	BELVOIR FARM QULITY MANAGEMENT SYSTEM							
Rolvou							Perry Shaw	
Doctarin	FINISHED PRODUCT SPECIFICATIO   REF: 3.6.2 4			אול	POSITION:	Product & Spec Tech		
				4		ISSUE DATE:	23/04/2025	
PRODUCT:		Orga	anic Sp	arkling	Elderfl	ower		
SPEC CREATION DATE:		07/06/2022 VERSION NUMBER:			4 REVISION DATE:		21/05/2025	
	UNIT	TRADE UNIT		ROD. CODE		BARCODE 9150717	OUTER CASE BARCODE	
PRODUCT INFO:	Bottle Bottle	12 x 275ml 6 x 750ml		75-12-UK 750-6-UK		9150717	05022019153718 05022019152117	
	Bottle		FACTURER'					
ADDRESS: Belvoir Fa	arm Drinks I	_td. Barkestone Lane, B	ottesford N	NG13 0DH	TELEPHONE	E NUMBER:	01476 870 114	
E-MAIL:	į	nfo@belvoirfarm.co.ul	<u>&lt;</u>		CUSTOMS 1	TARIFF CODE	N/A	
PRODUCTION CONTAC	:	Glenn Morle	у	E-MAIL:	£	glenn@belvo	irfarm.co.uk	
TECHNICAL CONTACT:		Laura Dodd		E-MAIL:	lau	ra.dodd@be	voirfarm.co.uk	
		PROD	UCT INFOR	MATION			_	
Organic				VOLUME: This pro	oduct is sola	to drink QUANTITY 275 ml e, I by volume, r	nic ingredients. Ready 750 ml <del>C</del> not by weight. This guidance outlined in	
Organic		Betvou		SHELF LIFE	OF PRODUC	"e" marked. SHELF LIFE CT:	ackages (2004) and is 18 months 6 months	
BOC Form		Rolvou	X		VHEN SEALE		e montris	
Belvoi	<b>N</b>	Beling Farm Organic Organic Spackling Spackling Eldenflower Eradional faith register defender		Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.				
Organic		Sparflower	INGREEV	STORAGE (	ONCE OPEN:			
Sparkling Sparkling Elderflowe Made with real fl made with real fl	r suvers farm 7	El Contractional de la contractional de la contractional de la contraction de la contractional de la contractiona de la contractional de la contra	infusing owers	Sparkling products all require refrigeration once opened and must be consumed within 3 days.				
al all and a second				important		en instruction	" and therefore it is is and recommended	

OUNITYe.	• •	BELVOIR FARM QULITY MANAGEMENT SYSTEM							
Rolvo				APPROVED:	Perry	/ Shaw			
<b>D</b> Fai	rm FI	FINISHED PRODUCT SPECIFICATION						Product 8	Spec Tech
		REF: 3.6.2			4		ISSUE DATE:	23/04	4/2025
			PRODUCT	T SAFETY IN	FORMATION	N			
	ALLE	RGEN			YES	NO	IF YES, W	HICH INGR	EDIENT?
Cereals containing glute	n i.e. wheat, rye,	barley, oats, s	pelt, Kamut o	r their					
hybridized strains and t	heir derivatives					~			
Crustaceans and their d	erivatives					✓			
Eggs and their derivative	es					✓			
Fish and their derivative	25					✓			
Peanuts and their deriva	atives					✓			
Soybeans and their deri	vatives					✓			
Milk, dairy products (ind	cluding lactose) ar	nd their deriva	tives			✓			
Nuts: Almond, hazelnut Queensland nuts and co				cadamia,		~			
Celery and their derivat	ives					√			
Mustard and their deriv	atives					✓			
Sesame seeds and their	derivatives					√			
Sulphur dioxide or sulph expressed as SO2	nites at a concent	ration >10mg/	Kg or 10mg/L	or 10ppm		~			
Lupin and their derivation	/es					√			
Molluscs and their deriv	vatives					✓			
	OTHER REC		S		YES	NO	IF YES, W	HICH INGR	EDIENT?
Does the product or any materials?	of its ingredient	s contain any g	genetically mo	odified		~			
Is the product or any of genetically modified ma	<b>o</b> 1	roduced from,	but not conta	ining, any		~			
Have genetically modified	ed organisms bee	en used as proc	cessing aids?			√			
			THIS PRO	DUCT IS SU	JITABLE FOR	{			
		YES	NO				YES	NO	
VEGETA	RIANS	√		1	COELIACS		✓		1
VEGANS	5		~	1	NUT ALLER	GIES	√		1
·		•		-					-

## 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	TOLERENCE	FREQUENCY OF TESTING		
CARBONATION (volumes)	2.05	± 0.15	Half Hourly		
BRIX	8.0	± 0.5	Half Hourly		
рН	2.7	± 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			



## BELVOIR FARM QULITY MANAGEMENT SYSTEM

4

FINISHED PRODUCT SPECIFICATION

REF: 3.6.2

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

ORGANOLEPTIC STANDARDS							
	TARGET	REJECT					
VISUAL STANDARDS	Colour is clear, very pale green-yellow, almost colourless and sparkling.	Colour is not as described or is opaque and cloudy, or has the presence of solids.					
AROMA	Aroma is sweet with the floral characteristics of elderflowers with a hint of citrus & lemon.	Off or fermented aromas, or presence of strong 'ammonia' aroma.					
Flavour is sweet and floral, fresh elderflower with a hint of citrus lemon.		Off flavours or significant loss of described flavours. Lack of elderflower & lemon.					
TEXTURE	Sparkling and slightly thick mouthfeel associated with sugary drinks.	Presence of solids and thin watery, lack of carbonation.					

HACCP, CRITICAL LIMITS & CONTROLS

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

ССР	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.			

		BELVOIR FARM				
Rolvoir		QULITY MANAGEMENT SYSTEM		Perry Shaw		
DerFarm	FINISHED PROD			Product & Spec Tech		
	REF: 3.6.2	4	ISSUE DATE:	23/04/2025		



## 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.

	BELVOIR FARM QULITY MANAGEMENT SYSTEM				
Polyou		FINISHED PRODUCT SPECIFICATION			
DerFarm	FINISHLD FRODU	CI SPECIFICATION	POSITION: Product & Spec Te		
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