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

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As product information, ingredients, nutrition of quality and safety or other information may change from time to time, we recommend that you always carefully read the product label prior to the use of consumables and each product. You should not rely on this information or records for any other purpose and your own assessment as to the suitability or appropriateness of any consumable product.



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:	Non-Alcoholic Passionfruit Martini				
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	4263-C250-4-FRAUS	50 22019 82 331 4	050 22019 28 631 7
	UNIT	TRADE UNIT	BELVOIR PROD. CODE	INDIVIDUAL CAN BARCODE	12 PACK CASE BARCODE
	Can	12 x 250ml	4263-C250-12-FRAUS	50 22019 94 031 8	050 22019 03 331 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 CODI	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 with the taste of real juice and a touch of vanilla.

QUANTITY
 VOLUME: 250ml **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 SO2		✓	
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	7.8	± 0.5	Half Hourly
pH	2.85	± 0.25	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	A bright, warm, yellow, opaque coloured liquid, with sediment present from the passionfruit and lime juices.	Not as described. Excessive sediment.
AROMA	Aroma is of sweet citrus & tropical passionfruit juice with a sweet vanilla note.	Not as described. Any off aromas.
FLAVOUR	Flavour is of dominant sweet, citrus, tropical passionfruit with a subtle citrus lime note and a hint of vanilla.	Not as described. Any off flavours.
TEXTURE	Mouthfeel is slightly fibrous typical of passionfruit juice and medium bodied with bubbles from the gentle carbonation.	Not as described or flat.

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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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.