



GENERAL DETAILS							
BTB Product Name	Sweetbird Coconut Syrup			BTB Product Code	NSB202		
Barcode	EAN Code (Unit Barcode)			ITF Code (Outer Case Barcode)			
	5060175133502			15060175133509			
Artwork identifiers	Front label:	F50A	Back label:	B/50/A	Case label	N/A	
Preparation Instructions (basic)		N/A- 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

Manufacturer Contacts	Name	Phone	Email
Technical / Quality	Technical Team	0117 9533 522	technical@beyondthebean.com
Emergency 1	Terry Osborn	07771 658 983	terry@beyondthebean.com

INGREDIENT DECLARATION							
<i>Descending order, include compound ingredients breakdown and all colours and flavourings in detail. Type of any fat / oils must be stated</i>							
<i>Derived from / Grade – use this column to provide further information about the ingredient.</i>							
Ingredient	% (weight) Implemented	% (weight) Reconstituted	Brix	Derived From /Grade	Supplier	Country of Manufacture	Country of origin
Sugar	CONFIDENTIAL		N/A	Beet	CONFIDENTIAL	UK	UK
Water			N/A	N/A		N/A	UK
Coconut flavouring			N/A	Coconut/Natural sources		UK	UK
Acidity regulator: citric acid			N/A	Corn		China	China
Ingredient declaration – all allergens must be highlighted in bold							
Sugar, Water, Coconut flavouring, 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							
Coconut flavoured syrup.							

ADDITIVES			
<i>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.</i>			
Function	Additive	E No	% of final product
Flavouring	Natural Coconut Flavouring (N) Specify if it meets the 95:5 rule: Yes	N/A	CONFIDENTIAL
Acidity regulator	Citric acid (C)	E330	

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	



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

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

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	1145	Energy	kJ	1504
Energy	kcal	270	Energy	kcal	354
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	66.3	Carbohydrate	g	87.1
Sugars	g	66.3	Sugars	g	87.1
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.02	Salt	g	0.03
Source of information	Calculated from raw material data		Source of information	Calculated from 100g figs using density conversion	
			Density conversion used	1.313	

NUTRITIONAL INFORMATION – calculated per serve (BTB to complete)


Serves per pack	62	Serving size ml	16
		Serving size g	21.01
Energy	kJ	241	
Energy	kcal	56.6	
Fat	g	0	



Saturates	g	0
Carbohydrate	g	13.9
Sugars	g	13.9
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	Clear syrup	Not matching
Texture	Smooth, free flowing viscous liquid	Not matching
Flavour & Aroma	Sweet sugar coconut	Not Matching
Particle size / shape / weight	N/A	N/A
Other		

PHYSICAL/CHEMICAL CONTROLS				
<i>Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)</i>				
Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	66.2	-2.0	+2.0	Each batch
pH	4.00	3.80	4.20	Each batch
Density	1.313	-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 MMM YY	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		Case Size: 6 x 1ltr e
		Batch Number: B33521
		Production Date: 01/12/21
		Best Before End: 12/2023



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



EN Coconut flavoured syrup. **INGREDIENTS:** Sugar, Water, Coconut flavouring, Acidity regulator: citric acid. **BEST BEFORE END:** see neck.

ES Sirope sabor coco. **INGREDIENTES:** azúcar, agua, aroma de coco, corrector de acidez: ácido cítrico. **CONSUMIR PREFERENTEMENTE ANTES DE:** ver cuello.

FR Sirop goût noix de coco. **INGRÉDIENTS :** Sucre, Eau, Arôme de noix de coco, Correcteur d'acidité: acide citrique. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN :** voir sur le goulot.

DE Sirup mit Kokosnuss-Geschmack. **ZUTATEN:** Zucker, Wasser, Kokosnussaroma, Säureregulator: Zitronensäure. **MINDESTENS HALTBAR BIS:** siehe Flaschenhals.

AR شراب بنكهة جوز الهند. المكونات: سكر، ماء، نكهة جوز الهند، منظم حموضة: حمض الستريك. يفضل استخدامه قبل الانتهاء: انظر عنق الزجاجة.

NUTRITION / NUTRITIONNELLES / VALEURS NUTRITIONNELLES / NÄHRWERTANGABEN / العناصر	Per 100ml
Energy / Valor energético / Énergie / Energie / الطاقة	1504 kJ / 354 kcal
Fat / Grasas / Matière grasses / Fett / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / davon gesättigte Fettsäuren / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / Kohlenhydrate / الكربوهيدرات	87.1g
of which sugars / de los cuales azúcares / dont sucres / davon Zucker / أنواع السكريات	87.1g
Protein / Proteínas / Protéines / Eiweiß / بروتين	0g
Salt / Sal / Sel / Salz / ملح	0.03g

Date opened:

BSQA

Produced in Bristol, UK
Sweetbird, BS3 2HA





Case		 <p>SWEETBIRD BRISTOL ENGLAND</p> <p>Coconut Syrup</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Case Size:</td> <td>6 x 1 ltr e</td> </tr> <tr> <td>Batch Number:</td> <td>B29921</td> </tr> <tr> <td>Production Date:</td> <td>26/10/21</td> </tr> <tr> <td>Best Before End:</td> <td>10/2023</td> </tr> </table> <p>Produced in Bristol, UK by Sweetbird</p>  <p>15060175133509</p>	Case Size:	6 x 1 ltr e	Batch Number:	B29921	Production Date:	26/10/21	Best Before End:	10/2023
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Batch Number:	B29921									
Production Date:	26/10/21									
Best Before End:	10/2023									

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	0	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	8.43 kg	Outer case dimensions	263 mm L x 174 mm W x 302 mm H
Cases per layer	23	Layers per pallet	4
Pallet weight	800.81kg	Cases per pallet	92
Pallet type	UK standard 4-way entry	Pallet height	136cm



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.

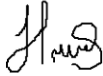
Text (as necessary) L to R languages

Text (as necessary) R to L languages

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	Harriet Sadler	Date	22/02/2022

SPECIFICATION HISTORY – BTB to complete

Date	Version no	Amends
	V1.0-2.0	No version history
31.01.2022	V3.0	Updated to new template format- multiple changes reviewed and updated
22/02/2022	V4.0	Correction to template