




Momo Kombucha	Issued: 15/02/23	Updated: 17/01/24
REC016 Product Specification Template	Product: MOMO1016 Forced Rhubarb	Version 2 – Updated for new bottle
<b>momo</b>	PRODUCT SPECIFICATION	Completed in Accordance with the Food Labelling Regulation 1996 and all Subsequent UK and EU Legislation

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION
1016	Tomlinson's Forced Rhubarb Kombucha	In collaboration with Natoora, this limited edition kombucha uses rhubarb sourced from Robert Tomlinson. The Tomlinson family have been growing Forced Rhubarb for four generations, it's picked under candlelight, in Pudsey, a corner of Yorkshire synonymous with forced rhubarb, dubbed the Rhubarb Triangle.



<b>Bottle barcode</b>	<b>Case barcode</b>
 0 604565 733436	 0 604565 733443
<b>Shelf Life (Unopened)</b>	<b>Shelf Life Opened</b>
6 months	3 days

STORAGE CONDITIONS AS
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Supplier	Transit/Despatch	Storage	Display	Opened/Sealed
<5°C	16-20°C < 2 days	<5°C	<5°C	<5°C

WEIGHT & CODING
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Product Weight	Product Weight Control	E Mark Required (Yes/No)	Date Type	Date Format	Location of Date Code
330ml	Yes	NO - Minimum Weight	Best Before	DD/MM/YY	On Bottle Neck

INGREDIENTS AS DECLARED ON PACK
Ingredients: filtered water, kombucha culture, organic raw cane sugar, forced rhubarb (7%), organic tea.

ALLERGY WARNING
N/A

ALLERGY, DIETARY AND SUITABILITY INFORMATION
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ALLERGENS			
	Contained in the Product	Handled on Site	Source of Allergen
Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)	NO	NO	
Egg and products thereof	NO	NO	
Fish and products thereof	NO	NO	
Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof	NO	NO	
Milk and products thereof (including lactose)	NO	NO	
Peanuts and products thereof	NO	NO	


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Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Soybeans and products thereof	NO	NO	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre)	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)	NO	NO	
Lupin and products thereof	NO	NO	

CROSS CONTAMINATION	
Are controls in place to minimise cross-contamination?	Y
Is 'may also contain...' sentence required on packaging	N
If the above question is 'Yes', add statement	N/A

SUITABILITY DATA	
Vegetarians	YES
Vegans	YES
Halal certified	NO
Halal suitable but not certified	NO
Kosher	NO
Lactose Intolerance	YES
Coeliacs	YES
Alcohol Free	TRACE

NUTRITIONAL INFORMATION	TYPICAL VALUES PER 100G
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Energy kJ	95
Energy kcal	24
Fat (g)	0.1
Of which Saturates (g)	0.1
Carbohydrates (g)	3.7
Of which Sugar (g)	3.7
Fibre (g) (optional)	1
Protein (g)	0.1
Salt (g)	0.1


PRODUCT CLAIMS (Organic, Free From, Nutrition or Health Claims etc)

WARNINGS AND DECLARATIONS
N/A

MICROBIOLOGICAL TESTING	Target	Frequency of Testing
There are no microbiological standards set for this product. The effect of low pH inhibits microbiological growth.		
TVC (Aerobic) cfu/g	<1000cfu/g	N/A
Yeast & Mould cfu/g	1000cfu/g	N/A
Enterobacteriaceae cfu/g	<10cfu/g	N/A
E.coli cfu/g	<10cfu/g	N/A
Salmonella spp in 25g	Not detected on 25g	N/A
Listeria monocytogenes in 25g	Not detected on 25g	N/A
S.aureus	<20cfu/g	N/A

CHEMICAL TESTING	Target	Limits	Frequency of Testing
pH	3	+ / - 0.1	Each Batch. Meter, 20% solution

PRODUCT CHARACTERISTICS		
Attribute	Standard	Unacceptable

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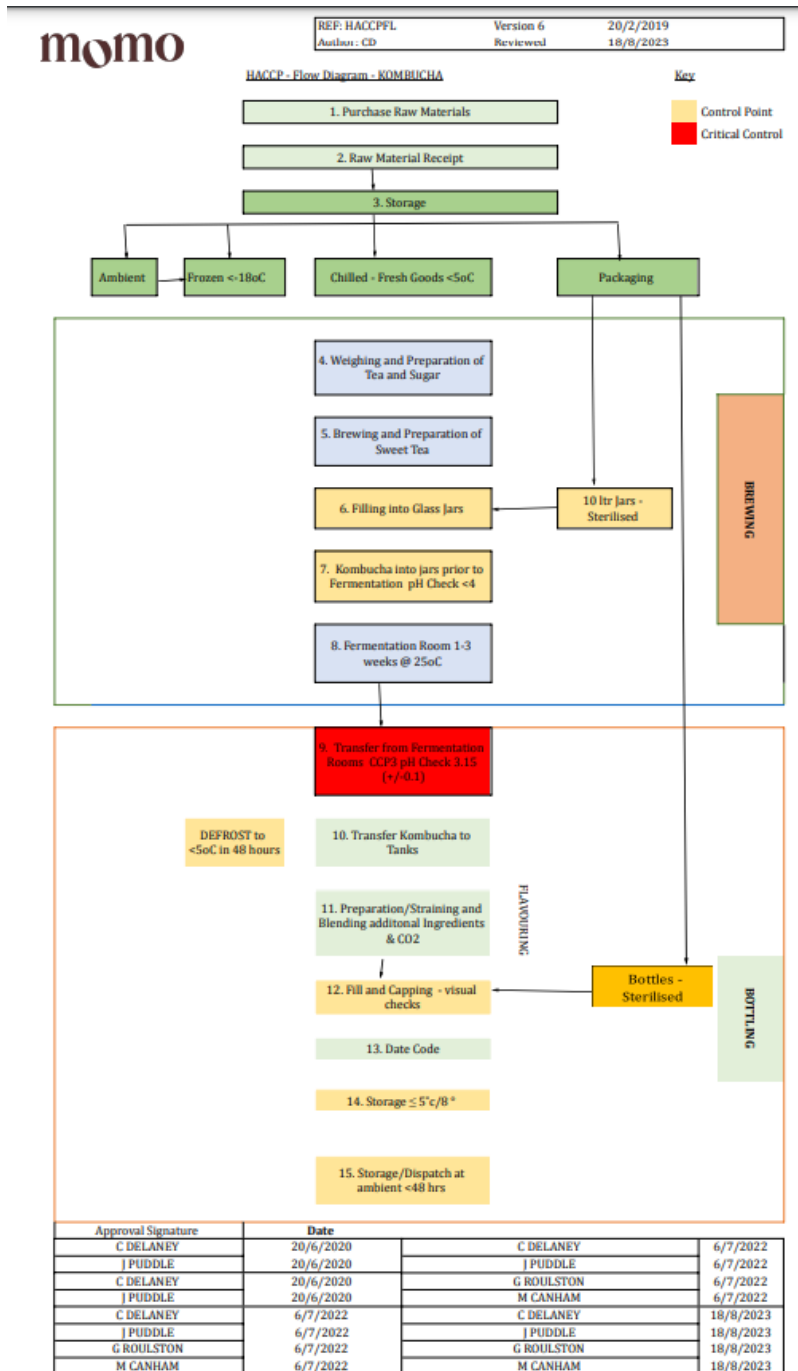
Visual Appearance	Label should be straight. Bottle should be clean. Cap should be firmly secured and untampered. BBE printed on neck of bottle.	Wonky label No BB Date on neck. Cap not secure.
Smell/Aroma	Should have a hint of vinegar, and should have a fruity smell.	Very vinegary, sulphur (off) smells.
Texture	Should be lightly carbonated, should coat the mouth with saliva (from acidity). Should be liquid with some depth from unfiltered cultures.	Overly carbonated, very thin texture, unpleasantly acidic.
Flavour	Should have hint of vinegar, should be refreshing and with a light rhubarb flavour.	Very vinegary.

DIMENSIONS		
HEIGHT (mm)	WIDTH (mm)	LENGTH (mm)
165	65	65
COUNT PACK	12	

PACKAGING INFORMATION
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FOOD SAFETY INFORMATION
CCP1 > BIOLOGICAL – Pathogen or Mould Growth. > The pH is monitored using a calibrated digital pH meter

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We warrant that all food products and packaging materials supplied by MOMO Kombucha:

- Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.
- Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.

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- Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.
- Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.
- Shall be fully traceable back to the place and time of manufacture, and to the ingredients used.
- This specification is based on manufacturer's information and is believed to be correct. No liability is accepted for errors and omissions. It may be updated or altered from time to time as new information becomes available.
- Customers are advised to determine the suitability of products for their specific application, and to store and use products according to this specification. It will not normally be possible to provide a life extension on products once delivered to customers' premises.
- Customers must notify any damage or defects immediately on arrival

BUSINESS DETAILS	
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SPECIFICATION APPROVED	17/01/24
DETAILS OF UPDATES	Updated HACCAP, nutritional information and bottle update.