	BELVOIR FARM QUALITY MANAGEMENT SYSTEM		
	FINISHED PRODUCT SPECIFICATION		APPROVED: Perry Shaw POSITION: Product & Spec Tech ISSUE DATE: 23/04/2025
	REF: 3.6.2	4	

PRODUCT:	Sparkling No Added Sugar Cherry & Raspberry				
SPEC CREATION DATE:	22/04/2025	VERSION NUMBER:	1	REVISION DATE:	
PRODUCT INFO:	UNIT Bottle	TRADE UNIT 6 x 750ml	BELVOIR PROD. CODE 4400-B750-6-UK	BOTTLE BARCODE 5022019540112	OUTER CASE BARCODE 05022019722112

MANUFACTURER'S DETAILS

ADDRESS: Belvoir Farm Drinks Ltd. Barkestone Lane, Bottesford NG13 0DH	TELEPHONE NUMBER: 01476 870 114
E-MAIL: info@belvoirfarm.co.uk	CUSTOMS TARIFF CODE N/A

PRODUCTION CONTACT: Glenn Morley	E-MAIL: glenn@belvoirfarm.co.uk
TECHNICAL CONTACT: Laura Dodd	E-MAIL: laura.dodd@belvoirfarm.co.uk

PRODUCT INFORMATION



PRODUCT DESCRIPTION (COMMERCIAL):	
<p>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 17 calories per 100 ml, it's the perfect choice for everyday refreshment.</p>	
QUANTITY	
VOLUME:	750 ml e
<p><i>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.</i></p>	
SHELF LIFE	
SHELF LIFE OF PRODUCT:	18 months
MINIMUM LIFE ON DELIVERY:	6 months
STORAGE WHEN SEALED:	
<p>Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.</p>	
STORAGE ONCE OPEN:	
<p>Sparkling products all require refrigeration once opened and must be consumed within 3 days.</p> <p>These products are "non-preserved" and therefore it is important that the open instructions and recommended storage conditions are followed.</p>	



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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 ₂		✓	
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)	2.3	± 0.1	Half Hourly
BRIX	5.0	± 0.2	Half Hourly
pH	3.6	± 0.3	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
VISUAL STANDARDS	Warm cherry red colour, slightly opaque. Some sediment might be present at the bottom of the bottle – this is naturally occurring from the fruit juices.	Colour of finished product not as described. Excessive sediment.
AROMA	Cherry and fresh raspberries.	Off or fermented aroma. Lacking cherry or raspberry, chemical aroma.
FLAVOUR	Cherry followed by raspberry with a slight sharpness from the lemon juice.	Off flavours or significant lost off flavours as described. Lacking cherry or raspberry. Chemical flavour.
TEXTURE	Mid level carbonation. Light to medium bodied with a crisp, clean finish.	Very thin/ watery. Thick, syrupy. Highly carbonated – soda like.

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 time, 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 | 100% NATURAL | CONTAINS 45% FRUIT JUICE

No Added Sugar Sparkling Cherry & Raspberry 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 17 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%, raspberry juice 2%, sour cherry juice from concentrate 2%, elderberry juice from concentrate, lemon juice from concentrate, cherry extract, raspberry natural flavour.

Nutritional Information	Per 100ml
Energy	71kJ/17kcal
Carbohydrate	3.8g
of which sugars	3.7g



4400/UK/1

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

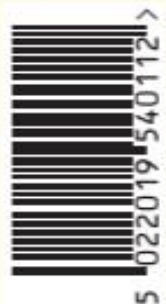
Some juices may settle, turn the bottle gently before opening to wake its natural goodness.

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 8QH.



750ml e



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.