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 Thomas Ridley QC Dept.  
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# Product Data Sheet



**Finished Product Title** Upstream Pomegranate & Lime

Produced at a BRC certified Site - Grade AA

Brand:	Upstream
Product:	Pomegranate & Lime
Product Code:	C332017/UP
Shelf Life:	18 Months
Carbonation Level:	2.7 Vols
Production Line	

Fill Level:	330ml
Bottle Type:	Canned product
Cap Colour:	Black Can Ends
Cap Type:	N/A
Shrink Wrap Size:	370 x 50

Unit Bar Code:	5060292124216	Cases Per Layer:	18
Pack (film code)	n/a	Layers Per Pallet:	12
Case Bar Code:	05060292124223	Cases Per Pallet:	216

Dimensions MM	Height	Length	Width
Can:	115mm	66mm	66mm
Case:	115mm	270mm	202mm
Pallet:	1530mm	1200mm	1000mm

Unit Weight:	Kg	0.350kg
Case Weight:	Kg	4.3 kg
Pallet Weight:	Kg	960 kgs

Pallet Type: BLUE

### Additional Information

Ingredients Listing:	Ingredient	%
Carbonated Spring Water	99.8	
Citric Acid	0.184	

# Product Data Sheet



Lime Flavour	0.026
Pomegranate Flavour	0.011
Fruit Optimising Powder	0.005
Sucralose	0.011

Recipe Number	1758
Throw:	1 + 5
Syrup Acidity:	10.05 + / - 0.25
Syrup Brix:	N/A
Product Acid:	1.67 +/- 0.1
Product Brix:	N/A

## Nutritional Information per 100ml

Energy	3kJ (1kcal)
Fat	0g
Of which saturates	0g
Carbohydrates	0g
of which sugars	0g
Protein	0g
Salt	0g

Microbiological Test		
Analysis	Target	Limit
TVC (TCC) @ 37	<5	20
TVC (TCC) @ 22	<10	50
Lactic Acid Bacteria	<1	5
Yeast	<10	50
Mould	<10	50

Special Requirements	12 Cans to be packed tray and shrink
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Completed by, Sign and Date:	13/05/2021	Sandra Cuthbert
Checked by, Sign and Date:		