

## TRADED GOODS 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 Vanilla Bean Frappe / 4 x 1kg / B363D

Format: Traded Goods



## CUSTOMER COPY

Doc Control for product spec: Version 1.0

Specification valid from: 04/09/2023

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GENERAL DETAILS			
BTB Product Name	Sweetbird Vanilla Bean Frappe (4 x1kg bags)	BTB Product Code	B363D
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175135568	15060175135565	
Preparation Instructions ( <i>basic</i> )		Fill cup with ice (180g), add 160ml semi skimmed milk, and a scoop (40g) of vanilla bean frappe powder, then blend.	

INGREDIENT DECLARATION	
<b>Ingredient declaration</b> – all allergens must be highlighted in <b>bold</b>	
Maltodextrin, Sugar, Stabiliser (Xanthan Gum), Natural Flavouring, Salt, Natural Vanilla Bean Extract (0.25%)	
<b>Ingredient declaration on pack</b> – all allergens must be highlighted in <b>bold</b>	
-	
<b>May Contain</b> – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place	
n/a	
<b>Suggested legal name</b>	
Non-dairy vanilla bean frappe powder	
<b>Legal name on pack</b>	
-	

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	All raw materials used are suitable for Kosher diet
Halal certified	No	All raw materials used are suitable for Halal diet

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination 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	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Cereals containing gluten	N	Yes	N	Barley, Oat and Wheat Gluten. Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Crustaceans & derivatives	N	No	N	
Egg & derivatives	N	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Fish & derivatives	N	No	N	
Lupin & derivatives	N	No	N	
Milk & dairy products	N	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Molluscs & derivatives	N	No	N	
Mustard & derivatives	N	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Nuts (including oils)	N	No	N	
Peanuts (including oil)	N	No	N	
Sesame seed & derivatives	N	No	N	
Soya & derivatives	N	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.
Sulphur dioxide /sulphites > 10mg/kg	N	Yes	N	Cross contamination controlled by validated cleaning procedures, production scheduling, segregation and personnel training.

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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/a

## 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	1659	Energy	kJ	N/a
Energy	kcal	390	Energy	kcal	N/a
Fat	g	0.1	Fat	g	N/a
Saturates	g	0	Saturates	g	N/a
Carbohydrate	g	95.5	Carbohydrate	g	N/a
Sugars	g	39.8	Sugars	g	N/a
Protein	g	0.3	Protein	g	N/a
Salt	g	0.3	Salt	g	N/a
Source of information	Calculated		Source of information	N/a	
			Density conversion used	N/a	

## NUTRITIONAL INFORMATION — calculated per serve (BTB to complete)

Serves per pack	50	Serving size ml	340ml (180g ice + 160ml semi-skimmed milk)
		Serving size g	40g
Energy	kJ	985	
Energy	kcal	232	
Fat	g	2.8	
Saturates	g	1.8	
Carbohydrate	g	45.9	
Sugars	g	23.7	
Fibre (AOAC)	g	0.1	
Protein	g	5.9	
Salt	g	0.3	

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Free flowing powder with a creamy colour.	Not free flowing, wet or clumping
Colour	Creamy off white with dark flecks of vanilla bean powder	Any off colour or incorrect colour. Absence of Vanilla bean powder
Texture	Fine powder with crystals of white sugar	Very granulated or too fine
Flavour & Aroma	Sweet vanilla bean flavour with some almond notes and a subtle aroma of vanilla	Any off flavour or aroma
Particle size / shape / weight	Not determined – fine powder with evidence of sugar crystals	Hard lumps or clumping that does not break down easily under minimal pressure
Other	N/A	N/A

## PROCESS CONTROLS

## MANUFACTURING PROCESS -Brief description of process

1. Goods receipt of raw materials
2. Raw material approval and stored at ambient.
3. Raw Materials added to blender.
4. Blended product passed through sieve (CCP) during dropping.
5. Blend Metal Detected.
6. Blended product fed to hoppers.
7. Product deposited into pouches, check weighed and top sealed.
8. Date coding, collation and packed into printed generic outer case with label.
9. Palletisation and store at ambient prior to despatch

## MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	< 1000 cfu/g	>10000 cfu/g	As per schedule*
Enterobacteriaceae	< 10 cfu/g	>100 cfu/g	As per schedule*
Salmonella	Not detected in 25g	Detected in 25g	As per schedule*
Yeasts	< 20 cfu/g	>1000 cfu/g	As per schedule*
Mould	< 20 cfu/g	>1000 cfu/g	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
aW	Tbc after 5 production runs			Per blend
Density	Tbc after 5 production runs			Per blend
Colour	To standard			

## FOREIGN BODY DETECTION

## Metal detection

Is the product metal detected? Yes

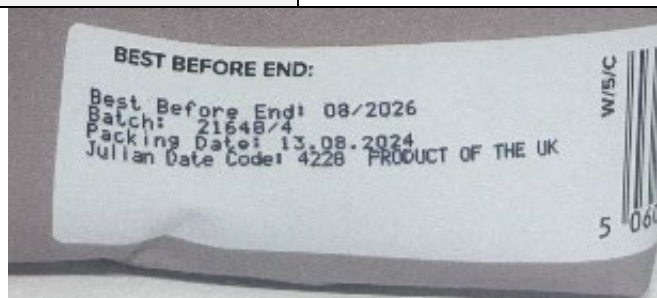
## Filtering / Sieving

Are all ingredients sieved /filtered?	Yes – Blended product is sieved when dropping
What size sieve / filter size is used?	1.7mm
How often is sieve / filter checked?	Visual inspection before production starts, hourly and end of run.

## PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	Best Before End Month and Year – MM YYYY	Method of date coding	Inkjet printing onto bottom back of Pouch
Batch coding format	Sequential 5 digit “works order number”	Position on unit	Bottom of back panel of bag

Example of code as seen on single unit



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PRODUCT CODING /TRACEABILITY – outer case				
Durability Date Code format		Best Before End MM.YYYY	Method of date coding	Pre-printed on outercase label
Batch coding format	Sequential 5 digit “works order Packing Date DD/MM/YYYY Julian Day Code e.g. 3166 where 3=year and 166 = day of the year		Position on case	On one long side of the printed outer case
Example of code as seen on case		PRODUCT OF THE UK Best Before End 08/2026 Batch                   21648/4 Packing Date       13/08/2024 Julian Date Code 4228		

## PRODUCT UNIT &amp; 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	24 months
Total shelf life once opened	Store in a cool dry place, preferably below 15°C, once open use within 6 weeks
Minimum shelf life on delivery to BTB	18 months

**PACKAGING**

Brief description of format	Printed pouch, packed into printed Sweetbird Frappe design cardboard outer case
Is your primary packaging supplier BRC / ISO accredited?	Yes

Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Pouch	yes	Met/Pet/Alu	17.3g	0	No (local recycling centres)
Printed Case	no	Cardboard	390g	80	Yes
Case Label	no	Paper	2g	0	no
Layer pad on pallet (x1)	no	Corrugated	200g	80	Yes
Stretch wrap for pallet	no	LLDPE	230g	0	Yes
Pallet corners	no	Cardboard	290g	80	Yes
Pallet	no	wood	23kg	100	yes
Case Label	no	Paper	2g	0	no

Saleable units per outer (case size)			4	Primary pack dimensions		Empty 185mm W X 260mm H 80mm gusset		
Saleable unit net weight / volume			1kg		Outer case dimensions (L x W x H)		385 x 190 x 130mm	
Gross unit weight			1.017kg		Gross case weight		4.91kg	
Cases per layer		15	Layers per pallet		10		Cases per pallet	150
Pallet weight	893kg (including pallet) approx.				Pallet height		1350mm (including pallet)	
Pallet type	Heat Treated WHITE pallet 1200mm x 1000mm				Packed to (average / minimum?)		Average	

**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	G.Daniels			
Name	Gabriella Daniels	Date	04.09.24	

**SPECIFICATION HISTORY – BTB to complete**

Date	Version no	Amends
04.09.2024	1	New document