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

RECEIVED

Thomas Ridley QC Dept.
11:41 am, 5 Aug 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst 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 guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.


PRODUCT:	Ginger Beer				
SPEC CREATION DATE	01/08/2022	VERSION NUMBER:	3	REVISION DATE:	10/07/2023
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	12 x 250ml	4065-B250-12-UK	5022019090310	05022019093311
	Bottle	6 x 750ml	4065-B750-6-UK	5022019090112	05022019092116
	Bottle	12 x 250ml	4065-C250-12-UK	5022019090815	05022019092819


MANUFACTURER'S DETAILS

ADDRESS: Belvoir Farm Drinks Ltd. Barketstone Lane, Bottesford NG13 0DH	TELEPHONE NUMBER: 01476 870 114
E-MAIL: info@belvoirfarm.co.uk	CUSTOMS TARIFF CODE: 22021000

PRODUCTION CONTACT: Glenn Morley	E-MAIL: glenn@belvoirfarm.co.uk
TECHNICAL CONTACT: Laura Dodd	E-MAIL: laura.dodd@belvoirfarm.co.uk

PRODUCT INFORMATION

	PRODUCT DESCRIPTION (COMMERCIAL): <p style="text-align: center;">Sparkling, ready to drink.</p>
	QUANTITY
	VOLUME: 250ml, 750ml e , 4 x 250ml e 6 per case <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: <p style="text-align: center;">Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.</p>	
STORAGE ONCE OPEN: Sparkling products all require refrigeration once opened and must be consumed within 3 days. 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
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See back of pack labels. All values determined by calculation and verified by external analysis.

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FINISHED PRODUCT ANALYSIS

CHEMICAL STANDARDS			
TEST	TARGET	TOLERANCE	FREQUENCY OF TESTING
CARBONATION (volumes)	2.05	± 0.15	Half Hourly
BRIX	8.0	± 0.5	Half Hourly
pH	2.9	± 0.3	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

ORGANOLEPTIC STANDARDS		
	TARGET	REJECT
VISUAL STANDARDS	The ginger beer is an opaque, pale straw yellow / orange in colour.	Colour is not as described. It is normal for a small amount of solids to settle to the bottom of the bottle over time.
AROMA	The aroma is of citrus, fresh ginger.	Not as described. Any off aromas.
FLAVOUR	The flavour is a sweet, citrus, fresh ginger with a spicy heat kick.	Off flavours or significant loss of described ginger flavour, product lacking warm kick
TEXTURE	Sparkling and slightly thick mouthfeel associated with sugary drinks.	Thin / watery mouthfeel, 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

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DATE CODE FORMAT:	Date codes are printed on the neck of the bottle 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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BELVOIR FARM
QUALITY MANAGEMENT SYSTEM

FINISHED PRODUCT SPECIFICATION

APPROVED: Terry Sweetlove

POSITION: Food Safety Tech

REF: 3.6.2

VERSION NO. 3

ISSUE DATE:

06/01/2022

Our 100% natural Ginger Beer is brewed with fresh root ginger and pressed ginger juice for a genuinely spicy taste with a fiery kick.

Ingredients: carbonated spring water, sugar, lemon juice from concentrate, fresh root ginger infusion 2%, pressed ginger juice 1%, ginger extracts, lemon extract, capsicum extract.

Some juices may settle, turn the bottle gently before opening to wake its natural goodness. Free from all artificial ingredients, sweeteners and preservatives..

Nutritional Info Per 100ml

Energy kJ/kcal 137/32
Carbohydrate 8.1g
of which sugars 7.8g



Contains negligible amounts of fat, saturates, protein and salt. Non-alcoholic. Suitable for vegetarians and vegans. Best before end, see neck.

Please get in touch with us at the Farm:
www.belvoirfarm.co.uk | +44 (0)1476 870 286

Crafted in the UK by:

Belvoir Farm Drinks Ltd,
Bottesford, NG13 0DH.

250ml e



4065/1

At Belvoir Farm, we've been helping nature do its thing since 1984, caretaking the wild eco-systems of our little corner of Leicestershire to help them flourish.

Our 100% natural Ginger Beer is brewed with fresh root ginger and pressed ginger juice for a genuinely spicy taste with a fiery kick.

Alternatively, use as a mixer with vodka, whisky or rum.

Ingredients: carbonated spring water, sugar, lemon juice from concentrate, fresh root ginger infusion 2%, pressed ginger juice 1%, ginger extracts, lemon extract, capsicum extract.

Some juices may settle, turn the bottle gently before opening to wake its natural goodness. Free from all artificial ingredients, sweeteners and preservatives. Store in a cool dark place. Once opened please keep in the fridge and use within 3 days.

Nutritional Info Per 100ml

Energy kJ/kcal 137/32
Carbohydrate 8.1g
of which sugars 7.8g



Contains negligible amounts of fat, saturates, protein and salt.

Non-alcoholic. Suitable for vegetarians and vegans. Best before end, see neck.

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Crafted in the UK by:

Belvoir Farm Drinks Ltd, Bottesford, NG13 0DH.



4076/1

750ml e

100% Natural

Traditionally brewed

100% Natural

Keep chilled in the fridge

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.