

	BELVOIR FRUIT FARMS QUALITY MANAGEMENT SYSTEM		AUTHOR:	Mark Hough
			POSITION:	Technical Services Manager
	FINISHED PRODUCT SPECIFICATION		APPROVED:	Leanne Trundley
			POSITION:	NPD Manager
REF: 3.6 (7)	VERSION NO: 1.0	ISSUE DATE:	31/01/2018	

PRODUCT:	Festive Fruit Punch				
	Unit	Traded unit	Belvoir Prod. Code	Bottle Barcode	Outer case code
Product	Bottle	6 x 750 ml	4055	50 22019 23 013 6	050 22019 23 211 6


MANUFACTURER DETAILS

ADDRESS:	Belvoir Fruit Farms Ltd, Bottesford, Leicestershire NG13 0DH			
TEL:	01476 870 286	FAX:	01476 870 114	
E-MAIL:	info@belvoirfruitfarms.co.uk			

PRODUCTION CONTACT:	Chris Collins	E-MAIL:	chris@belvoirfruitfarms.co.uk	
TECHNICAL CONTACT:	Michelle Maddison	E-MAIL:	michellem@belvoirfruitfarms.co.uk	

PRODUCT INFORMATION



PRODUCT DESCRIPTION (COMMERCIAL): Still, ready to drink.	 <p style="font-size: small;"> RECEIVED Thomas Ridley QC Dept. 3:10 pm, 27 Oct 2021 The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect. As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product. </p>
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QUANTITY

VOLUME: 750 ml e
<i>This product is sold by volume, not by weight. This product is filled according to the average fill system and is "e" marked.</i>

SHELF LIFE

SHELF LIFE OF PRODUCT:	18 months
MIN. LIFE ON DELIVERY:	6 months
STORAGE WHEN SEALED:	Best stored in a cool, dark place to maintain organoleptic quality.
STORAGE ONCE OPEN:	Refrigerate and consume within 3 days

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ALLERGENS & GENETICALLY MODIFIED ORGANISMS			
ALLERGEN	YES	NO	IF YES, WHICH INGREDIENT
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof		✓	
Crustaceans and products thereof		✓	
Eggs and products thereof		✓	
Fish and products thereof		✓	
Peanuts and products thereof		✓	
Soybeans and products thereof		✓	
Milk and dairy products (including lactose)		✓	
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut and Cobnuts and products thereof		✓	
Celery and products thereof		✓	
Mustard and products thereof		✓	
Sesame seeds and products thereof		✓	
Sulphur dioxide and sulphites at conc >10mg/kg or 10mg/litre expressed as SO2		✓	
Lupin and products thereof		✓	
Molluscs and products thereof		✓	
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES, WHICH INGREDIENT
Does the product or any of its ingredients contain any genetically modified materials?		✓	
Is the product or any of its ingredients produced from, but not containing, any genetically modified material?		✓	
Have genetically modified organisms been used as processing aids?		✓	
THIS PRODUCT IS SUITABLE FOR			

	YES	NO		YES	NO
VEGETARIANS	✓		COELIACS	✓	
VEGANS	✓		NUT ALLERGIES	✓	

INGREDIENTS & NUTRITIONAL INFORMATION
INGREDIENTS DECLARATION (TO APPEAR ON BACK OF PACK): Ingredients: spring water, cranberry juice 16% (from concentrate), sugar, blackcurrant juice (from concentrate), orange juice (from concentrate), lime juice (not from concentrate), cinnamon extract, nutmeg extract.
TYPICAL NUTRITIONAL VALUES

	AS SUPPLIED g/100ml	BACK OF PACK
DILUTION RATIO:	Per 100ml ready to drink	
ENERGY (kJ / kcal)	194 / 46	194 / 46
FAT	0	0
OF WHICH SATURATES	0	0
CARBOHYDRATES	11.4g	11.4g
OF WHICH SUGARS	11.0g	11.0g
PROTEIN	0	0
SALT	0	0

Values are determined by calculation.

All nutritional claims are verified through external analysis.

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FINISHED PRODUCT PARAMETERS			
CHEMICAL STANDARDS			
TEST	TARGET	TOLERANCES	FREQUENCY OF TESTING
BRIX	11.0	± 0.5	Hourly
pH	2.9	± 0.2	Hourly

MICROBIOLOGICAL STANDARDS				
ORGANISM	TARGET	REJECT	FREQUENCY OF TESTING	LABORATORY & UKAS NUMBER
MOULD	<20 cfu/g	>20 cfu/g	Every batch	ITS Testing Services - 4065
YEAST	<20 cfu/g	>20 cfu/g	Every batch	ITS Testing Services - 4065
Lactobacillus @ 30°C	<10 cfu/g	>10 cfu/g	Every batch	ITS Testing Services - 4065

	TARGET	REJECT
VISUAL STANDARDS	Colour is a rich, dark opaque red. With a small amount of sediment settling at the base of the bottle	Colour is not a rich, dark red. Drink has settled out.
AROMA	Aroma is of sweet cranberry with warming cinnamon and nutmeg notes	Off or fermented aromas
FLAVOUR	The flavour is rich and sweet with cranberry dominant balanced out with citrus orange and fruity blackcurrant and a touch of lime. The finish is sweet with warming cinnamon and nutmeg spice notes.	Off flavours or loss of flavour as described. Lack of cranberry flavour, lack of sweetness or excessive tartness. Excessive cinnamon and or nutmeg spice or loss of spice notes.
TEXTURE	Slightly thick mouthfeel associated with sugary drinks.	Thin / watery.

ADDITIONAL QUALITY INFORMATION:
 Store in a cool, dark place.

DATE CODE FORMAT: Date codes are printed on the neck of the bottle and are in the format MMM / YYYY unless otherwise stated. All date codes are Best Before End (BBE) and also contain a Julian code reference to aid with traceability.

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HACCP & CRITICAL CONTROL POINTS

Belvoir Fruit Farms Ltd. employs a strict food safety control programme governed by the principles of HACCP.

CCP	CONTROL	CRITICAL LIMIT	MONITORING PROCESS
1	Flash Pasteurisation	Pasteurisation Units: 25.000	*Flow rate setup is 3000l/h and PU's 30.000 +/- 5000 PU's on panel *Recirculation observed as functional on start - up *Automatic recirculation away from filling head by machine if <25.000 PU's
2	Inline filtration	250µ in-line filter always in place and intact.	* Check if filter is in line * Check filter integrity
3	Bottle rinsing	All rinser jets can be seen to hit bottom of bottle fully.	Watch a full turn of the carousel for correctly spraying jets
4	Tunnel Pasteurisation	* 450 PU's at product core *Pasteurisation zone time : 20 minutes *Actual pasteurisation zone temperatures +/- 2°C of setup specification	* Setup temperatures & transit times recorded & signed off *Product temperature loggers * Pasteurisation temperatures graph
5	Hot Infusion	Temperature of infused liquid must remain above 55°C after boiling before use in syrup makeup.	Calibrated digital temperature probe used to check temperature of infused water at top of boiler.

Packaging details (75cl) Bottles

Type	Description	Dimensions (LxWxH)	Colour	Material	Weight
Primary	Glass Bottle	Bottle height - 292mm	Clear	Glass	465g
	Cap	n/a	-	Aluminium	1.5 g
Secondary	Front Label	96mm x 127mm	n/a	Paper	1.5g
	Back Label	68mm x 120mm	n/a	Paper	1g
	Neck Label	93 x 24 mm	n/a	Paper	0.2g
Tertiary	Box (6 x 750ml)	250mm x 165mm x 295mm	Brown	Cardboard	160g
Tertiary	Box (12 x 750ml)	320mm x 245mm x 295mm	Brown	Cardboard	285g
Tertiary	Box label	102mm x 76mm	White	Paper	<1g

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750ml

Belvoir Festive Fruit Punch

A delicious spicy punch with the rich & fruity taste of real cranberry and orange juices. Lovely served warm and ideal as a non-alcoholic winter punch.

Gently warm in a pan for 3-4 minutes at medium heat and serve in a strong glass or mug for a lovely winter warmer.

Delicious with a good splash of vodka for a warming spicy alcoholic punch.

* Made with lots of real cranberry and orange juice.
 * No artificial preservatives, flavours, colours or sweeteners



Made with lots of lovely real juices that may separate over time, please shake the bottle before use. Store in a cool dark place. After opening, please keep in the fridge and drink within 3 days.

Ingredients: spring water, cranberry juice 16% (from concentrate), sugar, blackcurrant juice (from concentrate), orange juice (from concentrate), lime juice (not from concentrate), cinnamon extract, nutmeg extract.

Nutritional info	per 100ml
Energy kJ / kcal	194 kJ / 46 kcal
Fat	0 g
Of which saturates	0 g
Carbohydrate	11.4g
Of which sugars	11.0g
Protein	0 g
Salt	0 g

Best before end, see neck.
 We'd love to hear from you (good or bad) so do call us on +44 (0)1476 870286

Made in the UK by
 Belvoir Fruit Farms,
 Bottesford, NG13 0DH
www.belvoirfruitfarms.co.uk

750ml

WARRANTY STATEMENT & APPROVAL

To the best of our knowledge, the product and packaging outlined in this specification complies with the current UK and EU regulations. Belvoir Fruit Farms Ltd. Has also been audited against version 7 of the BRC standard and also the Organic Food Federation standard for organic products. Copies of these certificates can be provided on request.

This specification has been completed by:

NAME:	Mark Hough	POSITION	Technical Systems Manager	DATE:	30/01/18
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This specification has been approved by:

NAME:	Michelle Maddison	POSITION	Technical Manager	DATE:	30/01/18
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