

Issue Date	February 2024
Author	Sarah Hughes
Approved by	John Brown
Function	QMS
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### Section 1 – Supplier & Customer Details

	Name/Address	Telephone/Mob	Fax/Email
Supplier:	Willy's ACV Ltd	01432 808090	willy@willysacv.com
	Laddin Farm		
	Preston Cross		
	Ledbury		
	HEREFORDSHIRE		
	HR8 2LB		
Manufacturer	Willy's ACV Ltd	01432 808090	As above
	The Farmentary		
	Preston Cross		
	Ledbury		
	HEREFORDSHIRE		
	HR8 2LH		
Registration number	06341930		
Manufacturer	John Brown	01432 808090	John.brown@willysacv.co.uk
<b>Operations Manager</b>			
Technical Manager	Sarah Hughes	01432 808090	Sarah.hughes@willysacv.com

### Section 2 – Product Information

Legal Name	Sparkling Apple ACV Drink	
Sub Descriptor	NED 250	
Country of Origin	England	
Pack weight	Can Av 260g Pack of 12 Av 3.33kg	
Weight System	Average weight system	
Shelf Life	Ambient Use by: 18 months	
Packaging	Aluminium can & Lid	

# Section 3 – Supplier Accreditation

Certification of manufacturing site to a Food Safety Standard (BRC Global/IFS/SALSA/ISO22000) SALSA				
Does manufacturing site hold a current certification	YES	Grade: SALSA a	accreditation	
Name and issue of standard	Issue 6	Certificate expires	6 <sup>th</sup> June 2024	
Name of Certification Body or Scheme	The SALSA Standard			



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# Section 4 – Ingredients for QUID and label declaration

	Ingredient name	Country of origin
Full ingredient list	Water	Britain
Notes:	Apple Juice	Britain
Required by 'QUID' in	Apple Cider Vinegar	Britain
food labelling regulations in	Ginger	India
descending order of		
proportion by		
percentage at mixing bowl stage.		
Sour stage.		
Indicate country of origin of ingredient		
where specific		
Indicate E number where this is		
appropriate.		
Required allergen		
information is		
included in section 5		
Compound ingredients		
Note: If any of the main ingredients above are		
compound (e.g. milk		
chocolate, mayonnaise, mustard) provide an		
ingredient breakdown as required by food labelling		
regulations INGREDIENT	ALLERGY ADVICE	
DECLARATION	For allergens including cereals containing <b>GLUTEN</b> , see ingredients in <b>BOLD</b>	
	May Also Contain: NONE	



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# Section 5 – Allergens, Genetically Modified Ingredients and other claims or declarations

Allergenic ingredients as	Allergen	Contains	From which ingredient(s)?	May (also) contain*
prescribed by EU Regulation 1169/2011 (EU FIC)	Cereals containing gluten	No		
Notes:	Crustaceans	No		
Refer to 'BRC Guidance on	Egg	No		
Allergen Labelling (EU FIC)' for	Fish	No		
more information on these how to apply the regulation to this	Lupin	No		
product.	Milk	No		
*'May (also) contain' is the	Molluscs	No		
unique phrase reserved for risk assessed potential for allergen	Nuts	No		
cross contamination only – do not indicate yes for this if already	Peanut	No		
indicated yes for 'contains'	Soya	No		
	Sesame	No		
	Celery and Celeriac	No		
	Mustard	No		
	Sulphur dioxide and sulphites	No		
Ingredients containing or derived from Genetically Modified Organisms/or Material	No			
Is this product suitable for	Vegetarian		Yes	
these types of diets?	Vegan		Yes	
(NB Halal or Kosher production must be verified	Halal		No	
by an official certification scheme)	Kosher		No	



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#### Section 6 – Nutrition information

Nutrition information	Typical values for Made up with 60g in 900ml boiled water	Quantities per 100	grams per serving*	Calculated or by Analysis**
Note: refer to EU FIC for	Energy kJ/	95		C of A
details on nutrition information requirements	Energy kcal	22		
	Fat	<0.1g		
	Of which saturates	<0.1g		
* If applicable to product	Carbohydrates	5.3g		
** delete as applicable	Of which sugars	4.3g		
	Fibre	N/A		
	Protein	<0.1g		
	Sodium	<2mg		
	Sodium (equivalent salt)	0.01g		
	Acidity	0.36g		
	Cholesterol	<0.5		

# Section 7 – Storage and other instructions

Storage instructions before opening.	Ambient. Best enjoyed chilled. Single use only
Instructions for use to be included on label. (cooking, preparation or serving)	Gently carbonated. Don't shake me – I may explode

### Section 8 – Minimum durability, product coding and traceability

Shelf life from manufacture	Indication	Life (days, weeks or months)
*Delete as applicable	<del>Use By</del> /Best Before	12 months
Method of durability and lot coding to be printed on packaging by example	Julian code: LXXXXX BBE: DD/MM/YYYY	



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### Section 9 – Packaging & Recycling information

Packaging recycling information Complete table for each	Packaging component	Material type	Recycling symbol number (if applicable)
aspect of <b>retail</b> packaging	Can & Lid	Aluminium	
PET PP	Label	Paper	
	Вох	Cardboard	

### Section 10 – Quantity control

Nominal quantity type (delete as applicable)	Average weight			
Declared weight/volume	250ML	Drained weight (if applicable)	n/a	
e-mark applied?	Yes Required height of text 4			
SRP & Pallet Configuration		12x250ml per case 31 cases per layer 8 layers 248 cases per pallet		

# Section 11 – Quality control (finished product quality)

	Parameter	Target value	Tolerance +/-	Frequency checked
Measurable parameters that are significant quality attributes (e.g. pH, acidity etc) or prescribed legal criteria (e.g. added water)	Acidity	5%	+/- 0.3	Start
	SG	1.100	+/- 0.3	Start
	рН	3.5	+/- 0.3	Start



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#### Section 12 – Microbiological standards

Test	Unit	Standard	Incubation Max/Reject	Time/Temp
Yeasts - Fermentative	per100ml	0	n/a	3 Days at 25°C
Yeasts - Aerobic	per100ml	0	n/a	3 Days at 25°C
Mould	per100ml	0	10	3 Days at 25°C
Bacteria	per100ml	LT 10	n/a	3 Days at 25°C

The survival of pathogens such as E.coli, Salmonella spp, Listeria monocytogenes, Staph.aureus, Bacillus cereus are unlikely due to the high acidity of the product.

#### Section 13 - Supplier declaration

I/We declare that the details included in this specification accurately represent the product sold by Willy's<br/>ACV Ltd I/We agree not to make any changes to the product as defined in this specification.Name / RoleSignatureDateJohn Brown Operations ManagerJohn Brown20.06.2023Sarah Hughes Quality ManagerSarah Hughes20.06.2023