

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

Version: 1
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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:	Negroni
Legal Description:	Alcoholic beverage

RECIPE	
Ingredients	Volume (Litres)/Weight per 100L
Gin	28
Campari	25
Martini Rosso	26
Oranges	60
Water	21
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)	YES	No	Yes – in fully packaged product & segregated

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


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NUTRITIONAL	
	Amount per 100g/ml
Energy Kcals*	155
Energy Kj*	-
Fat (g)*	Negligible
- Saturates (g)*	Negligible
Carbohydrate*	13
- sugars (g)*	6
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):	
Traceability coding on pack:	This is best before date (1 year from production date)

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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 rocks glass with ice 2. Pour cocktail in 3. Stir for 15 seconds 4. Garnish with a slice of dried orange

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	Nil Growth
PHYSICAL STANDARDS	
Test	Target
Haze	Bright
Deposit	No deposit
Colour	
Visual CO2	Suitable for packaging
Flavour Taint	No taint
CHEMICAL STANDARDS	
Test	Target
pH	3.73

QUALITY STANDARDS (insert description and photo)		
Criteria	Acceptable	Unacceptable
Visual / Appearance	Vibrant red as show in the physical standards above.	

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Flavour / Aroma	A bold flavour profile, with the bitterness of Campari, harmonising with aromatic botanicals of gin and a luscious rich ness for the sweet vermouth. A balance of bitter and herbal notes with a depth that lingers in your palate.	
Packaging	As detailed above	

HACCP			
CCP's	Critical Limit	Monitoring (Procedure & Frequency)	Corrective Action Procedure

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

SPECIFICATION AMENDMENT & REVIEW			
First issue date:			
Review date	Version	Amendment	Next Review (min 3 yearly)