

BELVOIR FARM QULITY MANAGEMENT SYSTEM



FINISHED PRODUCT SPECIFICATION

REF: 3.6.2

APPROVED: Perry Shaw

POSITION: Product & Spec Tech

ISSUE DATE: 14/10/2024

PRODUCT:	Raspberry Lemonade							
SPEC CREATION DATE:	01/08	/2022	VERSION N	UMBER:	5	REVISION DATE:	04/04/2025	
	UNIT	TRAD	E UNIT	BELVOIR P	ROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE	
PRODUCT INFO:	Bottle	12 x 275ml		4120-B275-12-UK		5022019480319	05022019483310	
	Bottle	6 x 7	'50ml	4120-B7	50-6-UK	5022019480111	05022019482115	

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 sparkling Raspberry Lemonade is made with real pressed lemon and raspberry juices blended with spring water

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VOLUME: 275 ml, 750 ml **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.



Lupin and their derivatives

Molluscs and their derivatives

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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		✓					

PRODUCT SAFETY INFORMATION

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	✓		
VEGANS	✓		

	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	2.7	± 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			



AROMA

FLAVOUR

TEXTURE

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Fresh raspberry & lemon aroma

Fresh traditional lemonade flavour with

raspberry notes

Sparkling and slightly thick mouthfeel

associated with sugary drinks

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Off or fermented aromas

Off flavours or significant loss of described

characteristics

Thin watery, lack of carbonation

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		ORGAN	OLEPTIC STANDARDS				
ONGANOLLI NE STANDANDS							
		TAR	GET		REJ	ECT	
VISUAL S	TANDARDS	Bright natural red pi cloud	nk colour with some liness	Colour is	not	as described	

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.	_
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.



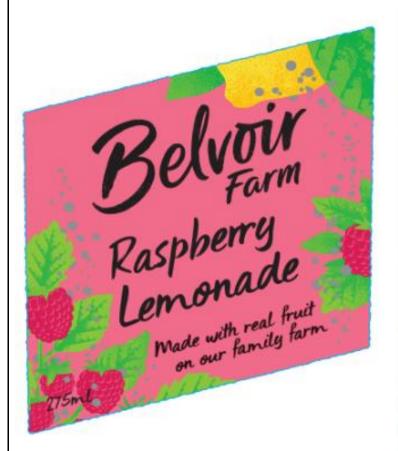
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Our 100% natural sparkling Raspberry Lemonade is made with real pressed lemon and raspberry juices blended with spring water for a refreshingly fruity alternative to traditional lemonade. Serve chilled over ice.

Ingredients: carbonated spring water, sugar, pressed lemon juice 7%, pressed raspberry juice 4%.

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

and	d preservatives	4120/UK/1
Nutritional Info	Per 100ml	412U/UK/1
Energy kJ/kcal Carbohydrate of which sugars	129/30 7.5g 7.3g	37.15
Contains negligible amou of fat, saturates, protein Non-alcoholic. Suitable f and vegans. Best before	19-48(
Please get in touch with www.belvoirfarm.co.uk +44 (0)1476 870 286	0220	
Crafted in the UK by: B Drinks Ltd, Bottesford, I		2
IRL: Valeo Foods, Merry Ballymount, Dublin 12.	well Ind Est,	275ml C

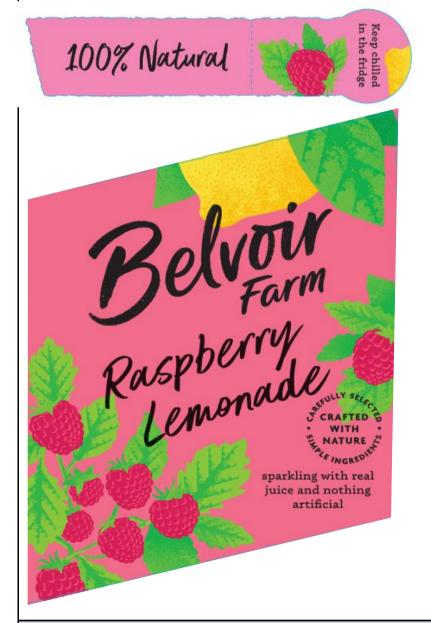


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At Belvoir Farm, we've been helping nature do its thing since 1984, caretaking the wild eco-systems of our little corner of Leicestershire to help them flourish.

Our 100% natural sparkling
Raspberry Lemonade is made with
real pressed lemon and raspberry
juices blended with pure spring water
for a refreshingly fruity alternative
to traditional lemonade.

Ingredients: carbonated spring water, sugar, pressed lemon juice 7%, pressed raspberry juice 4%.

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

Nutritional Info Per 100ml

Energy kJ/kcal 129/30
Carbohydrate of which sugars 7.3g

fridge and use within 3 days.

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 ODH.

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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.