

	Finished Product Specification ORGANIC Apple cider vinegar with Honey 500ml	Issue Date	Nov 2025
		Author	Mike Cale
		Function	QMS
		Document Ref	SPP22
		Issue No.	1
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PRODUCT SPECIFICATION FOR : ORGANIC APPLE CIDER VINEGAR WITH HONEY 500ML

Section 1 – Supplier & Customer Details

	Name/Address	Telephone/Mob	Fax/Email
Supplier:	Willy's ACV Ltd Laddin Farm Preston Cross Ledbury HEREFORDSHIRE HR8 2LB	01432 808090	willy@willysacv.com
Manufacturer	Willy's ACV Ltd Rosemaund Farm Preston Wynne Herefordshire HR1 3PG	01432 808090	As above
Registration number	06341930		
Technical Manager	Mike Cale	01432 808090	Mike.Cale@willysacv.co.uk

Section 2 – Product Information

Legal Name	Organic Apple Cider Vinegar & Honey 500ml
Sub Descriptor	ACVHONEY500
Country of Origin	England
Pack weight	Bottle Av 0.842kg Pack of 6 Av 5.33kg
Weight System	Average weight system
Shelf Life	Ambient Use by: 3 yrs
Packaging	Multiple formats (glass/aluminium/paper)
Packaging Barcode	
Case Barcode	

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 accreditation	
Name and issue of standard	Issue 6	Certificate expires	03.06.2026
Name of Certification Body or Scheme	The SALSA Standard		

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Section 4 – Ingredients for QUID and label declaration

Full ingredient list	Ingredient name	Country of origin
	Apple Cider Vinegar	UK
Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl stage. Indicate country of origin of ingredient where specific Indicate E number where this is appropriate Required allergen information is included in section 5	Organic Honey	Bulgaria
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	NONE	
INGREDIENT DECLARATION	ALLERGY ADVICE For allergens including cereals containing GLUTEN , see ingredients in BOLD May Also Contain: NONE	

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

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

Section 6 – Nutrition information

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Nutrition information Note: refer to EU FIC for details on nutrition information requirements * if applicable to product ** delete as applicable	Typical values for Made up with 60g in 900ml boiled water	Quantities per 100g	grams per serving*	Calculated or by Analysis**
	Energy kJ/	654		C of A
	Energy kcal	154		
	Fat	0.3g		
	Of which saturates	<0.1g		
	Carbohydrates	35g		
	Of which sugars	32g		
	Fibre	N/A		
	Protein	0.2g		
	Sodium	4mg		
	Sodium (equivalent salt)	<0.01g		
	Acidity	5%		

Section 7 – Storage and other instructions

Storage instructions before opening	Ambient
Storage instructions after opening	Ambient
Instructions for use to be included on label (cooking, preparation or serving)	15ml per day – daily dose Always dilute before drinking

Section 8 – Minimum durability, product coding and traceability

Shelf life from manufacture	Indication	Life (days, weeks or months)
	Use By /Best Before	3 Years
*delete as applicable		
Method of durability and lot coding to be printed on packaging by example	Julian code LYYDDD BBE DD/MM/YYYY	

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Section 9 – Packaging & Recycling information

Packaging recycling information Complete table for each aspect of retail packaging 	Packaging component	Material type	Recycling symbol number (if applicable)
	Bottle	Glass	
	Cap	Aluminium	
	Label	Paper	
	Box	Cardboard	

Section 10 – Quantity control

Nominal quantity type (delete as applicable)	Average weight		
Declared weight/volume	500ml	Drained weight (if applicable)	n/a
e-mark applied?	Yes	Required height of text (mm)	4
SRP & Pallet Configuration	6x 500ml per case 23 cases per layer 6 layers 138 cases per pallet		

Section 11 – Quality control (finished product quality)

Measurable parameters that are significant quality attributes (e.g. pH, acidity etc) or prescribed legal criteria (e.g. added water)	Parameter	Target value	Tolerance +/-
	Acidity	3.5%	+/- 0.5
	SG	1.100	+/- 0.3
	pH	3.5	+/- 0.5
	ABV	Less than 0.5%	N/A

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Section 12 – Microbiological standards

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

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 are correct and 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 / Role	Signature	Date
Mike Cale Technical/ Production Manager		11/2025