	BELVOIR FARM QUALITY MANAGEMENT SYSTEM		
	FINISHED PRODUCT SPECIFICATION		APPROVED: Terry Sweetlove
	REF: 3.6.2 Sharepoint Version 2		POSITION: Food Safety Tech ISSUE DATE: 06/01/2022


PRODUCT:					
SPEC CREATION DATE:	04/07/2024	VERSION NUMBER:	1	REVISION DATE:	
PRODUCT INFO:	UNIT	TRADE UNIT	BELVOIR PROD. CODE	BOTTLE BARCODE	OUTER CASE BARCODE
	Bottle	4315-B750-6-UK	4315	5022019442119	5022019440115


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):
	Our 100% natural sparkling Clementine & Cranberry drink is made with a blend of real fruit juices and a touch of aromatic cinnamon for a non-alcoholic alternative to a sparkling bucks fizz cocktail.
	QUANTITY
	VOLUME: 750 ml 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:
	Sparkling products all require re Fridgeration once opened and must be consumed within 3 days.
	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
CARBONATION (volumes)	2.4	2.3-2.5	Half Hourly
BRIX	8.0	7.5-8.5	Half Hourly
pH	3.0	2.8-3.2	Half Hourly

MICROBIOLOGICAL STANDARDS

ORGANISM	TARGET	REJECT	FREQUENCY OF TESTING	LABORATORY & UKAS NUMBER
Mould	<20cfu/g	>20cfu/g	Every batch	ILS Testing Servives - UKAS 4065
Yeast	<20cfu/g	>20cfu/g	Every batch	ILS Testing Servives - UKAS 4065
Lactobacillus @ 30°C	<10cfu/g	>10cfu/g	Every batch	ILS Testing Servives - UKAS 4065

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ORGANOLEPTIC STANDARDS		
	TARGET	REJECT
VISUAL STANDARDS	Warm red, opaque with some sediment present to the bottom of the bottle. This is naturally occurring from the fruit juices.	Not as described. Excessive sediment.
AROMA	Citrus clementine with a cinnamon note.	Not as described. Any off aromas.
FLAVOUR	Sweet clementine, lemon and tart cranberry with a touch of cinnamon.	Not as described. Any off flavours.
TEXTURE	Medium bodied drink, carbonated.	Not as described, flat.

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	250µm 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	Pasteurisation Units: >450	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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	BELVOIR FARM		
	QUALITY MANAGEMENT SYSTEM		
	FINISHED PRODUCT SPECIFICATION	APPROVED:	Terry Sweetlove
		POSITION:	Food Safety Tech
	REF: 3.6.2	Sharepoint Version 2	ISSUE DATE: 06/01/2022

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.