

## SWEETBIRD SPECIFICATION

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

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## Sweetbird Cinnamon Bun Syrup / 6 x 1 Litre / NSB220



## GENERAL DETAILS

<b>BTB Product Name</b>	Sweetbird Cinnamon Bun Syrup (1L) 6 x 1L case	<b>BTB Product Code</b>	NSB220
<b>Barcode</b>	<b>EAN Code (Unit Barcode)</b> 5060175135308	<b>ITF Code (Outer Case Barcode)</b> 15060175135305	
<b>Preparation Instructions (basic)</b>	Syrup for flavoured beverage preparations.		

<b>Manufacturer Name</b>	Beyond The Bean Limited		
<b>Manufacturer Address</b>	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA	<b>Phone</b>	+44(0)117 9533 522
		<b>Fax</b>	+44(0)117 9533 422

## PRODUCT DETAILS

## INGREDIENT DECLARATION

**Ingredient declaration**– all allergens must be highlighted in **bold**

Sugar, Water, Natural flavourings, Colour: plain caramel, 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**

Cinnamon Bun flavour syrup

## 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	% of final product
Flavouring	Flavouring (Cinnamon Bun) (N) Specify if it meets the 95:5 rule: No	N/a	Confidential
Flavouring	Flavouring (Doughnut) (N) Specify if it meets the 95:5 rule: No	N/a	
Flavouring	Flavouring (Vanilla) (N) Specify if it means the 95:5 rule: No	N/a	
Acid	Citric acid (C)	E330	

SUITABLE FOR /CERTIFICATIONS *When completing this section please also consider all processing aids*

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	TBC	Pending registration

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

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>
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

*Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel*

Such ingredients may include: maize based glucose syrup, corn gluten, soya lecithin, soya oil, maltodextrin, citric acid, pramix carmine.					(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	
<b>If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.</b>						
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) <i>Data in g &amp; ml is required for liquid products</i>		
Energy	kJ	1106	Energy	kJ	1467
Energy	kcal	264	Energy	kcal	351
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	63.9	Carbohydrate	g	84.8
Sugars	g	63.5	Sugars	g	84.2
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.02	Salt	g	0.03
Sodium equivalent	mg	10	Sodium equivalent	mg	12
<b>Source of information</b>		Calculated from raw material data	<b>Source of information</b>		Calculated from 100g figs using density conversion
			<b>Density conversion used</b>		1.321

## NUTRITION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	21.2g
Energy	kJ	235	
Energy	kcal	56	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	13.6	
Sugars	g	13.5	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0.005	
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	Caramel-brown to golden colour.	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet brioche and vanilla sugar with a woody cinnamon spice.	Not Matching
Particle size / shape / weight	N/A	N/A

**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**

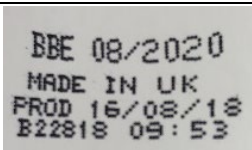



*Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)*

Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	64.22	-5.0	+5.0	Each batch
pH	3.80	3.60	4.00	Each batch
Density	1.3266	-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
<b>Filtering / Sieving</b>	
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								
Example of code as seen on single unit		<table><tr><td>Case Size:</td><td>6 x 1ltr </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 1ltr 	Batch Number:	B00918	Production Date:	09/01/18	Best Before End:	01/2020
Case Size:	6 x 1ltr 									
Batch Number:	B00918									
Production Date:	09/01/18									
Best Before End:	01/2020									

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



**EN** Cinnamon bun flavour syrup. **INGREDIENTS:** Sugar, Water, Natural flavourings, Colour: plain caramel, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.

**ES** Sirope sabor rollo de canela. **INGREDIENTES:** azúcar, agua, aromas naturales, colorante: caramelo natural, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DE:** ver cuello.

**FR** Sirop au goût de brioche à la cannelle. **INGRÉDIENTS:** Sucre, Eau, Arômes naturels, Colorant: caramel ordinaire, Correcteur d'acidité: acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir goulot.

**DE** Sirup mit Zimtbrötchen-Geschmack. **ZUTATEN:** Zucker, Wasser, Natürliche Aromen, Farbe: Zuckerkulör, Säureregulator: Citronensäure. **MINDESTENS HALTBAR BIS ENDE:** siehe Flaschenhals.

**SE/NO/DK** Saft med smag av kanelbulle/Sirup med smag av kanelbulle/Sirup med smag af kanelnegl. **INGREDIENSER:** Socker/Sukker, vatten/vann/vand, naturliga smaker/naturlige aromaer/naturlig aroma, färgämne: vanlig karamell/färg: ren karamell/färg: almindelig karamel, surhedsregulerende medel: citronsyra/surhetsregulerende middel: citronsyre/surhedsregulator: citronsyre. **BÄST FÖR UTGÅNGEN AV/ BEST FØR UTGÅNGEN AV/ BEDST FØR UDGÅNGEN AF:** se flaskhalsen/le halsen.

**AR** شراب بنكهة كعكة القرفة للمكونات: سكر، ماء، نكهات طبيعية، لون: كراميل عادي (E150a)، منظم حموضة: حمض الستريك (E330). بلد المنشأ: المملكة المتحدة. صنع في المملكة المتحدة في مصنع معتمد من BRCGS الوكيل: الحصري بالمملكة العربية السعودية شركة Food Aroma للتجارة 00966531669698. التخزين: في درجة حرارة الغرفة. يُفضل تناوله قبل: انظر عنق الزجاجة. الدهون المتحولة 0 جم.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄRINGSINNEHÅLL / NÆRINGSINNOLD / العناصر	Per 100ml
Energy / Valor energético / Énergie / Energie / Energy / الطاقة	1467 kJ / 351 kcal
Fat / Grasas / Matière grasses / Fett / Fedt / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / varav mättat fett / hvorav mættet fett / heraf mættet fett / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / Kolhydrat / Karbohydrat / الكربوهيدرات	84.8g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / varav sockerarter / hvorav sukkerarter / heraf sukkerarter / أنواع السكريات	84.2g
Protein / Proteínas / Protéines / Eiweiß / Eiwitten / بروتين	0g
Salt / Sal / Sel / Salz / ملح	0.03g

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Produced in Bristol,  
UK Sweetbird, BS3 2HA

EU: Beyond the Bean, 27 Avenue Du  
Savoy, 74400 Chamonix, France

Date opened:

B/184/A





Case					
Unit gross weight	1.38kg approx.	Gross case weight	8.5 kg	Pallet weight	805 kg approx.
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	<i>J.Parker</i>		
Name	Joshua Parker	Date	16.11.2023