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**BELVOIR FARM
 QUALITY MANAGEMENT SYSTEM**

FINISHED PRODUCT SPECIFICATION

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

REF: 3.6.2 VERSION NO. 1

PRODUCT: Delicious & Light Raspberry Lemonade

SPEC CREATION DATE: 12/05/2023 VERSION NUMBER: 2 REVISION DATE: 06/07/2023

PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	4 PACK BARCODE	OUTER CASE BARCODE
	Can	4 x 330ml	4108-C330-4-UK	50 22019 25 391 3	050 22019 25 891 8
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	INDIVIDUAL CAN BARCODE	12 PACK CASE BARCODE
	Can	12 x 330ml	4108-C330-12-UK	50 22019 25 191 9	050 22019 25 591 7

MANUFACTURER'S DETAILS

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

E-MAIL: info@belvoirfarm.co.uk CUSTOMS TARIFF CODE: N/A

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

TECHNICAL CONTACT: John Wills E-MAIL: John.Wills@belvoirfarm.co.uk

PRODUCT INFORMATION

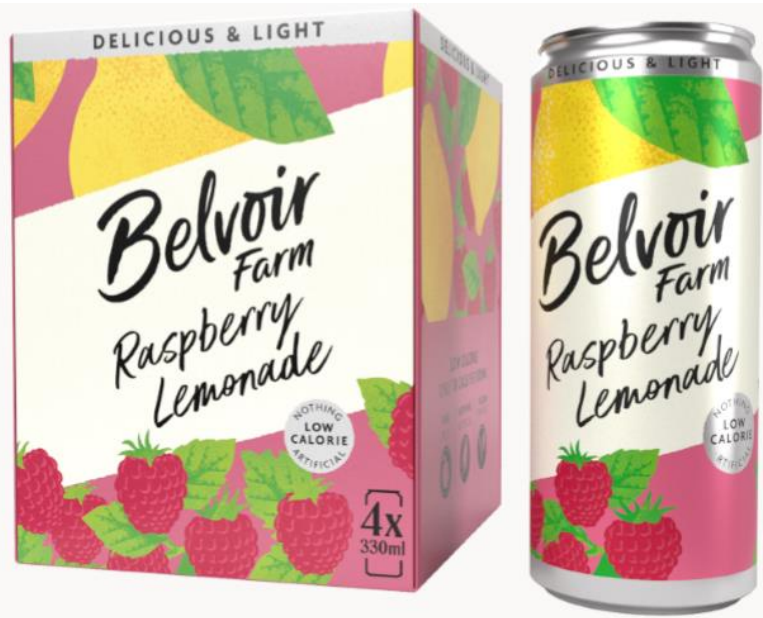
PRODUCT DESCRIPTION (COMMERCIAL):
 Light Sparkling drink.

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 INFORMATION

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 SO ₂		✓	
Lupin and their derivatives		✓	
Molluscs and their derivatives		✓	

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	TOLERANCE	FREQUENCY OF TESTING
CARBONATION (volumes)	2.05	± 0.15	Half Hourly
BRIX	4.5	± 0.2	Half Hourly
pH	3	± 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	Mid - pink colour, cloudy & sparkling. Some sediment is present at the bottom of the can - this is naturally occurring from the fruit juices.	Colour not as described
AROMA	The aroma is of fresh raspberry & lemon.	Any off or fermented aromas.
FLAVOUR	The flavour is of a fresh raspberries & lemon.	Any off or fermented flavours.
TEXTURE	Sparkling, medium bodied mouthfeel.	Thin / watery.

HACCP, CRITICAL LIMITS & CONTROLS

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

CCP	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 verification 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.
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Cans:



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.