

	BELVOIR FARM QUALITY MANAGEMENT SYSTEM				
	FINISHED PRODUCT SPECIFICATION			APPROVED:	Perry Shaw
				POSITION:	Product & Spec Tech
REF: 3.6.2		3		ISSUE DATE:	14/10/2024

PRODUCT:	No Added Sugar Apple & Blackcurrant Cordial				
SPEC CREATION DATE:	18/10/2024	VERSION NUMBER:	1	REVISION DATE:	
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	6 x 500 ml	4370-B500-6-UK	5022019510207	05022019621200

MANUFACTURER'S DETAILS	
ADDRESS: Belvoir Farm Drinks Ltd. Barkestone Lane, Bottesford NG13 0DH	TELEPHONE NUMBER: 01476 870 114
E-MAIL: <a href="mailto:info@belvoirfarm.co.uk">info@belvoirfarm.co.uk</a>	CUSTOMS TARIFF CODE N/A
PRODUCTION CONTACT: Glenn Morley	E-MAIL: <a href="mailto:glenn@belvoirfarm.co.uk">glenn@belvoirfarm.co.uk</a>
TECHNICAL CONTACT: Laura Dodd	E-MAIL: <a href="mailto:laura.dodd@belvoirfarm.co.uk">laura.dodd@belvoirfarm.co.uk</a>

PRODUCT INFORMATION	
	PRODUCT DESCRIPTION (COMMERCIAL):
	No Added Sugar Apple & Black Currant Cordial for dilution
	QUANTITY
	VOLUME: 500ml e
	<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>
	SHELF LIFE
	SHELF LIFE OF PRODUCT: 18 months
	MINIMUM LIFE ON DELIVERY: 6 months
	STORAGE WHEN SEALED:
	Best stored in a cool, dark place to maintain organoleptic quality and visual characteristics. Ensure this product does not exceed 20 degrees during storage.
STORAGE ONCE OPEN:	
Cordial products all require refrigeration once opened and must be consumed within 3 weeks.	
These products are "non-preserved" and therefore it is important that the open instructions and recommended storage conditions are followed.	

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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 SO2		✓	
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
BRIX	9.0	8.5 - 9.5	Half Hourly
pH	2.9	2.7 - 3.1	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
<b>VISUAL STANDARDS</b>	Undiluted the product has a rich, dark purple colour and is opaque with some sediment present to the bottom of the bottle - this is naturally occurring from the fruit juices. Once diluted the drink is a deep red-purple colour and is opaque.☑	Not as described.
<b>AROMA</b>	Sweet, fresh apple & tangy, fruity blackcurrant	Not as described. Any off aromas.
<b>FLAVOUR</b>	Sweet, crisp apple & tangy, fruity blackcurrant with a slightly mouth drying note from blackcurrant.	Not as described. Any off flavours.
<b>TEXTURE</b>	Light bodied drink.☑	Not as described.☑

#### 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 standard bottled products and a minimum of 350 PU's for all canned products Minimum product temperature 70°C.	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.
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