

	BELVOIR FARM QUALITY MANAGEMENT SYSTEM			
	FINISHED PRODUCT SPECIFICATION			APPROVED:
				Perry Shaw
				POSITION:
REF: 3.6.2		4		ISSUE DATE:
				Product & Spec Tech
				23/04/2025

PRODUCT:	FRUITZ Sparkling Cherry				
SPEC CREATION DATE:	26/08/2025	VERSION NUMBER:	1	REVISION DATE:	
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Can	24 x 330 ml	4405-C330-24-UK	5022019541911	05022019724918

MANUFACTURER'S DETAILS					
ADDRESS:			TELEPHONE NUMBER:		
Belvoir Farm Drinks Ltd. Barkestone Lane, Bottesford NG13 0DH			01476 870 114		
E-MAIL:			CUSTOMS TARIFF CODE:		
info@belvoirfarm.co.uk			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	
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	PRODUCT DESCRIPTION (COMMERCIAL):
	Sparkling soft drink - ready to drink
	QUANTITY
	VOLUME: 330 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:
	Canned drinks must be consumed once opened.
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 SO ₂		✓	
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)	2.3	± 0.1	Half Hourly
BRIX	5.0	± 0.2	Half Hourly
pH	3.4	± 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	Warm cherry red colour, slightly opaque. Some sediment might be present at the bottom of the bottle – this is naturally occurring from the fruit juices.	Colour of finished product not as described. Excessive sediment.
AROMA	Cherry and fresh raspberries.	Off or fermented aroma. Lacking cherry or raspberry , chemical aroma.
FLAVOUR	Cherry followed by raspberry with a slight sharpness from the lemon juice.	Off flavours or significant lost off flavours as described. Lacking cherry or raspberry. Chemical flavour.
TEXTURE	Mid level carbonation. Light to medium bodied with a crisp, clean finish.	Very thin/ watery. Thick, syrupy. Highly carbonated – soda like.

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 products and a minimum product temperature of 66°C for cans and 70°C for bottled products.	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 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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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.