

	Finished Product Specification ACV Beetroot 60ml	Issue Date	Oct 2025
		Author	Mike Cale
		Function	QMS
		Document Ref	SPP28
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PRODUCT SPECIFICATION FOR : BEETROOT SHOT 60ml

Section 1 – Supplier & Customer Details

	Name/Address	Telephone/Mob	Fax/Email
Supplier:	Willy's ACV Ltd Mother Farm Preston Cross Ledbury HEREFORDSHIRE HR8 2LB	01432 808090	willy@willysacv.com
Manufacturer	Willy's ACV Ltd Mother Farm Preston Cross Ledbury HEREFORDSHIRE HR8 2LB	01432 808090	As above
Registration number	06341930		
Technical Manager	Mike Cale	01432 808090	Mike.cale@willysacv.com

Section 2 – Product Information

Legal Name	Apple Cider Vinegar Beetroot Shot
Sub Descriptor	SHOTSBEET
Country of Origin	England
Pack weight	Bottle Av 128g Pack of 15 Av 2kg
Weight System	Average weight system
Shelf Life	Ambient Use by: 18 months
Packaging	Various components (glass bottle, aluminium cap, paper label)
Packaging Barcode	5060655700217- UK
Case Barcode	5060655700224- UK 860014815232- USA

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	03.06.2025
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
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	Beetroot Juice	Britain
	Apple Cider Vinegar	Britain
	Water	Britain
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:	

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

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		

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Section 6 – Nutrition information

Nutrition information	Typical values for Made up with 60g in 900ml boiled water	Quantities per 100g	grams per serving*	Calculated or by Analysis**
Note: refer to EU FIC for details on nutrition information requirements * if applicable to product ** delete as applicable	Energy kJ/	71		C of A
	Energy kcal	17		
	Fat	<0.1g		
	Of which saturates	<0.1g		
	Carbohydrates	4.0g		
	Of which sugars	3.6g		
	Fibre	N/A		
	Protein	0.3g		
	Sodium	13mg		
	Sodium (equivalent salt)	0.03g		
	Acidity	1.11g		
	Cholesterol	<0.5mg		

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)	Ready To Drink

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	18 months
Method of durability and lot coding to be printed on packaging by example	Julian code LYYDDD BBE DD/MM/YYYY	

Section 9 – Packaging & Recycling information

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

Section 10 – Quantity control

Nominal quantity type (delete as applicable)	Average weight		
Declared weight/volume	60ML	Drained weight (if applicable)	n/a
e-mark applied?	Yes	Required height of text (mm)	2
SRP & Pallet Configuration	15 x 60ml per case 45 cases per layer 10 layers 450 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	2%	+/- 0.3
	SG	1.040	+/- 0.1
	pH	3.5	+/- 0.5
	Alcohol	Under 0.5%	N/A
	PU (CCP)	Minimum 500	N/A

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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 degC
Yeasts - Aerobic	per100ml	0	n/a	3 Days at 25 degC
Mould	per100ml	0	10	3 Days at 25 degC
Bacteria	per100ml	0	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 Manager		10.2025