



**FINISHED PRODUCT SPECIFICATION**

APPROVED:	Perry Shaw
POSITION:	Product & Spec Tech
ISSUE DATE:	23/04/2025

REF: 3.6.2

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PRODUCT:	<b>Sparkling No Added Sugar Passion Fruit &amp; Mango</b>				
SPEC CREATION DATE:	22/04/2025	VERSION NUMBER:	1	REVISION DATE:	
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	6 x 750ml	4390-B750-6-UK	5022019530113	5022019702114

**MANUFACTURER'S DETAILS**

ADDRESS:	Belvoir Farm Drinks Ltd. Barketstone Lane, Bottesford NG13 0DH	TELEPHONE NUMBER:	01476 870 114
E-MAIL:	<a href="mailto:info@belvoirfarm.co.uk">info@belvoirfarm.co.uk</a>	CUSTOMS TARIFF CODE	N/A
PRODUCTION CONTACT:	Glenn Morley	E-MAIL:	<a href="mailto:glenn@belvoirfarm.co.uk">glenn@belvoirfarm.co.uk</a>
TECHNICAL CONTACT:	Laura Dodd	E-MAIL:	<a href="mailto:laura.dodd@belvoirfarm.co.uk">laura.dodd@belvoirfarm.co.uk</a>

**PRODUCT INFORMATION**



**PRODUCT DESCRIPTION (COMMERCIAL):**

Bursting with 45% real fruit juice & no added sugar. Crafted with quality natural ingredients and nothing artificial, it's a delicious drink the whole family can enjoy. Packed with taste and only 19 calories per 100 ml, it's the perfect choice for everyday refreshment.

**QUANTITY**

VOLUME: 750 ml **e**

*This product is sold by volume, not by weight. This product is filled according to the guidance outlined in OIML's Quantity of Product in Pre-Packages (2004) and is "e" marked.*

**SHELF LIFE**

SHELF LIFE OF PRODUCT: 18 months

MINIMUM LIFE ON DELIVERY: 6 months

**STORAGE WHEN SEALED:**

Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.

**STORAGE ONCE OPEN:**

Sparkling products all require refrigeration once opened and must be consumed within 3 days.

These products are "non-preserved" and therefore it is important that the open instructions and recommended storage conditions are followed.



BELVOIR FARM  
QUALITY MANAGEMENT SYSTEM

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**PRODUCT SAFETY INFORMATION**

ALLERGEN	YES	NO	IF YES, WHICH INGREDIENT?
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, Kamut or their hybridized strains and their derivatives		✓	
Crustaceans and their derivatives		✓	
Eggs and their derivatives		✓	
Fish and their derivatives		✓	
Peanuts and their derivatives		✓	
Soybeans and their derivatives		✓	
Milk, dairy products (including lactose) and their derivatives		✓	
Nuts: Almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia, Queensland nuts and cobnuts including their derivatives		✓	
Celery and their derivatives		✓	
Mustard and their derivatives		✓	
Sesame seeds and their derivatives		✓	
Sulphur dioxide or sulphites at a concentration >10mg/Kg or 10mg/L or 10ppm expressed as SO <sub>2</sub>		✓	
Lupin and their derivatives		✓	
Molluscs and their derivatives		✓	

OTHER REQUIREMENTS	YES	NO	IF YES, WHICH INGREDIENT?
Does the product or any of its ingredients contain any genetically modified materials?		✓	
Is the product or any of its ingredients produced from, but not containing, any genetically modified materials?		✓	
Have genetically modified organisms been used as processing aids?		✓	

**THIS PRODUCT IS SUITABLE FOR**

	YES	NO		YES	NO
VEGETARIANS	✓		COELIACS	✓	
VEGANS	✓		NUT ALLERGIES	✓	

**INGREDIENT & NUTRITIONAL VALUES**

See back of pack labels. All values determined by calculation and verified by external analysis.

**FINISHED PRODUCT ANALYSIS**

CHEMICAL STANDARDS			
TEST	TARGET	TOLERANCE	FREQUENCY OF TESTING
CARBONATION (volumes)	2.2	± 0.1	Half Hourly
BRIX	5.0	± 0.2	Half Hourly
pH	3.3	± 0.2	Half Hourly

**MICROBIOLOGICAL STANDARDS**

ORGANISM	TARGET	REJECT	FREQUENCY OF TESTING	LABORATORY & UKAS NUMBER
Mould	<20cfu/g	>20cfu/g	Every batch	ILS Testing Services - UKAS 4065
Yeast	<20cfu/g	>20cfu/g	Every batch	ILS Testing Services - UKAS 4065
Lactobacillus @ 30°C	<10cfu/g	>10cfu/g	Every batch	ILS Testing Services - UKAS 4065



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**ORGANOLEPTIC STANDARDS**

	TARGET	REJECT
<b>VISUAL STANDARDS</b>	Warm golden yellow colour and medium opacity. Some sediment is present at the base of the bottle which is slightly paler than the product.	Colour not as described. Excessive sediment at base. Juices have split out from drink and liquid is clear.
<b>AROMA</b>	Vibrant, exotic passionfruit and mango	Off or fermented aroma. Lacking passionfruit or mango. Chemical aroma.
<b>FLAVOUR</b>	Tropical passionfruit and sweet, syrupy mango with a slightly sharpness from lemon	Off flavours or significant loss of flavours as described. Lacking passionfruit or mango
<b>TEXTURE</b>	Light to medium bodied with a crisp, clean finish. Medium carbonation.	Very thin/watery. Thick/syrupy. High carbonated – soda like or flat

**HACCP, CRITICAL LIMITS & CONTROLS**

Belvoir Farm Drinks Ltd employs a strict food safety control programme governed by the Codex Principles of HACCP.

CCP	CONTROL	CRITICAL LIMIT	MONITORING PROCESS
1	Flash Pasteurisation	Pasteurisation Units: >25,000	Flow rate set at 3000 & PU target 30,000 ± 5,000 PUs. Recirculation confirmed as functional at start up. Automatic product diversion if <25,000PUs.
2	Inline Filtration	250 µm inline filter	Confirmation of filter presence and integrity at the start of the run.
3	Bottle Rinsing	Visually inspected and fully operational	Observation of rinsing carousel through 1 full revolution to confirm spray jet functionality.
4	Tunnel Pasteurisation	Minimum of 400 PU's at the product core for all products and a minimum product temperature of 66°C for cans and 70°C for bottled products.	Confirmation of pasteuriser set points throughout the run. Process verification via internal temperature data loggers (confirms residence line, thermal processing profiles).
5	Hot Infusion	Liquid must remain above 55°C	Monitoring of processing parameters via calibrated temperature probe and data logger.

**DATE CODE INFORMATION**

DATE CODE FORMAT:	Date codes are printed on the neck of the bottle and are in the format MMM / YYYY unless otherwise stated. All date codes are Best Before End (BBE) and also contain production run information such as Julian codes and line references to aid with traceability.
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**LOW CALORIE DRINK** | **NO ARTIFICIAL INGREDIENTS** | **CONTAINS 45% FRUIT JUICE**

**No Added Sugar Sparkling Passion Fruit & Mango Drink**

Bursting with 45% real fruit juice & no added sugar. Crafted with quality natural ingredients and nothing artificial, it's a delicious drink the whole family can enjoy. Packed with taste and only 19 calories per 100ml, it's the perfect choice for everyday refreshment.

At Belvoir Farm, we've been crafting naturally delicious drinks in the heart of the Leicestershire countryside since 1984. We let nature do its thing, using only real ingredients for a taste that's as pure as it is delicious.

**Ingredients:** carbonated spring water, apple juice from concentrate 40%, passion fruit juice from concentrate 3%, mango juice from concentrate 2%, lemon juice from concentrate, natural flavourings, safflower extract, stabiliser: pectin.

Nutritional Information	Per 100ml
Energy	81kJ/19kcal
Carbohydrate	4.4g
of which sugars	4.4g



4390/UK/1



750ml e

Contains negligible amounts of fat, saturates, protein and salt.

Some juices may settle, turn the bottle gently before opening to wake its natural goodness.

Non-alcoholic. Suitable for vegetarians & vegans. Free from all artificial ingredients, sweeteners and preservatives. Store in a cool dark place. Once opened please keep in the fridge and use within 3 days. Best before end, see neck.

Please get in touch with us at the Farm:  
www.belvoirfarm.co.uk | +44 (0)1476 870 286

IRL: Valeo Foods, Merrywell Ind Est, Ballymount, Dublin 12.

Crafted in the UK by: Belvoir Farm Drinks Ltd, Bottesford, NG13 0DH.



**WARRENTY STATEMENT & APPROVAL**

To the best of our knowledge, the product and packaging outlined in this specification complies with current UK and EU regulations. Belvoir Farm Drinks Ltd. Has been audited against the latest BRC standards as well as organic accredited by the Organic Food Federation for all organic products.