

## PRODUCT SPECIFICATION

Peach Flavour Iced Tea

	Issue Date	13/12/18
	Version	002
	Status	Active
	Product Category	Iced Tea
<b>PRODUCT NAME</b>	Peach Flavour Iced Tea	
<b>PRODUCT DESCRIPTION</b>	Peach Flavour Iced Tea– a flavoured sugar syrup for making iced tea.	
<b>IBC PRODUCT CODE</b>	IBC1LTRPEATEA	
<b>PACK SIZE</b>	1 litre	
<b>PACKAGING FORMAT</b>	6 x 1Litre	
<b>NUMBER OF CASES PER PALLET</b>	92 (4 layers of 23)	
<b>USAGE INSTRUCTIONS</b>		
Add portion (approximately 30ml) to a glass / cup of water with ice and stir before consumption		
<b>INGREDIENT DECLARATION</b>		
Sugar, Water, Glycerine, Concentrated Fruit Juices Reconstituted (Lemon, Peach (10%)), Natural flavour, Colour: E150a, Black Tea Extract (0.5%), Salt, Preservative: E202		
<b>ADDITIONAL REQUIREMENTS</b>		
N/a		
<b>ALLERGEN DECLARATION</b>		

For allergens, including cereals containing gluten, please see ingredients in **Bold**.

Additional Information:

N/a

**CAUTIONARY / ADVISORY STATEMENT**

Contains glycerine (15%) - excessive consumption may induce laxative effects

**NUTRITIONAL STANDARDS**

	Per 100ml product as sold	
Energy	kJ	1275
Energy	kcal	300
Fat	g	0.0
Of which Saturates	g	0.0
Carbohydrates	g	75.2
Of which Sugars	g	54.5
Protein	g	0.2
Salt	g	0.5

**PRODUCT SUITABILITY – Product suitable for**

Ovo-Lacto Vegetarians	CERTIFIED
Vegans	YES
Gluten Free (<20ppm Gluten)	YES
Halal	YES
Kosher	YES

**GENETIC MODIFICATION (GMO)**

This product does not contain any genetically modified organisms or GMO derivatives

**IRRADIATION**

This product does not contain any irradiated materials

**PRODUCT HANDLING**

Durability Type	BBE
Traceability / Lot code format used	DOP dd/mm/yyyy Batch code yyyy xx BBE mm/yyyy
Shelf life unopened (stored as below)	36 months
Shelf life opened (stored as below)	12 months
Storage Temperature and Conditions	

# CROWN WATER & COFFEE

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Unopened	Store in dry, cool ambient conditions, away from heat sources and odorous materials.	
Opened	Keep container closed. Keep cap area clean and free from syrup residues. Do not refrigerate – crystals may form in the liquid at low temperature.	
<b>MICROBIOLOGICAL TESTING</b>		
	Target	Maximum
<b>TVC cfu/g</b>	<1000	5000
<b>Yeast &amp; Mould cfu/g</b>	<200	500
<b>Enterobacteriaceae cfu/g</b>	<50	100
<b>Salmonella in 25g</b>	Absent	Absent

<b>APPROVAL</b>	
This product specification has been approved by:	
Signature:	<i>Simon Jones</i>
Name:	Simon Jones
Position:	Technical Manager
Date:	13/12/18