ml?		ml

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Opaque medium thick liquid with some fruit pulp or seeds	Clear product
Colour	Dark to medium red	Brown or light red
Texture	Smooth viscous liquid with some pulp	Fluid
Flavour & Aroma	Mixed berry with raspberry, strawberry flavouring	Other flavour

PROCESS CONTROLS
MANUFACTURING PROCESS *Brief description of process*

Mixing ingredients, heater treatment (pasteurisation), filling in carton pack, packing in tray.

HACCP CONTROLS

Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
Sieve (prerequisites)	Foreign body	5mm size	Check of sieve integrity and cleanness at each departure	Sieve repaired and production put on hold for treatment
Pasteurisation (CCP)	Microbiological	5°C minus target of pasteurisation temperature	Automatic record + once per hour by operator	Automatic stop of production
Packaging disinfection (CCP)	Microbiological	Concentration and Temperature of peroxide	One per shift	Stop the production and products put on hold
Packaging sealing (prerequisites)	Microbiological	Quality of sealing	Half hour or every 2 hours depending of seals	Stop the production and products put on hold

MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
Yeasts	0	<10 CFU/ml	1 unit per batch
Moulds	0	<10 CFU/ml	1 unit per 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 refractometer	29.6	27.6	31.6	1 unit per batch
Acidity (mmol)	95	75	115	1 unit per batch
pH	3.2	2.8	3.6	1 unit per batch
Density	1.124	1.114	1.133	1 unit per batch

FOREIGN BODY DETECTION
Metal detection

Is the product metal detected?	NO
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Filtering / Sieving

Are all ingredients sieved /filtered?	YES
What size sieve / filter size is used?	5mm
How often is sieve / filter checked?	Each production

Other foreign body controls

Centrifuge aperture is 2mm (effectively acts as a sieve)
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SWEETBIRD SPECIFICATION

Unit 6 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA
T: +(0)117 9522 422 F: (0)117 9533 422, mailto:technical@beyondthebean.com

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Sweetbird Mixed Berry Smoothie / 8 x 1L / B397B



PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	BBD	Method of date coding	Ink Printing
Batch coding format	Tank n° : TXXX	Position on unit	Top of pack
Example of code as seen on single unit			
Explanation of code as seen on pack		BBD: DD/MM/YY – Production date : DD/MM/YY TXXX = Tank number P*= Machine letter (A, B...) DDD Y HH:MM = day of production (julian), year, time	

PRODUCT CODING /TRACEABILITY –outer case

Durability Date Code format	DD/MM/YY	Method of date coding	Ink printing
Batch coding format	Number of tank + machine letter + number of day of production	Position on case	On the label
Example of code as seen on case		Example : T077 P 115 18/06/2020	

PRODUCT UNIT – PACKAGING – PHOTOS



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

SWEETBIRD MIXED BERRY
pasteurised fruit smoothie base
8 x 1 litre B397 B

Production code : 88 T 365
Best before date : 02/04/25
Store in a cool dry place, preferably below 15°C

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

02/04/2024 18:24:06 T 4 9004576

Case label applied to one long side.

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PRODUCT STORAGE /SHELF LIFE

Recommended storage conditions	STORE IN A COOL DRY PLACE
Recommended storage instructions once opened	KEEP REFRIGERATED
Total shelf life from production	14 months
Total shelf life once opened	FOR BEST RESULT USE WITHIN 5 DAYS
Minimum shelf life on delivery to BTB	13 months

PACKAGING

Brief description of format		Printed Tetra Pak square brick with a white cap on top			
Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
TETRA PACK	YES	Multi layers carton PE aluminium	31.4 g	0	Yes
CAP	YES	Polypropylene	4 g	0	Yes
Outer case	NO	Cardboard	162g	100	Yes
Outer label	NO	Paper	0.6g	0	Yes
Pallet wrap	NO	LD-PE	650g	0	No
Pallet layer cards	NO	Cardboard	322g	100	Yes
Pallet	NO	Wood	25kg	0	Yes

Saleable units per outer (case size)		8	Primary pack dimensions		74*71*215 L x W x H
Saleable unit net weight / volume		1136 g	Packed to (average / minimum?)		average
Gross case weight		9.5 kg	Outer case dimensions		297*155*217 L x W x H
Cases per layer	20	Layers per pallet	5	Cases per pallet	100
Pallet weight	981 KG		Pallet height	1235mm	
Pallet type	EURO				

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	<i>BSpicer</i>			
Name	Beth Spicer	Date	11.04.2024	