

# SWEETBIRD SPECIFICATION

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GENERAL DETAILS			
<b>BTB Product Name</b>	Sweetbird Caramel Syrup 1L	<b>BTB Product Code</b>	NSB103
<b>Barcode</b>	<b>EAN Code (Unit Barcode)</b>	<b>ITF Code (Outer Case Barcode)</b>	
	5060175133182	15060175133189	
<b>Preparation Instructions (basic)</b>		Syrup for flavoured beverage preparations.	

INGREDIENT DECLARATION	
<b>Ingredient declaration</b> – all allergens must be highlighted in <b>bold</b>	
Sugar, Water, Natural flavouring, Colour: plain caramel, Acidity regulator: citric acid.	
<b>May Contain</b> – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place	
N/A	
<b>Legal name</b>	
Caramel flavour syrup	

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	
Halal certified	NO	

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	N	N	
Cereals containing gluten	N	N	N	Caramel colour derived from wheat (exempt from EU allergen labelling)
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 as <10ppm)



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
<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)
N/A	N/A	N/A	N/A	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

NUTRITION					
<i>All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition</i>					
Per 100g (typical values as sold)			Per 100ml (typical values as sold)		
Energy	kJ	1137	Energy	kJ	1513
Energy	kcal	268	Energy	kcal	356
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	66.9	Carbohydrate	g	89.0
Sugars	g	66.9	Sugars	g	89.0
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.02	Salt	g	0.03
<b>Source of information</b>	<b>Calculated from raw material data</b>		<b>Source of information</b>	<b>Calculated from raw material data</b>	
			<b>Density conversion used</b>	1.331	

NUTRITION – per serving (typical values as sold)			
Serves per pack	62	Serving size ml (2 pumps)	16
		Serving size g	21.3
Energy	kJ	241	
Energy	kcal	57	
Fat	g	0	
Saturates	g	0	
Carbohydrate	g	14.2	
Sugars	g	14.2	
Fibre (AOAC)	g	0	
Protein	g	0	
Salt	g	0	

PRODUCT ATTRIBUTES <i>Please add any other applicable attributes</i>		
	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles, top layer with little haze	Not matching
Colour	Golden caramel/light brown	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet sugar caramel	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**

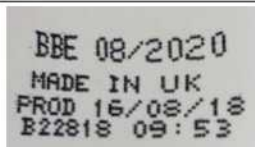
	Target	Reject	Test Frequency
TVC	<100	>1000	Each batch
Enterobacteriaceae	<10	>10	Each batch
Salmonella	Not detected in 25g	Present	Each batch
Yeasts	<20	≥20	Each batch
Moulds	<20	≥100	Each batch

**PHYSICAL/CHEMICAL CONTROLS**

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

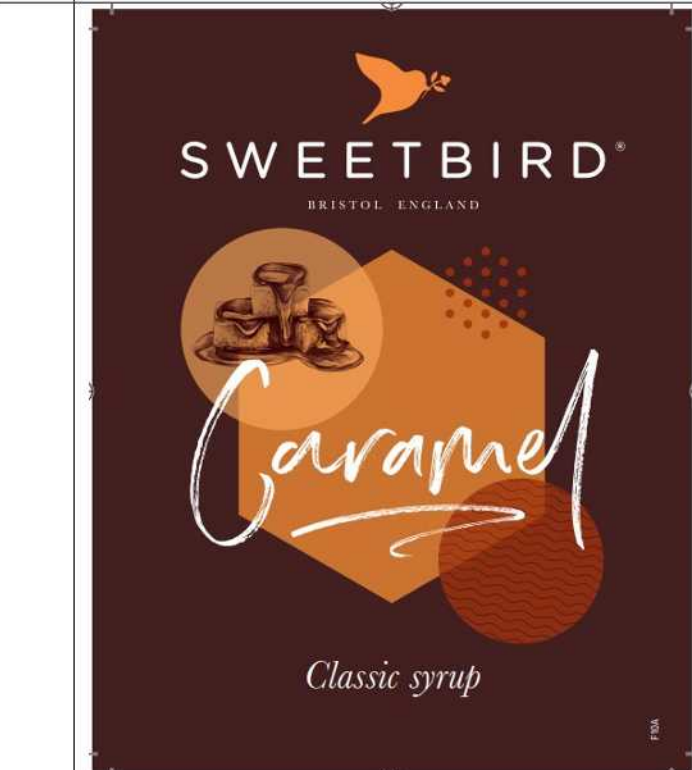
Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	67.3	-2.0	+2.0	Each batch
pH	4.00	3.80	4.20	Each batch
Density	1.331	-0.04	+0.04	Each batch
Min fill volume (ml)*	1000ml	*Packed in accordance with average weight legislation		First 12 bottles and then 6 every 20 minutes

**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	BDDDY (Julian coding)	BDDDY (Julian coding)								
Position	Neck of bottle	On side panel								
Example of code as seen on single unit		<table border="1"> <tbody> <tr> <td>Case Size:</td> <td>6 x 1 ltr ☺</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> </tbody> </table>	Case Size:	6 x 1 ltr ☺	Batch Number:	B00918	Production Date:	09/01/18	Best Before End:	01/2020
Case Size:	6 x 1 ltr ☺									
Batch Number:	B00918									
Production Date:	09/01/18									
Best Before End:	01/2020									



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



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

**ES** Sirope sabor caramelo. **INGREDIENTES:** azúcar, agua, sabor natural, colorante: caramelo puro, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE:** ver cuello.

**FR** Sirop goût caramel. **INGRÉDIENTS :** Sucre, Eau, Arôme naturel, Colorant : caramel ordinaire, Correcteur d'acidité : acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN :** voir sur le goulot.

**DE** Sirup mit Karamellgeschmack. **ZUTATEN:** Zucker, Wasser, Natürliches Aroma, Farbe: karamell, Säureregulator: Zitronensäure. **MINDESTENS HALTBAR BIS ENDE:** siehe flaschenhals.

**AR** حلوام بنكهة الكراميل المكونة: سكر، ماء، نكهة طبيعية، لون: كراميل عادي، منظم الحموضة: حامض الستريك أو 330. بلد المنشأ: المملكة المتحدة تم التصنيع في بريستول، المملكة المتحدة في مصنع سلسا. الوكيل الحصري في المملكة العربية السعودية شركة نكهة الغذاء التجارية 00966531669698 الترخيز: بعد درجة حرارة الغرفة. من الأفضل استخدامه قبل وتاريخ الإنتاج رقم النسخة: انظر أعلى لتواريخ الصلاحية.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر	Per 100ml
Energy / Valor energético / Énergie / الطاقة	1520 kJ / 358 kcal
Fat / Grasas / Matière grasses / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glúcidos / الكربوهيدرات	89g
of which sugars / de los cuales azúcares / dont sucres / أنواع السكريات	89g
Protein / Proteínas / Protéines / بروتين	0g
Salt / Sal / Sel / ملح	0.03g

Date opened:

Produced in Bristol, UK  
 Sweetbird, BS3 2HA

1e litre 5 060175 133182 >



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

PACKAGING	
Brief description of format	Clear plastic bottle with black tamper proof cap. Brown cardboard outer case.
Are your primary packaging suppliers BRC / ISO accredited?	Yes

Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Bottle	Yes	PET	53g	30%	100%
Cap (lid)	Yes	PE	2.9g	0	100%
Bottle label - Front	No	Paper	0.6g	0	0%
Bottle label - Back	No	Paper	0.5g	0	0%
Outer Case (total)	No	Cardboard	204.9g	≥85%	100%
Case label	No	Paper	0.5g	0	100%
Case tape	No	Plastic	1.6g	0	0%
Shrink wrap	No	LLDPE	250g	0	100%
Pallet	No	Wood	25kg	0	100%

Saleable units per outer (case size)	6	Primary pack dimensions	Bottle: 84.50mm Diameter x 291.32mm Height	
Saleable unit net weight / volume	1000ml	Packed to (average / minimum?)	Average	
Gross case weight		Outer case dimensions	263 mm L x 174 mm W x 302 mm H	
Cases per layer	23	Layers per pallet	4	Cases per pallet 92
Pallet weight		Pallet height	136cm	
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	Sam Cook	Date	29/07/2022

**Local information – this section is intended for completion by customers &/or importers.**

**No liability for any information below is accepted by Beyond the Bean or Sweetbird.**

Text (as necessary) L to R languages	Text (as necessary) R to L languages