

3.6.1 Finished Product Specification

Document Ref & Name: 3.6.1 Finished Product Specification
Author: Ruth Shaw Consulting Ltd

Date: 25/7/23
Approved By: Paul Mayes

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COMPANY DETAILS	
Company Name:	Edmunds Cocktails Ltd
Address:	Unit 3C, Snetterton Business Park, NR16 2JU
UK Licence No (if applicable):	N/A
Telephone Number:	01953 686864
Emergency Contact Number:	0773 987 0459
Technical Contact Name:	Paul Mayes
Technical Email Address:	paul@edmundscocktails.co.uk
Technical Phone Number:	0773 987 0459

DESCRIPTION OF PRODUCT	
Product Name:	Espresso Martini
Legal Description:	Alcoholic beverage

RECIPE	
Ingredients	Volume (Litres)/Weight per 100L
Café Liqueur	22
Sugar Syrup	7
Vanilla Syrup	7
Vodka	24
Cold Brew Coffee	40
Potassium Sorbate	50ml
Ascorbic Acid	50g

Allergen Information	'Contains' Allergens (Yes/No)	'May Contain' Allergen (Yes/No)	Allergens Handled in the Facility (Yes / No)
Cereals containing gluten (wheat, barley, rye, spelt, kamut)	No	No	Yes – barley in fully packaged product & segregated
Peanuts	No	No	No
Nuts	No	No	No
Fish	No	No	No
Eggs	No	No	No
Crustaceans	No	No	No
Sesame	No	No	No
Milk	No	No	No
Soya	No	No	No
Celery (inc. celeriac)	No	No	Yes – in fully packaged product & segregated
Mustard	No	No	Yes – in fully packaged product & segregated
Lupin	No	No	No
Molluscs	No	No	No
Sulphites (≥10ppm)	No	No	Yes – in fully packaged product & segregated

SUITABILITY INFORMATION	
Product is suitable for	Yes/ No
Vegetarians	Yes
Vegans	Yes
Halal	Yes
Kosher	Yes
Product is GM free?	Yes


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NUTRITIONAL	
	Amount per 100g/ml
Energy Kcal*	180
Energy Kj*	-
Fat (g)*	Negligible
- Saturates (g)*	Negligible
Carbohydrate*	12
- sugars (g)*	15
Fibre (g)	N/A
Protein (g)*	Negligible
Salt (g)*	N/A

PACKAGING & SHELF LIFE	
Delivery format (pallet, case, carton):	<p>Consumer:</p> <p>100mls - double wall cardboard box, with interior plastic bubble wrapper</p> <p>1L - double wall cardboard box, with interior plastic bubble bag</p> <p>Trade:</p> <p>100mls - extra heavy-duty box with interior plastic bubble wrapper</p> <p>1L - extra heavy duty cardboard box with interior plastic bubble bag</p>
Number of units per (pallet, case, carton):	<p>100mls - 12 boxes maximum</p> <p>1L - 6 bottles maximum</p> <p>Pallet 100mls - 250 boxes maximum (50 each layer, 5 layers high)</p> <p>Pallet 1L – 15 boxes per layer (90 bottles per layer), 4 layers high (total 360 bottles)</p>
Weight per (pallet, case, carton):	<p>100mls - 400kg maximum</p> <p>1L – 700kg maximum</p>
Delivery (box or pallet) labelling (please paste in example label):	
Primary packaging:	<p>100ml bottles and cork closures</p> <p>1L bottles and cork closures</p>
Secondary packaging:	<p>100mls - double wall cardboard box, with interior plastic bubble wrapper</p> <p>1L - double wall cardboard box, with interior plastic bubble bag</p> <p>Trade:</p> <p>100mls - extra heavy-duty box with interior plastic bubble wrapper</p> <p>1L - extra heavy duty cardboard box with interior plastic bubble bag</p>
Tertiary packaging:	Bubble wrap
Method of closure (tape, glue etc):	Branded tape and heavy-duty staples
Pack labelling (please copy an example of the label with coding):	

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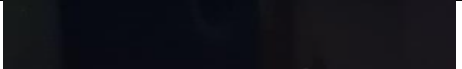
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Traceability coding on pack:	This is best before date (1 year from production date)
Best before / Use By: Examples: MM/YY DD/MM/YYYY BBE: MM/YY	BBE: DD/MM/YYYY
Shelf Life:	Apply 1 year but due to alcohol volume not actually a shelf life

STORAGE	
Storage conditions on delivery: (Please include temperature range)	Ambient
Storage conditions after opening:	In fridge
Minimum life on delivery:	6 months
Shelf life after defrost:	n/a
Shelf life after opening:	1L – 10 days

PREPARATION
Detail any preparation Instructions:
<ol style="list-style-type: none"> 1. Fill shaker with ice and add cocktail 2. Shake vigorously for 20 seconds 3. Strain into a martini glass 4. Garnish with 3 grouped coffee beans

MICROBIOLOGICAL STANDARDS	
Test	Target
WLD Aerobic bacteria, some wild type yeast, media inhibits brewing yeast	Nil Growth
WLN Aerobic bacteria, brewing yeast and some wild type yeast	Nil Growth
LYS Aerobic Non- <i>Saccharomyces</i> yeast	Nil Growth
CU Aerobic copper tolerant wild yeast	Nil Growth
RAKA-RAY Anaerobic lactic bacteria	
PHYSICAL STANDARDS	
Test	Target
Haze	Bright
Deposit	No deposit
Colour	
Visual CO2	Suitable for packaging
Flavour Taint	No taint
CHEMICAL STANDARDS	
Test	Target
pH	4.83

QUALITY STANDARDS (insert description and photo)		
Criteria	Acceptable	Unacceptable
Visual / Appearance	Very dark brown, looking more black as shown in the physical standards above.	

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Flavour / Aroma	Coffee liqueur blends with vodka to create a balance of bitter-sweetness. Bold flavour of the espresso mixes with subtle notes of vanilla	
Packaging	As detailed above	

HACCP			
CCP's	Critical Limit	Monitoring (Procedure & Frequency)	Corrective Action Procedure
CCP1 – Filter check	No physical contaminants in the product	Visual inspection completed at start of day and at end of day to ensure the filter is intact.	If damaged before start process, replace the filter. If damage after batch complete, quarantine the batch, replace filter and put product back through the functioning filter
CCP2 - Glass bottle inspection & rinsing	No breakages so no contamination of glass in finished product	On delivery of glass bottles check no signs of damage to outer packaging. When putting in storage or taking from storage, check no signs of damage to outer box or bottles. During use in the process, check for any chips/breakages. For 100mls, each bottle is inverted over a tray before filling. For 1Ls each bottle is rinsed before filling.	Reject delivery if damages found. Follow our glass bottle procedure to ensure any finished product is safe.

SPECIFICATION APPROVAL			
On behalf of Edmunds Cocktails			
Name:		Signature:	
Position:		Date:	
On behalf of the customer:			
Name:		Signature:	

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Position:		Date:	
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SPECIFICATION AMENDMENT & REVIEW			
First issue date:	06/09/2023		
Review date	Version	Amendment	Next Review (min 3 yearly)