



FINISHED PRODUCT SPECIFICATION

REF: 3.6.2

APPROVED: Perry Shaw
POSITION: Product & Spec Tech
ISSUE DATE: 14/10/2024

PRODUCT:		Freshly Squeezed Lemonade						
SPEC CREATION DATE:	01/08	/2022	/2022 VERSION NUMBER: 4			REVISION DATE:	17/04/2025	
	UNIT	TRADI	UNIT	BELVOIR P	ROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE	
PRODUCT INFO:	Bottle	12 x 275 ml		4063-B275-12-UK		5022019060719	05022019063710	
	Bottle	6 x 7	50 ml	ml 4063-B750		5022019060115	05022019062119	

MANUFACT	JRER'S	DETAILS
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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 Lemonade is based on our home-made recipe and blends freshly-squeezed lemons with pure spring water

	QUANTITY	
VOLUME:	250ml, 750ml 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:

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	VEC	l NO	IT VEC. WILLIAM CREDIENTS		

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	
VEGETARIANS	✓		COELIACS
VEGANS		✓	NUT ALLERGIE

	YES	NO
COELIACS	✓	
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 TOLERENCE FREQUENCY OF TESTING						
CARBONATION (volumes)	2.05	± 0.15	Half Hourly			
BRIX	7.5	± 0.2	Half Hourly			
рН	2.4	± 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	Cloudy natural pale yellowy / green colour - product may settle / require inversion.	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	Zesty / intense lemony aroma.	Not as described. Any off aromas.				
FLAVOUR Sweet zesty / intense lemony flavour		Off flavours or significant loss of described lemon flavour, lack of carbonation.				
TEXTURE Sparkling and slightly thick moutant associated with sugary drink		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.

ССР	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 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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Our 100% natural Lemonade is based on our home-made recipe and blends freshly-squeezed lemons with pure spring water for deliciously, zesty refreshment. Serve chilled over ice for a very refreshing drink.

Ingredients: carbonated spring water, freshly squeezed lemon juice 9%, sugar.

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

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Per 100ml

Energy kJ/kcal Carbohydrate of which sugars 137/32 8.1g 7.9g

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

Non-alcoholic. Suitable for vegetarians. 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.

IRL: Valeo Foods, Merrywell Ind Est, Ballymount, Dublin 12.







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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 Lemonade is based on our home-made recipe and blends freshly-squeezed lemons with pure sparkling spring water for deliciously zesty refreshment.

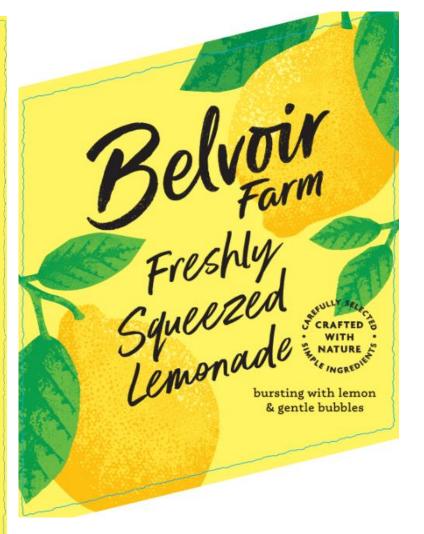
Alternatively, use as a bubbly mixer for vodka or gin.

Ingredients: carbonated spring water, freshly squeezed lemon juice 9%, sugar.

Some fruit 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 wit	<u> </u>			
Nutritional Info	Per 100ml	<u></u>		
Energy kJ/kcal Carbohydrate of which sugars	137/32 8.1g 7.9g	19"060		
Contains negligible a saturates, protein ar	220			
Non-alcoholic. Suitable for vegetarians. Best before end, see neck.				
Please get in touch wi www.belvoirfarm.co.uk		4075/1 750ml		
Crafted in the UK by: Belvoir Farm Drinks Ltd, Bottesford, NG13 ODH.				



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.