PRODUCT NAME: Symprove Original

1. **Legal product name (as on pack)**

Symprove

2. **Legal product descriptor (as on pack)**

Multi-strain formula Food Supplement

3. **Ingredient list (as on pack in decreasing order)**

Water
Extract of germinated barley
Live activated cultures of • L. rhamnosus • E faecium • L plantarum • L acidophilus
Trisodium citrate (acidity regulator)
Ascorbic acid (acidity regulator)
Potassium sorbate (preservative)

4. **Allergen list (confirm presence or absence of each of the EU stated allergens)**

Allergen	**Presence (yes / no) – if yes, please provide max level if known**
Cereals containing gluten and products thereof	No – as per Codex standard of <20ppm
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and dairy products (including lactose)	No
Nuts and nut products	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter	No

5. Nutrient analysis

Nutrient	Target (per 50 ml)	Target per 100g	Acceptable range /100g	Method of testing	Minimum test frequency
Enery	5kcal/22kJ	10kcal/44kJ	5-15kcal/25-60kJ	External accred lab	1/annum
Protein	0 g	0 g	0-0.2g	External accred lab	1/annum
Carbohydrates	1.2 g	2.4 g	1.0-2.5g	External accred lab	1/annum
Fat	<0.1 g	<0.1g	<0.1-0.2g	External accred lab	1/annum
Vitamin C	132 mg	264 mg	80-150%	External accred lab	1/annum

6. **Microbiological analysis**

Test type	Target level	Acceptable range	Method of testing	Frequency
Target species - Presence and Minimum Count				
Total count of target 4x species (in finished product)	≥ 2.0E8 cfu/mL	+/- half a log (lower limit 6.3E7)	Laboratory test - Plate count	Each batch
Count and of Enterococcus	≥ 1.2E8 cfu/mL	+/- half a log (lower limit 3.8E7)	Laboratory test - Plate count	
Count of Lactobacillus	≥ 9.1E7 cf/mL	+/- half a log (lower limit 2.88E7)	Laboratory test - Plate count	
Presence of Enterococcus faecium	Confirmed presence in 15ml	n/a	Laboratory test - PCR	
Presence of Lactobacilli	Confirmed presence in 15ml	n/a	Laboratory test - PCR	
Due to the limitation of laboratory methods to distinguish between morphologically similar species, reliable count of individual species in the final product is not achievable. Presence and required minimum count of individual species is confirmed during the production process.				
Contaminants – absence/maximum level				
Salmonella spp	Not isolated	n/a	Laboratory test - PCR	Each batch
Escherichia Coli	Not isolated	n/a	Laboratory test - PCR	
Yeast and Mould	<10 cfu/ml	n/a	Laboratory test - PCR	
pH				
pH	3.8-4.5	n/a	Laboratory test - pH	Each batch

7. **Heavy metal, pesticide and herbicide analysis**

Test type	Upper limit (ppm)	Method of testing	Minimum test frequency
Arsenic	0.1	Independent accredited lab	Controlled through raw material testing
Cadmium	0.1	Independent accredited lab	
Lead	<0.2	Independent accredited lab	

Aflatoxins total	4.0 ug/kg	Independent accredited lab	
Ochratoxin	3.0 ug/kg	Independent accredited lab	
Deoxynivalenol	750 ug/kg	Independent accredited lab	
Zearalenone	100 ug/kg	Independent accredited lab	
Pesticides	Not detected above legal limits	Multi residue screening	

8. **Physical contaminants**

Contaminant type	**Prevention method**	**Method of testing**	**Minimum test frequency**
No metal, wood, plastic, stones, glass etc. can be present. Presence of small (below 0.2mm) particulate size, organic matter is naturally part of the product and not a product defect. This matter settles during storage and become suspended when the bottle is gently shaken prior to consumption.	Filtering through 200 micron meter filter at bottling process stage	Visual checks of filter	Each batch

9. **Other product requirements**

	Confirm status (yes / no)
Gluten Free (Codex definition)	YES
Natural / nature identical ingredients only	YES
Dairy free	YES
Vegetarian / vegan	YES
Kosher	YES
Other?	N/A

10. **Sensory evaluation of finished product**

Check	**Method**	**Acceptable characteristic**
Visual	**In front of a light, visually assess product in a clear bottle**	**Cloudy in appearance, more cloudy once shaken. Pale yellow/brown colour.** **Creamy/light brown coloured sediment 1-2mm on bottom of bottle**
Odour	**Shake bottle, open and smell**	**Malty, wheaty and slight apple cider vinegar aroma**
Flavour	**Shake bottle, pour 25 ml into sampling cup and taste**	**Sour, malty, slight sweet in flavour with sour and slight malty aftertaste**

11. pH of finished product

Check	Method	Target	Acceptable range
pH	**pH meter**	**4.1**	**3.8-4.5**

12. Product shelf life and method of determination (stability test conditions and analysis)

If stored as indicated, the product has a shelf life of Production + 4 months and 1 week. Shelf life was established based on stability tests undertaken on corresponding products using real time analysis.

13. Storage instructions

Store unopened bottles in a cool, dry place. Once opened, keep in the fridge and consume within 10 days of opening. Store in a cool, dry place and out of the reach of children.

Please do not heat or freeze as you may damage the live and active bacteria.

14. Usage instructions

Shake bottle gently before use. Take one full cup (70ml) of Symprove each morning, 10 minutes before you eat or drink.

15. Process checks

Raw material QC checks
Water filtering and UV sterilisation
Heat sterilisation
Fermentation profile control
pH check
Filtering