



BELVOIR FARM
QUALITY MANAGEMENT SYSTEM

FINISHED PRODUCT SPECIFICATION

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

REF: 3.6.2

3


PRODUCT:	Raspberry Lemonade				
SPEC CREATION DATE:	01/08/2022	VERSION NUMBER:	5	REVISION DATE:	04/04/2025
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	12 x 275ml	4120-B275-12-UK	5022019480319	05022019483310
	Bottle	6 x 750ml	4120-B750-6-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	
QUANTITY	
VOLUME:	275 ml, 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
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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	7.5	± 0.2	Half Hourly
pH	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

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ORGANOLEPTIC STANDARDS		
	TARGET	REJECT
VISUAL STANDARDS	Bright natural red pink colour with some cloudiness	Colour is not as described
AROMA	Fresh raspberry & lemon aroma	Off or fermented aromas
FLAVOUR	Fresh traditional lemonade flavour with raspberry notes	Off flavours or significant loss of described characteristics
TEXTURE	Sparkling and slightly thick mouthfeel associated with sugary drinks	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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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.

Nutritional Info	Per 100ml
Energy kJ/kcal	129/30
Carbohydrate	7.5g
of which sugars	7.3g


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.

4120/UK/1



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275ml e

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100% Natural



Keep chilled in the fridge



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 fridge and use within 3 days.

Nutritional Info	Per 100ml
Energy kJ/kcal	129/30
Carbohydrate	7.5g
of which sugars	7.3g

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

Non-alcoholic. Suitable for vegetarians and vegans. Best before end, see neck.

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4120/1

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.