
	BELVOIR FARM			
	QUALITY MANAGEMENT SYSTEM			
	FINISHED PRODUCT SPECIFICATION			
	REF: 3.6.2	3	APPROVED:	Perry Shaw
			POSITION:	Product & Spec Tech
			ISSUE DATE	14/10/2024

PRODUCT:	Sparkling Elderflower				
SPEC CREATION DATE:	01/08/2021	VERSION NUMBER:	5	REVISION DATE:	09/04/2025
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	12 x 275 ml	4102-B275-12-UK	5022019010714	05022019013715
	Bottle	6 x 750 ml	4102-B750-6-UK	5022019010110	05022019012114

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: Laura Dodd		E-MAIL: laura.dodd@belvoirfarm.co.uk			

PRODUCT INFORMATION	
	PRODUCT DESCRIPTION (COMMERCIAL):
	Our Sparkling Elderflower is made using our traditional family recipe blending hand-picked elderflower with lemon juice and pure spring
	QUANTITY
	VOLUME: 275 ml e , 750 ml 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:	
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.	

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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)	2.05	± 0.15	Half Hourly
BRIX	8.0	± 0.2	Half Hourly
pH	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 Services - UKAS 4065
Yeast	<20cfu/g	>20cfu/g	Every batch	ILS Testing Services - UKAS 4065
Lactobacillus @ 30°C	<10cfu/g	>10cfu/g	Every batch	ILS Testing Services - UKAS 4065

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ORGANOLEPTIC STANDARDS		
	TARGET	REJECT
VISUAL STANDARDS	Colour is clear, very pale green-yellow, almost colourless and sparkling.	Colour is not as described or is opaque and cloudy, or has the presence of solids.
AROMA	Aroma is sweet with the floral characteristics of elderflowers with a hint of citrus and lemon.	Off or fermented aromas, or presence of strong 'ammonia' aroma.
FLAVOUR	Flavour is sweet and floral, fresh elderflower with a hint of citrus lemon.	Off flavours or significant loss of described flavours. Lack of elderflower & lemon.
TEXTURE	Sparkling and slightly thick mouthfeel associated with sugary drinks.	Presence of solids and 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	250 µm 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 400 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 70°C.	Confirmation of pasteuriser set points throughout the run. Process verification via internal 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.

DATE CODE INFORMATION

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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Sparkling Elderflower Drink. Ingredients: carbonated spring water, sugar, elderflowers, pressed lemon juice, citric acid.

Boisson gazeuse à la fleur de sureau. Ingrédients: eau de source gazeifiée, sucre, fleurs de sureau, jus de citron pressé, acidifiant: acide citrique.

Koolzuurhoudende vlierbloesem frisdrank. Ingrediënten: koolzuurhoudend bronwater, suiker, vlierbloesem, geperst citroensap, voedingszuur: citroenzuur.

Holunderblütenlimonade. Zutaten: Kohlensäurehaltiges Quellwasser, Zucker, Holunderblüten, gepresster Zitronensaft, Säureregulator: Citronensäure.

Non-alcoholic. Suitable for vegetarians and vegans. Best before end, see neck.
Sans alcool. À consommer de préférence avant fin: voir sur le col. Alcoolvrij.
Ten minste houdbaar tot einde: zie hals van de fles. Alkoholfrei. Minstens
haltbar bis Ende: siehe Flaschenhals.

Nutritionals/Valeurs Nutritionnelles/ Voedingswaarden/Nährwerte	Per 100ml/ Pour 100ml
Energy/Energie/Energie kJ/kcal	135/32
Fat/Matières grasses/Vetten/Fett	0.0g
of which saturates/dont acides gras saturés/waarvan verzadigde vetzuren/davon gesättigten fettsäuren	0.0g
Carbohydrate/Glucides/Koolhydraten/ Kohlenhydrate	7.9g
of which sugars/dont sucres/ waarvan suikers/davon zucker	7.8g
Protein/Protéines/Eiwitten/Eiweiß	0.0g
Salt/Sel/Zout/Salz	0.0g



Crafted by: Belvoir Farm Drinks Ltd, Bottesford, NG13 0DH.
IRL: Valeo Foods, Merrywell Ind Est, Ballymount, Dublin 12.
France: Mediascore Food, 22 Rue Magellan, 94370
Sucy-en-Brie. **BENELUX:** D-drinks BV, Onderwijsboulevard
576 's-Hertogenbosch 5223 DN Nederland.
www.belvoirfarm.co.uk | info@belvoirfarm.co.uk

275ml 
4102/UKFRBENDIR/1

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Hand-Picked
Flowers

Keep chilled
in the fridge

**Belvoir
Farm**
**Sparkling
Elderflower**

CAREFULLY SELECTED
CRAFTED
WITH
NATURE
SIMPLE INGREDIENTS

traditional family
recipe made by infusing
fresh elderflowers

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 Sparkling Elderflower is made using our traditional family recipe blending hand-picked elderflowers with lemon juice and pure spring water for a delicately refreshing taste.

Alternatively, mix with white wine for a spritzer or use as a mixer with vodka or gin.

Ingredients: carbonated spring water, sugar, elderflowers, pressed lemon juice, citric acid.

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	135/32
Carbohydrate	7.9g
of which sugars	7.8g



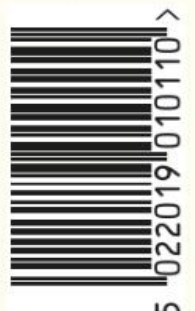
Contains negligible amounts of fat, saturates, protein and salt.

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.



4119/1

750ml e

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.