



PRODUCT SPECIFICATION – PG 500ml SPARKLING

Product name:	500ml Sparkling Spring Water (unflavoured)
Legal name:	Princes Gate Spring Water 500ml Sparkling
Date issued / revision number:	04/12/2012 Issue 3
Prepared by:	Lisa Cloud – Quality Manager

Supplier name:	Princes Gate Spring Water
Supplier address:	New House Farm Princes Gate Narberth Pembrokeshire SA67 8JD
Site of Manufacture (if different):	As Above
Commercial contact:	Samantha Atkinson – 07825 201544 samantha@princesgate.com
Quality contact:	Lisa Cloud - (01834) 831225 donna@princesgate.com
24 Hour contact number:	07584 295508

PRODUCT INGREDIENTS

Component	Weight	Percentage
Spring Water	Minimum 500ml	99.8%
Carbon Dioxide	n/a	<0.2%

PROCESSING AIDS

Carbon Dioxide is used to carbonate the water prior to bottling.

Liquid Nitrogen Dosing – to remove oxygen from neck space of bottle to aid rigidity of the bottle. The nitrogen does not affect the product and is released upon opening.

COUNTRY OF ORIGIN

Wales, United Kingdom



SHELF LIFE AND STORAGE

Shelf life from manufacture:	12 Months
Shelf life once opened:	24 Hours

Distribution temperature:	Ambient
Storage temperature (unopened):	Ambient and away from direct sunlight & strong odours
Storage temperature (opened):	N/A

Durability date: (eg UB DDMM)	BBE Month Year
Other coding:	Time/ Line Number/ Julian Day
Packed to minimum or average weight:	Average weight
Protective atmosphere: (please detail)	UV Protective outer shrink wrap

BILL OF MATERIALS

Component	Description
Bottles	19.7g 500ml Cloud PET Bottle
Closure	28mm Tamper Evident GREEN plastic cap
Label	Wet glue wrap around paper label (210mm x 50mm)
Case Wrap	Shrink wrapped – clear 65 micron

PACKAGING INFORMATION

Primary packaging

Packaging description	PET Bottle, tamper evident cap & paper label.
Dimensions	205mm Ht, 62.5mm width, cylindrical
Material type	Virgin PET
Weight (g) of each component	Bottle 19.7g, Closure 2.8g, Paper label
Weight of unit (inc. water)	523g
Suitable for food use	Yes
Recycled or Recyclable in the UK?	Yes

Secondary packaging

Packaging description	Shrink wrapped case
Dimensions (L x W x Hmm)	240 x 375 x 205mm
Material type	Plastic
Weight (g) of each component	47g per case
Suitable for food use	Yes
Recycled or Recyclable in the UK?	Yes

Palletisation details

Number of cases per Layer	12
Number of Layers per Pallet	7
Case weight	12.6Kg
Pallet weight (excluding. Pallet)	1055Kg
Pallet Dimensions (L x W x Hmm)	1200 x 1000 x 1675mm
Pallet Type	Chep Blue

Barcode details

Bottle (EAN)	5024616003069
Case (TUC)	5024616102021

MANUFACTURING PROCESS

The bottling of Princes Gate Spring Water includes the following processes:

- Blow moulding of PET bottles.
- Abstraction of source water from a stainless steel banded borehole. The water goes through a three stage filtration process down to 0.2 micron absolute which will filter out some micro organisms.
- The bottles are inverted and rinsed prior to being filled, capped and labelled.
- Bottles are configured to pack size, palletised and wrapped.

HACCP PROCESS FLOW & CCP'S

HACCP process flow diagram and CCP's supplied as separate document in addition to this specification. If this has not been included please contact Princes Gate Spring Water for copy.

PRODUCT SUITABILITY

This product is suitable for all ages.

WORK IN PROGRESS CHECKS

Test	Target	Frequency
Weight	500ml + up to 5ml	Hourly
Taste	Slightly acidic	Hourly
Odour	Odourless	Hourly
Visual	Label adhered neatly, no excess glue. Firm, closed packaging	Hourly

MICROBIOLOGICAL TESTING

Source water is tested annually to the Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) regulations 2011 (as amended) and results are available on request.

Water tested externally on a weekly basis for the following:

Test	Target	Report	Reject
Colony Count (cfu/ml)	<1 <1	10 @ 37 degrees C 60 @ 22 degrees C	>20 @ 37 degrees C >100 @ 22 degrees C
E.coli (cfu/250ml)	0	>0	>0
Enterococci (cfu/250ml)	0	>0	>0
Total Sulphite Reducing Clostridia (cfu/50ml)	0	>0	>0
Pseudomonas aeruginosa	0	>0	>0

Laboratory used:	Food Laboratory Wales
Accreditation:	UKAS

TYPICAL ANALYSIS (of Source Water)

	mg/litre
pH	5.5
Dissolved Solids at 180°C	206
Nitrate as NO ₂	16
Sulphate	10
Calcium	54
Sodium	12
Magnesium	8
Potassium	1.2

Full microbiological, pesticide and heavy metal analysis is also conducted on source water annually and is available on request.

PHYSICAL PARAMETERS (of Finished Product)

Criteria	Target	Tolerance
Weight	500ml	Up to +10ml
pH	4.5	+ / - 0.5

ORGANOLEPTIC PARAMETERS (of Finished Product)

Criteria	Target
Appearance	Clear
Texture	Liquid
Aroma	None
Flavour	Slightly acidic

FOOD INTOLERANCE DATA

	YES	NO
1. Free from nuts and nut derivatives	X	
2. Free from nut residues (from cross contamination)	X	
3. Free from nut derived oil	X	
4. Free from sesame seeds and derivatives	X	
5. Free from other seeds / seed derivatives	X	
6. Free from milk and milk derivatives	X	
7. Free from egg and egg derivatives	X	
8. Free from soya and soya derivatives	X	
9. Free from maize and maize derivatives	X	
10. Free from wheat, rye, barley, oats and derivatives of	X	
11. Free from gluten	X	
12. Free from yeast and yeast derivatives	X	
13. Free from fish and their derivatives	X	
14. Free from crustaceans, molluscs and their derivatives	X	
15. Free from celery	X	
16. Free from mustard	X	
17. Free from sulphites	X	

18. Free from garlic	X	
19. Free from Lupin and lupin derivatives	X	
20. Free from rice and rice derivatives	X	
21. Free from fruit and fruit derivatives	X	
22. Free from additives	X	
23. Free from azo and coal tar dyes	X	
24. Free from glutamates	X	
25. Free from benzoates	X	
26. Free from BHA / BHT	X	
27. Free from aspartame	X	
28. Free from MRM (Mechanically recovered meat)	X	
29. Free from natural colours	X	
30. Free from artificial colours	X	
31. Free from preservatives	X	
32. Free from antioxidants	X	
33. Free from MSG	X	
34. Free from palm oil	X	
1. Suitable for Vegetarians	X	
2. Suitable for Vegans	X	
3. Suitable for Pregnant Women	X	

GENETICALLY MODIFIED ORGANISMS

	YES	NO
1. Does the product or any of its ingredients contain genetically modified material (whether active or not)?		X
2. Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		X
3. Is the product or any of its ingredients produced from any genetically modified material?		X
4. Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients?		X
5. Have genetically modified organisms been used to produce processing aids or additives, but such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?		X

Product Specification Approval

Supplier Approval **Print Name/ Sign** **Title** **Date**

Customer Approval **Print Name/ Sign** **Title** **Date**
