3.6.1 Finished Product Specification Document Ref & Name: 3.6.1 Finished Product Specification Author: Ruth Shaw Consulting Ltd

Date: 25/7/23 Approved By: Paul Mayes

Version: 1 Page **1** of **5**

COMPANY DETAILS		
Company Name:	Edmunds Cocktails Ltd	
Address:	Unit 3C, Snetterton Business Park, NR16 2JU	
UK Licence No (if applicable):	N/A	
Telephone Number:	01953 686864	
Emergency Contact Number:	0773 987 0459	
Technical Contact Name:	Paul Mayes	
Technical Email Address:	paul@edmundscocktails.co.uk	
Technical Phone Number:	0773 987 0459	

DESCRIPTION OF PRODUCT		
Product Name:	Strawberry Daquiri	
Legal Description:	Alcoholic beverage	

RECIPE			
Ingredients	Volume (Litres)/Weight per 100L		
Strawberry Puree	40		
Sugar Syrup	11		
Strawberry Liqueur	21		
Lime Juice	5		
Rum	23		
Potassium Sorbate	50ml		
Ascorbic Acid	50g		

Allergen Information	'Contains' Allergens (Yes/No)	'May Contain' Allergen (Yes/No)	Allergens Handled in the Facility (Yes / No)
Cereals containing gluten (wheat, barley, rye, spelt, kamut)	No	No	Yes – barley in fully packaged product & segregated
Peanuts	No	No	No
Nuts	No	No	No
Fish	No	No	No
Eggs	No	No	No
Crustaceans	No	No	No
Sesame	No	No	No
Milk	No	No	No
Soya	No	No	No
Celery (inc. celeriac)	No	No	Yes – in fully packaged product & segregated
Mustard	No	No	Yes – in fully packaged product & segregated
Lupin	No	No	No
Molluscs	No	No	No
Sulphites (≥10ppm)	No	No	Yes – in fully packaged product & segregated

SUITABILITY INFORMATION		
Product is suitable for	Yes/ No	
Vegetarians	Yes	
Vegans	Yes	
Halal	Yes	
Kosher	Yes	
Product is GM free?	Yes	

3.6.1 Finished Product Specification Document Ref & Name: 3.6.1 Finished Product Specification Author: Ruth Shaw Consulting Ltd

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Version: 1 Page **2** of **5**

NUTRITIONAL			
	Amount per 100g/ml		
Energy Kcals*	190		
Energy Kj*	-		
Fat (g)*	Negligible		
- Saturates (g)*	Negligible		
Carbohydrate*	23		
- sugars (g)*	17		
Fibre (g)	N/A		
Protein (g)*	Negligible		
Salt (g)*	N/A		

PAC	CKAGING & SHELF LIFE
Delivery format (pallet, case, carton): Number of units per (pallet, case, carton):	Consumer: 100mls - double wall cardboard box, with interior plastic bubble wrapper 1L - double wall cardboard box, with interior plastic bubble bag Trade: 100mls - extra heavy-duty box with interior plastic bubble wrapper 1L - extra heavy duty cardboard box with interior plastic bubble bag 100mls - 12 boxes maximum
	1L - 6 bottles maximum Pallet 100mls - 250 boxes maximum (50 each layer, 5 layers high) Pallet 1L - 15 boxes per layer (90 bottles per layer), 4 layers high (total 360 bottles)
Weight per (pallet, case, carton):	100mls - 400kg maximum 1L – 700kg maximum
Delivery (box or pallet) labelling (please paste in example label):	Passpone-Side Delivery - CG. Neutral ARRIVADO DE 10,000 ARRIVADO
Primary packaging:	100ml bottles and cork closures 1L bottles and cork closures
Secondary packaging:	100mls - double wall cardboard box, with interior plastic bubble wrapper 1L - double wall cardboard box, with interior plastic bubble bag Trade: 100mls - extra heavy-duty box with interior plastic bubble wrapper 1L - extra heavy duty cardboard box with interior plastic bubble bag
Tertiary packaging:	Bubble wrap
Method of closure (tape, glue etc):	Branded tape and heavy-duty staples
Pack labelling (please copy an example of the label with coding):	

3.6.1 Finished Product Specification Document Ref & Name: 3.6.1 Finished Product Specification Author: Ruth Shaw Consulting Ltd

Date: 25/7/23 Approved By: Paul Mayes

Version: 1 Page 3 of 5

Traceability coding on pack:	This is best before date (1 year form production date)
Best before / Use By:	BBE: DD/MM/YYYY
Examples:	
MM/YY	
DD/MM/YYYY	
BBE: MM/YY	
Shelf Life:	Apply 1 year but due to alcohol volume not actually a shelf life

STORAGE		
Storage conditions on delivery:	Ambient	
(Please include temperature range)		
Storage conditions after opening:	In fridge	
Minimum life on delivery:	6 months	
Shelf life after defrost:	n/a	
Shelf life after opening:	1L – 10 days	

PREPARATION			
Detail any preparation Instructions:			

MICROBIOLOGICAL STANDARDS			
Test	Target	Acceptable	Reject
PHYSICAL S	STANDARDS		
Test	Target	Acceptable	Reject
CHEMICAL	STANDARDS		
Test	Target	Acceptable	Reject

QUALITY STANDARDS (insert description and photo)			
Criteria Acceptable		Unacceptable	
Visual / Appearance			

Version: 1 Page **4** of **5**

3.6.1 Finished Product Specification

Document Ref & Name: 3.6.1 Finished Product Specification

Author: Ruth Shaw Consulting Ltd Date: 25/7/23 Approved By: Paul Mayes

Flavour / Aroma	
Packaging	

НАССР				
CCP's	Critical Limit	Monitoring (Procedure & Frequency)	Corrective Action Procedure	
CCP1 – Filter check	No physical contaminants in the product	Visual inspection completed at start of day and at end of day to ensure the filter is intact.	If damaged before start process, replace the filter. If damage after batch complete, quarantine the batch, replace filter and put product back through the functioning filter	
CCP2 - Glass bottle inspection & rinsing	No breakages so no contamination of glass in finished product	On delivery of glass bottles check no signs of damage to outer packaging. When putting in storage or taking from storage, check no signs of damage to outer box or bottles. During use in the process, check for any chips/breakages. For 100mls, each bottle is inverted over a tray before filling. For 1Ls each bottle is rinsed before filling.	Reject delivery if damages found. Follow our glass bottle procedure to ensure any finished product is safe.	

SPECIFICATION APPROVAL			
On behalf of Edn	nunds Cocktails		
Name:		Signature:	
Position:		Date:	
On behalf of the customer:			

3.6.1 Finished Product Specification Document Ref & Name: 3.6.1 Finished Product Specification Author: Ruth Shaw Consulting Ltd Date: 25/7/23 Approved By: Paul Mayes Page 5 of 5

Name:	Signature:	
Position:	Date:	

SPECIFICATION AMENDMENT & REVIEW				
First issue date:				
Review date	Version	Amendment	Next Review (min 3 yearly)	