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|  | Finished Product Specification ACV Honey & Turmeric 60ml | Issue Date | Oct 2023 |
| | | Author | Sarah Hughes |
| | | Approved by | John Brown |
| | | Function | QMS |
| | | Document Ref | PCR 061 |
| | | Issue No. | V5 |
| | | Page | Page 1 of 6 |

PRODUCT SPECIFICATION FOR : HONEY & TURMERIC SHOT 60ml

Section 1 – Supplier & Customer Details

| | Name/Address | Telephone/Mob | Fax/Email |
|--|---|---------------|--|
| Supplier: | Willy's ACV Ltd Laddin Farm Preston Cross Ledbury HEREFORDSHIRE HR8 2LB | 01432 808090 | willy@willysacv.com |
| Manufacturer | Willy's ACV Ltd The Farmentary Preston Cross Ledbury HEREFORDSHIRE HR8 2LH | 01432 808090 | As above |
| Registration number | 06341930 | | |
| Manufacturer Operations Manager | Sarah Hughes / John Brown | 01432 808090 | sarah.hughes@willysacv.com john.brown@willysacv.com |
| Technical Manager | Sarah Hughes | 01432 808090 | sarah.hughes@willysacv.com |

Section 2 – Product Information

| | |
|--------------------------|---|
| Legal Name | Apple Cider Vinegar Honey & Turmeric Shot |
| Sub Descriptor | SHOTSHONEY |
| Country of Origin | England |
| Pack weight | Bottle Av 128g Pack of 15 Av 2kg |
| Weight System | Average weight system |
| Shelf Life | Ambient Use by: 12 months |
| Packaging | Various components (glass bottle, aluminium cap, paper label) |

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 | 06.04.2025 |
| Name of Certification Body or Scheme | The SALSA Standard | | |

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| | | Page | Page 2 of 6 |

Section 4 – Ingredients for QUID and label declaration

| | Ingredient name | Country of origin |
|---|--|--------------------------------------|
| Full ingredient list 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 | Apple Juice | Britain |
| | Apple Cider Vinegar | Britain |
| | Honey | Bulgaria |
| | Turmeric | India/Nigeria/Vietnam/Indonesia |
| | Black Pepper | India/ Sri Lanka/ Vietnam/ Indonesia |
| | | |
| | | |
| | | |
| | | |
| | | |
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| | | |
| | | |
| 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 | | |
| 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) | Allergen | Contains | From which ingredient(s)? | May (also) contain* |
|---|-------------------------------|----------|---------------------------|---------------------|
| <p>Notes:</p> <p>Refer to ‘BRC Guidance on Allergen Labelling (EU FIC)’ for more information on these how to apply the regulation to this product.</p> <p>*‘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’</p> | 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 | | |
| <p>Ingredients containing or derived from Genetically Modified Organisms/or Material</p> | No | | | |
| <p>Is this product suitable for these types of diets? (NB Halal or Kosher production must be verified by an official certification scheme)</p> | <p>Vegetarian</p> | | Yes | |
| | <p>Vegan</p> | | No | |
| | <p>Halal</p> | | No | |
| | <p>Kosher</p> | | No | |

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| | | Page | Page 4 of 6 |

Section 6 – Nutrition information

| Nutrition information | Typical values for Made up with 60g in 900ml boiled water | Quantities per 100 | 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/ | 228 | | C of A |
| | Energy kcal | 54 | | |
| | Fat | 0.1g | | |
| | Of which saturates | 0.1g | | |
| | Carbohydrates | 12.1g | | |
| | Of which sugars | 11.0g | | |
| | Fibre | N/A | | |
| | Protein | 0.1g | | |
| | Sodium | 5.1mg | | |
| | Sodium (equivalent salt) | 0.01g | | |
| | Acidity | 1.20g | | |
| | 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 | 12 months |
| Method of durability and lot coding to be printed on packaging by example | Julian code L20XXX BBE DD/MM/YYYY | |

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| | | Page | Page 5 of 6 |

Section 9 – Packaging & Recycling information

| Packaging recycling information Complete table for each aspect of retail packaging  | Packaging component | Material type | Recycling symbol number (if applicable) |
|---|---------------------|---------------|---|
| | Bottle | Glass | |
| | Cap | Plastic | |
| | 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 +/- | Frequency checked |
|---|-----------|--------------|---------------|-------------------|
| | Acidity | 2% | +/- 0.3 | Start |
| | SG | 1.100 | +/- 0.3 | Start |
| | pH | 3.5 | +/- 0.3 | Start |
| | | | | |

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| | | Page | Page 6 of 6 |

Section 12 – Microbiological standards

| Test | Unit | Standard | Incubation Max/Reject | Time/Temp |
|-----------------------|----------|---------------------|-----------------------|-------------------|
| Yeasts - Fermentative | per100ml | Naturally occurring | n/a | 3 Days at 25 degC |
| Yeasts - Aerobic | per100ml | Naturally occurring | n/a | 3 Days at 25 degC |
| Mould | per100ml | 0 | 10 | 3 Days at 25 degC |
| Bacteria | per100ml | Naturally occurring | 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 |
| Sarah Hughes Operations Manager | | 09.10.2023 |
| | Signature | Date |
| Sarah Hughes Quality Manager | | 09.10.2023 |