

| 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 |
| Operations Manager | | | |
| | | | |
| 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 th 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 GLUTEN , see ingredients in BOLD | |
| | 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 | Use By /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 retail 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
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