

	BELVOIR FARM QUALITY MANAGEMENT SYSTEM			<small>Approved by: [Signature] by the respective product manufacturers (BMS) on one of the following information and complete accuracy, on the whether appear or implied, guarantee or representation or complete or any implied. As goods are delivered, together, additional goods which may change from time to time, are accepted by the customer. The customer agrees to accept the goods and not make any claim against the manufacturer as to the liability or performance of the goods.</small>	
	FINISHED PRODUCT SPECIFICATION		APPROVED:		Perry Shaw
			POSITION:		Product & Spec Tech
	REF: 3.6.2	3	ISSUE DATE:		14/10/2024

PRODUCT:	Sparkling Pink Apple Juice				
SPEC CREATION DATE:	01/08/2022	VERSION NUMBER:	6	REVISION DATE:	09/04/2025
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	12 x 275 ml	4225-B275-12-UK	5022019320714	05022019323715
	Bottle	6 x 750 ml	4225-B750-6-UK	5022019320110	05022019321117

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):

Sparkling pink apple juice made with 100% fruit juice

QUANTITY

VOLUME: 275ml, 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.

	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 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	1.0 ±	Half Hourly
BRIX	11.0	0.5 ±	Half Hourly
pH	3.5	2.0 ±	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

	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

ORGANOLEPTIC STANDARDS		
	TARGET	REJECT
VISUAL STANDARDS	The drink is a warm pink - rose gold colour with a slight opacity. Some sediment may be present, this is naturally occurring from the apple juice	Significant deviation from described visual standard.
AROMA	Aroma is of sweet, crisp apple juice	Off / fermented aromas or significant loss of described aroma.
FLAVOUR	Flavour is of sweet, crisp apple juice	Off flavours or significant loss of described flavours.
TEXTURE	Gently sparkling with medium bodied mouthfeel with a clean, crisp finish	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.
-------------------	--



FINISHED PRODUCT SPECIFICATION

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

REF: 3.6.2

3



Sparkling Pink Apple Juice

Our 100% natural Sparkling Pink Apple Juice is made from 100% fruit juice with no added sugar. Serve chilled over ice for a naturally refreshing drink.

Ingredients: apple juice from concentrate 94%, apple juice 5%, elderberry juice from concentrate.

Some fruit 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	180/42
Carbohydrate	10.0g
of which sugars	9.6g


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

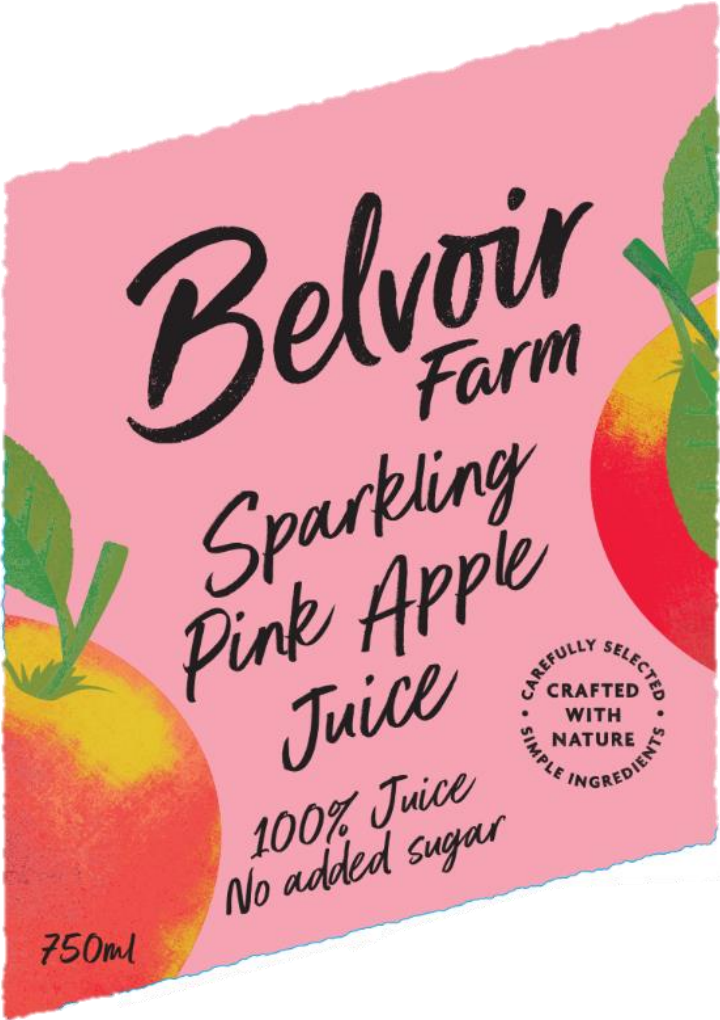
4225/UK/1



5 022019 320714 >

275ml e

	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



Sparkling Pink Apple Juice 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 sparkling pink apple juice is made from 100% fruit juice with no added sugar. Serve chilled over ice for a naturally refreshing drink.

Ingredients: apple juice from concentrate 94%, apple juice 5%, elderberry juice from concentrate.

Boisson pétillantes à la pomme rose. Ingrédients: jus de pomme de concentré 94%, jus de pomme 5%, jus-couleur de baie de sureau à base de concentré.

Nutritionals Valeurs Nutritionnelles	Per 100ml Pour 100ml	Non-alcoholic. Suitable for vegetarians and vegans. Best before end, see neck. Sans alcool. Convient aux végétariens et aux végétaliens. À consommer de préférence avant fin: voir sur le col.
Energy/Energie kJ/kcal	180/42	
Fat/matières grasses	0.0g	
of which saturates/ dont acides gras saturés	0.0g	
Carbohydrate/Glucides	10.0g	
of which sugars/ dont sucres	9.6g	
Protein/protéines	0.0g	
Salt/sel	0.0g	

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 within 3 days.

Peut présenter un léger dépôt naturel. À conserver dans un endroit frais et à l'abri de la lumière. Une fois ouvert, conserver au réfrigérateur et consommer dans les 3 jours.

Crafted by: Belvoir Farm Drinks Ltd, Bottesford, NG13 0DH. Distribué en France par Mediascore Food, 22 Rue Magellan, 94370 Sucy-en-Brie.

www.belvoirfarm.co.uk | info@belvoirfarm.co.uk

750ml e

Barcode: 5 022019 320110 >

4225/UKFR/1

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.