



FINISHED PRODUCT SPECIFICATION

REF: 3.6.2

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

PRODUCT:	Non-Alcoholic Raspberry Margarita						
SPEC CREATION DATE:	08/11	/2024	2024 VERSION NUMBER:		1	REVISION DATE:	
PRODUCT INFO:	UNIT	TRADI	E UNIT	BELVOIR PI	ROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
PRODUCT INFO.	Can	12 x 2	250 ml	4365-C25	50-12-UK	5022019711314	05022019713318

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 mocktail blended with raspberry and lime juice.

QUANTITY

VOLUME:

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:

These products are "non-preserved" and therefore it is important that the open instructions and recommended storage conditions are followed.

Cans - single serve, non- resealable container - do not store once opened.

PRODUCT SAFETY INFORMATION



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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		✓	
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	
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)	2.5	2.4 - 2.6	Half Hourly		
BRIX	8.0	7.5 - 8.5	Half Hourly		
pH	2.7	2.5 - 2.9	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	

ORGANOLEPTIC STANDARDS					
	TARGET	REJECT			



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VISUAL STANDARDS	Bright red colour, opaque with some sediment present from raspberry and lime juices	Not as described [®]
AROMA	Fresh raspberry and zesty lime, with notes of tequila	Not as described and off odours present [□]
FLAVOUR	Sweet, tangy raspberry dominates the flavour with a citrus lime note and a hint of tequila	Not as described and off flavour present ¹ ■
TEXTURE	Medium bodied with bubbles from carbonation	Not as described or flat⊡

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.
6	Air Rinsing of Cans	All rinser jets are functional at all times and the correct air pressure is being used (3.5 ± 0.5)	Visual inspection by filler operator of can rinser completed every hour to check for the air pressure.
7	Can Seamer	All cans removed. Seamer cleaned after smash	Record all seamer smashes on Can Filler Room and CCP checks

DATE CODE INFORMATIO	N
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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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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.