


RECEIVED
 Thomas Ridley QC Dept.
 3:06 pm, 18 Jan 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. While 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 values and dietary or allergy advice may change from time to time, we recommend that our clients carefully read the product label prior to using or consuming any such products. You should not rely upon this information as a substitute for your own professional assessment as to the suitability or otherwise of any given product.

	BELVOIR FARM QUALITY MANAGEMENT SYSTEM		APPROVED: Terry Sweetlove
	FINISHED PRODUCT SPECIFICATION		POSITION: Food Safety Tech
	REF: 3.6.2	VERSION NO. 3	ISSUE DATE: 06/01/2022

PRODUCT:	Non-Alcoholic Lime & Yuzu Mojito Cans				
SPEC CREATION DATE	18/05/2023	VERSION NUMBER:	2	REVISION DATE:	19/06/2023
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	4 PACK BARCODE	OUTER CASE BARCODE
	Can	4 x 250ml	4284-C250-4-FRAUS	50 22019 81 331 5	050 22019 27 631 8
	UNIT	TRADE UNIT	BELVOIR PROD. CODE	INDIVIDUAL CAN BARCODE	12 PACK CASE BARCODE
	Can	12 x 250ml	4284-C250-12-FRAUS	50 22019 96 031 6	050 22019 02 331 8

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):	
Sparkling mocktail blended with lime and yuzu juices, and mint extract.	
QUANTITY	
VOLUME:	250ml e
<i>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.</i>	
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.	



**BELVOIR FARM
QUALITY MANAGEMENT SYSTEM**

FINISHED PRODUCT SPECIFICATION

APPROVED:	Terry Sweetlove
POSITION:	Food Safety Tech
ISSUE DATE:	06/01/2022

REF: 3.6.2

VERSION NO. 3

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)	2.4	± 0.1	Half Hourly
BRIX	8.0	± 0.5	Half Hourly
pH	2.55	± 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



BELVOIR FARM
QUALITY MANAGEMENT SYSTEM

FINISHED PRODUCT SPECIFICATION

APPROVED:	Terry Sweetlove
POSITION:	Food Safety Tech
ISSUE DATE:	06/01/2022

REF: 3.6.2

VERSION NO. 3

ORGANOLEPTIC STANDARDS

	TARGET	REJECT
VISUAL STANDARDS	Light green colour and it is opaque. Some sediment is present from the natural fruit juices	Not as described
AROMA	Tropical & citrus lime, yuzu and a touch of mint	Off or fermented aromas
FLAVOUR	Sharp fresh lime juices with a tropical flavour, citrus yuzu and a hint of mint. Crisp, clean finish.	Off flavours or significant loss of flavours as described
TEXTURE	Sparkling, medium bodied mouthfeel.	Very thin / watery, lack of carbonation

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



BELVOIR FARM
QUALITY MANAGEMENT SYSTEM

FINISHED PRODUCT SPECIFICATION

APPROVED:	Terry Sweetlove
POSITION:	Food Safety Tech
ISSUE DATE:	06/01/2022

REF: 3.6.2

VERSION NO. 3

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.

4 Pack Carton:





BELVOIR FARM
QUALITY MANAGEMENT SYSTEM

FINISHED PRODUCT SPECIFICATION

APPROVED:	Terry Sweetlove
POSITION:	Food Safety Tech
ISSUE DATE:	06/01/2022

REF: 3.6.2

VERSION NO. 3

Individual Can:



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.