



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

PRODUCT:	Ginger Beer				
SPEC CREATION DATE:	01/08/2022	VERSION NUMBER:	5	REVISION DATE:	22/01/2025
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	12 x 275ml	4065-B275-12-UK	5022019090310	05022019093311
	Bottle	6 x 750ml	4065-B750-6-UK	5022019090112	05022019092116

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 100% natural Ginger Beer is brewed with fresh root ginger and pressed ginger juice for a genuinely spicy taste with a firey kick	
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)	2.4	± 1	Half Hourly
BRIX	7.5	± 0.2	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 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	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

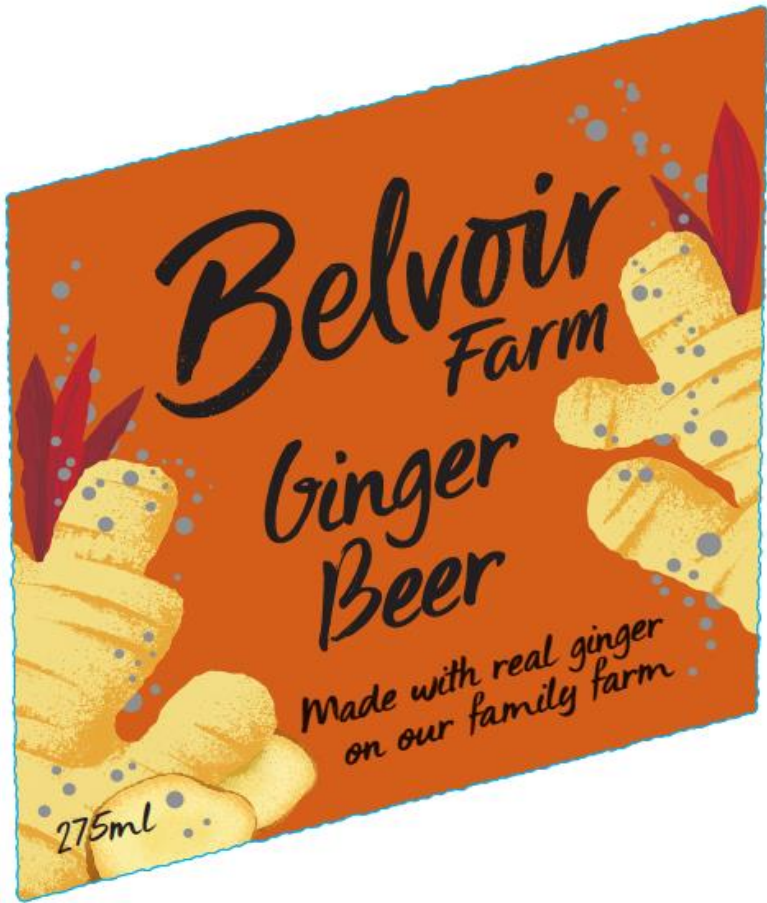
Belvoir Farm Drinks Ltd employs a strict food safety control programme governed by the Codex Principles of HACCP.

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

Boisson gazeuse aux racines de gingembre. Ingrédients: eau de source gazeifiée, sucre, jus de citron à base de concentré, infusion de racines fraîches de gingembre 2%, jus de gingembre pressé 1%, extraits de gingembre.

Koolzuurhoudende gember frisdrank. Ingrediënten: koolzuurhoudend bronwater, suiker, citroensap uit sapconcentraat, verse gemberwortelinfusie 2%, geperst gembersap 1%, gemberextracten.

Ingwerlimonade. Zutaten: Kohlensäurehaltiges Quellwasser, Zucker, Zitronensaft aus Konzentrat, frischer Ingwerwurzelauflguss 2%, gepresster Ingwersaft 1%, Ingwerextrakt.

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

Nutritionals/Valeurs Nutritionnelles/ Voedingswaarden/Nährwerte	Per 100ml/ Pour 100ml
Energy/Energie/Energie kJ/kcal	137/32
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	8.1g
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 

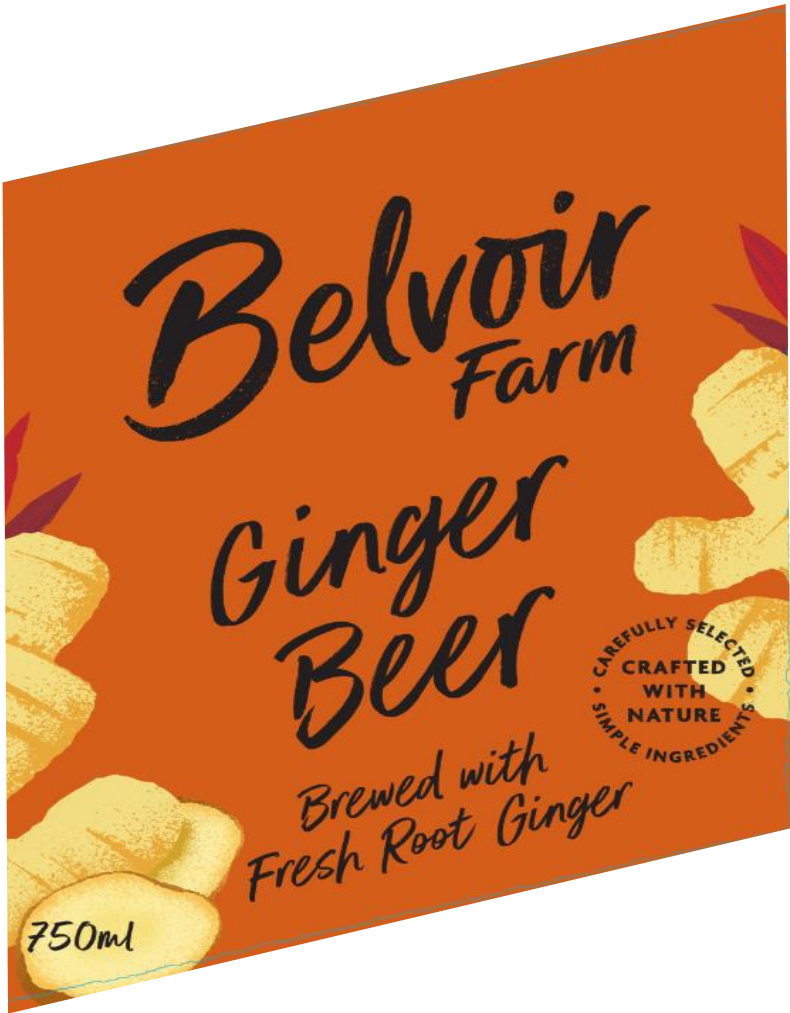
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Ginger Beer sparkling soft drink

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 made the proper way, traditionally brewed with an infusion of fresh root ginger and pressed ginger juice for a fresh & fiery taste.

Delicious on its own or use as a mixer with vodka, whisky or rum.

Spot the real ginger pieces?
Turn the bottle before drinking to unlock the taste sensation.

Ingredients: carbonated spring water, sugar, fresh root ginger infusion 2%, ginger juice 1%, ginger extracts.

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.

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.



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4065/2

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.