

GENERAL DETAILS

BTB Product Name	Sweetbird Dragon fruit & Papaya Syrup (1L) 6 x 1L case	BTB Product Code	NSB315
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175135124	15060175135121	
Preparation Instructions (basic)	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

PRODUCT DETAILS

INGREDIENT DECLARATION

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

Sugar, Water, Lemon juice from concentrate (7%), Natural flavourings, Fruit and vegetable concentrates: black carrot and elderberry, Acid: citric acid.

May Contain– any alibi labelling required; this should be minimal, appropriate allergen controls should be in place

N/A

Legal name

Dragon fruit & Papaya 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
Flavouring	Flavouring (Dragonfruit) (N) Specify if it meets the 95:5 rule: No	N/A
Flavouring	Flavouring (Papaya) (N) Specify if it meets 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	Registered with the Vegan Society
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	
Soya & derivatives	N	N	N	

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? <i>Cereals containing gluten – specify grain</i>
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

	(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	1019	Energy	kJ	1324
Energy	kcal	240	Energy	kcal	312
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	59.9	Carbohydrate	g	77.8
Sugars	g	59.4	Sugars	g	77.2
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.03	Salt	g	0.04
Sodium equivalent	mg	12	Sodium equivalent	mg	16
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		

NUTRITION — calculated per serve (BTB to complete)

Serves per pack	62	Serving size ml	16
		Serving size g	20.8
Energy	kJ	212	
Energy	kcal	50	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	12.5	
Sugars	g	12.4	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0.006	
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	Pink to red	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet, juicy strawberry-like with tropical note and red-fruit finish. No strong acid or sharp flavours.	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)

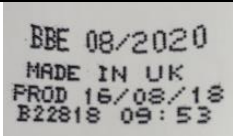
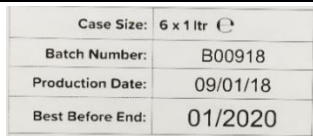
Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	62.21	-4.0	+4.0	Each batch
pH	2.57	2.37	2.77	Each batch
Density	1.3026	-0.04	+0.04	Each batch
Min fill volume (ml)*	1000ml	*Packed in accordance with average weight legislation		First 12 bottles and then 6 every 20 minutes

FOREIGN BODY DETECTION

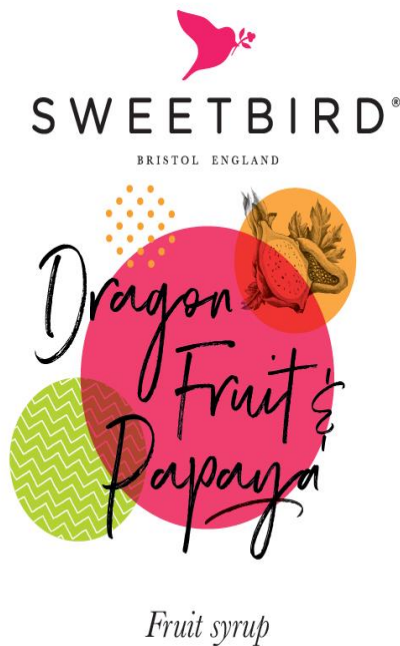
Metal detection

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	BDDYY (Julian coding)	BDDYY (Julian coding)
Position	Neck of bottle	On side panel
Example of code as seen on single unit		

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



FIRBA

EN Dragon Fruit & Papaya flavour syrup. **INGREDIENTS:** Sugar, Water, Lemon juice from concentrate (7%), Natural Flavours, Fruit and vegetable concentrates: black carrot & elderberry, Acid: citric acid. **BEST BEFORE END:** see neck. **ES** Syrope con sabor a fruta de dragón y papaya. **INGREDIENTES:** azúcar, agua, zumo de limón a partir de concentrado (7 %), aromas naturales, concentrado de fruta y verdura: zanahoria negra y saúco, acidulante: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello. **FR** Syrop au goût de fruit du dragon et de papaye. **INGRÉDIENTS:** Sucre, Eau, Jus de citron à base de concentré (7 %), Arômes naturels, Concentrés de fruits et légumes: carotte noire & baie de sureau, Acidifiant: acide citrique. **A CONSOMMER DE PRÉFÉRENCE AVANT FIN:** voir goulet. **DE** Syrup mit Drachenfrucht- & Papayengeschmack. **ZUTATEN:** Zucker, Wasser, Zitronensaft aus Konzentrat (7 %), Natürliche Aromen, Obst- und Gemüsekonzentrate: Schwarze Karotte und Holunderbeere, Säuerungsmittel: Zitronensäure. **MINDESTENS HALTBAR BIS ENDE:** siehe Flaschenhals. **EL** Syropu me yavon qrodotu va papayia. **ΕΥΤΑΤΙΚΑ:** Ζάχαρη, νερό, πορώδες λεμόνι από συμπυκνωμένο (7%), φυσικός αρωματισμός φρούτων, συμπυκνωμένα φρούτων και λαχανικών: μύρσινος καρπούς & καρπός κορυμβόλητας, μέλι σβήστης, κίτρινο οξύ. **ΑΝΑΛΕΞΕΙΣ ΚΑΤΑ ΠΡΟΤΙΜΗΣΗ ΠΡΙΝ ΑΠΟ ΤΟ ΤΕΛΟΣ:** δείτε στον λαιμό του μπουκάλιου.

AR شراب فاكهة التنين والبابايا المكونت: سكر، ماء، عصير ليمون مركز (7 ٪)، نكهات طبيعية، مركبات فواكه وخضراوات: الجزر الأسود واليوسان، حامض الستريك، حامض الستريك (E330). **BRCGS** المملكة المتحدة، صنع في بريستول، المملكة المتحدة في مصنع معتمد من BRCGS. **التركيب الحامض:** بالملكة ال عذرية السعوية شركة Food Aroma للتجارة. **أعلاه لمعرفة تاريخ الصلاحية:** الشون المتحركة (0) جم.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / ΔΙΑΤΡΟΦΙΚΑ ΣΤΟΙΧΕΙΑ / العناصر	Per 100ml
Energy / Valor energético / Énergie / Energie / Ενέργεια / الطاقة	1324 kJ / 312 kcal
Fat / Grasas / Matière grasses / Fett / λιπαρά / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / ex tuw omiavw kopoejéva λιπαρά οξέα / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / υδατάνθρακες / الكربوهيدرات	77.8g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / ex tuw omiavw oikxopva / أنواع السكريات	77.2g
Protein / Proteínas / Protéines / Eiweiß / Πρωτεΐνες / بروتين / ملح	0g
Salt / Sal / Salz / Αλάτι	0.04g

/hellosweetbird

Produced in Bristol,

UK Sweetbird, BS3 2HA

EU: Beyond the Bean, 27 Avenue Du

Savoy, 74400 Chamonix, France

Date opened:

B/180/A



Case		 SWEETBIRD® BRISTOL ENGLAND Dragon Fruit & Papaya <table border="1" data-bbox="933 365 1404 616"> <tr> <td>Case Size:</td><td>6 x 1 Ltr e</td></tr> <tr> <td>Batch Number:</td><td>B11723</td></tr> <tr> <td>Production Date:</td><td>27/04/23</td></tr> <tr> <td>Best Before End:</td><td>04/2025</td></tr> <tr> <td colspan="2">Produced in Bristol, UK by Sweetbird</td></tr> </table>  15060175135121	Case Size:	6 x 1 Ltr e	Batch Number:	B11723	Production Date:	27/04/23	Best Before End:	04/2025	Produced in Bristol, UK by Sweetbird	
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Produced in Bristol, UK by Sweetbird												
Unit gross weight	1.35kg approx.	Gross case weight	8.29 kg	Pallet weight	790.1 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>B Spicer</i>		
Name	Beth Spicer	Date	08.09.2023