

ADDRESS:



REF: 3.6.2

BELVOIR FARM QULITY MANAGEMENT SYSTEM

VERSION NO. 1

FINISHED PRODUCT SPECIFICATION

APPROVED: Alice Walker
Product & Specification
POSITION: Technologist
ISSUE DATE: 28/12/2022

PRODUCT:	Delicious & Light Elderflower Lemonade								
SPEC CREATION DATE	12/05/2023 VERSION NUMBER: 2 REVISION DATE:				REVISION DATE:	06/07/2023			
	UNIT	TDAD	ELINIT	PELVOIR	DROD CODE		OUTERCASE CASE		
	UNII	IKAD	RADE UNIT BELVOIR PROD. CODI		4 PACK BARCODE	BARCODE			
DDODLICT INFO.	Can	4x3	30ml	4109-0	330-4-UK	50 22019 36 391 9	050 22019 36 891 4		
PRODUCT INFO:						INDIVIDUAL CAN			
	UNIT	TRAD	E UNIT	BELVOIR	PROD. CODE	BARCODE	2 PACK CASE BARCOD		
	Can	12 x	330ml	4109-C	330-12-UK	50 22019 36 191 5	050 22019 36 591 3		

Belvoir Farm Drinks Ltd. Barkestone Lane, Bottesford NG13 0DH	TELEPHONE NUMBER:	01476 870 114

E-MAIL: info@belvoirfarm.co.uk CUSTOMS TARIFF CODE: 21069098

MANUFACTURER'S DETAILS

PRODUCTION CONTACT:	Glenn Morley	E-MAIL:	glenn@belvoirfarm.co.uk
TECHNICAL CONTACT:	John Wills	E-MAIL:	John.Wills@belvoirfarm.co.uk

PRODUCT INFORMATION

PRODUCT DESCRIPTION (COMMERCIAL):

Light Sparkling drink.

	QUANTITY
VOLUME:	330ml e

This product is sold by volume, not by weight. This product is filled according to the guidance outlined in OIML's Quantity of Product in Pre-Packages (2004) and is "e" marked.

SHELF LIFE						
SHELF LIFE OF PRODUCT:	18 months					
MINIMUM LIFE ON DELIVERY:	6 months					

STORAGE WHEN SEALED:

Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.

STORAGE ONCE OPEN:

These products are "non-preserved" and therefore it is important that the open instructions and recommended storage conditions are followed.

Cans - single serve, non- resealable container - do not store once opened.





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PRODUCT	SAFETY	INFORM	IATION
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ALLERGEN	YES	NO	IF YES, WHICH INGREDIENT?
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and their derivatives		✓	
Crustaceans and their derivatives		✓	
Eggs and their derivatives		✓	
Fish and their derivatives		✓	
Peanuts and their derivatives		✓	
Soybeans and their derivatives		✓	
Milk, dairy products (including lactose) and their derivatives		✓	
Nuts: Almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, queensland nuts and cobnuts including their derivatives		✓	
Celery and their derivatives		✓	
Mustard and their derivatives		✓	
Sesame seeds and their derivatives		✓	
Sulphur dioxide or sulphites at a concentration >10mg/Kg or 10mg/L or 10ppm expressed as SO2		✓	
Lupin and their derivatives		✓	
Molluscs and their derivatives		✓	
OTHER REQUIREMENTS	YES	NO	IF YES, WHICH INGREDIENT?

OTHER REQUIREMENTS	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 materials?		✓	
Have genetically modified organisms been used as processing aids?		✓	

THIS PRODUCT IS SUITABLE FOR

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

INGREDIENT & NUTRITIONAL VALUES

See back of pack labels. All values determined by calculation and verified by external analysis.

FINISHED PRODUCT ANALYSIS

CHEMICAL STANDARDS						
TEST	TARGET	TOLERENCE	FREQUENCY OF TESTING			
CARBONATION (volumes)	2.05	± 0.15	Half Hourly			
BRIX	5	± 0.5	Half Hourly			
рН	2.6	± 0.2	Half Hourly			

MICROBIOLOGICAL STANDARDS					
ORGANISM	TARGET	REJECT	FREQUENCY OF TESTING	LABORATORY & UKAS NUMBER	
Mould	<20cfu/g	>20cfu/g	Every batch	ILS Testing Servives - UKAS 4065	
Yeast	<20cfu/g	>20cfu/g	Every batch	ILS Testing Servives - UKAS 4065	
Lactobacillus @ 30°C	<10cfu/g	>10cfu/g	Every batch	ILS Testing Servives - UKAS 4065	



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	ORGANOLEPTIC STANDARDS							
TARGET REJECT								
VISUAL STANDARDS	Colour is clear, very pale green-yellow, almost colourless and sparkling.	Colour not as described						
AROMA	Aroma is sweet with the floral characteristics of elderflowers with a hint of citrus and lemon.	Any off or fermented aromas.						
FLAVOUR	Flavour is sweet and floral, fresh elderflower with a hint of citrus lemon.	Any off or fermented flavours.						
TEXTURE	Sparkling and mouthfeel associated with sugary drinks.	Thin / watery.						

HACCP, CRITICAL LIMITS & CONTROLS

Belvoir Farm Drinks Ltd employes a strict food safety control programme governed by the Codex Principles of HACCP.

ССР	CONTROL	CRITICAL LIMIT	MONITORING PROCESS
1	Flash Pasteurisation	Pasteurisation Units: >25,000	Flow rate set at 3000 & PU target 30,000 ± 5,000 PUs. Recirculation confirmed as functional at start up. Automatic product diversion if <25,000PUs.
2	Inline Filtration	250μm inline filter	Confirmation of filter presence and integrity at the start of the run.
3	Bottle Rinsing	Visually inspected and fully operational	Observation of rinsing carousel through 1 full revolution to confirm spray jet functionality.
4	Tunnel Pasteurisation	Minimum of 450 PU's at the product core for all standard bottled products and a minimum of 350 PU's for all canned products Minimum product temperature 70oC.	Confirmation of pasteuriser set points throughout the run. Process verfication via interal temperature data loggers (confirms residence line, thermal processing profiles).
5	Hot Infusion	Liquid must remain above 55°C	Monitoring of processing parameters via calibrated temperature probe and data logger.
6	Air Rinsing of Cans	All rinser jets are functional at all times and the correct air pressure is being used. Range (3.5 to 4 bar)	Visual inspection by filler operator of can rinser completed every hour to check for the air pressure.
7	Can Seamer	All cans removed. Seamer cleaned after smash	Record all seamer smashes on Can Filler Room and CCP checks



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DATE CODE INFORMATION

DATE CODE FORMAT:

Date codes are printed on the base of the can and are in the format MMM / YYYY unless otherwise stated. All date codes are Best Before End (BBE) and also contain production run information such as Julian codes and line references to aid with traceability.



WARRENTY STATEMENT & APPROVAL

To the best of our knowledge, the product and packaging outlined in this specification complies with current UK and EU regulations. Belvoir Farm Drinks Ltd. Has been audited against the latest BRC standards as well as organic accredited by the Organic Food Federation for all organic products.