ITALIAN BEVERAGE COMPANY LIMITED

IBC SIMPLY PRODUCT SPECIFICATION



Simply Hazelnut Flavour Syrup

Italian Beverage Company Limited				45/00/0005		
IBC House Bentalls	Is	Issue Date		15/08/2025		
Pipps Hill Industrial Estate						
Basildon	`	Version		5		
Essex		Status		ACTIVE		
SS14 3BS		Status		ACTIVE		
UK						
www.ibcsimply.com	Produ	Product Category		Syrup		
0800 689 5128 +44 208 634 7020						
PRODUCT NAME	Simply Haze	Simply Hazelnut Flavour Syrup				
PRODUCT DESCRIPTION		Hazelnut Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.				
PRODUCT APPEARANCE	Brown colou	Brown coloured, free flowing liquid				
IBC PRODUCT CODE	IBC1LTRHA	IBC1LTRHAZ / 250HAZELNUT / IBC5LTRHAZ				
PACK SIZE	6 x 1L e / 12	6 x 1L e / 12 x 250ml e / 2 x 5L e				
PRODUCT BARCODE (INNER)	1L: 5060134	1L: 5060134521319 / 250ml: 5060134522002 / 5L: 5060134523702				
PRODUCT BARCODE (OUTER)	1L: 5060134	1L: 5060134521326 / 250ml: 5060134522019 / 5L: 5060134523719				
COMMODITY CODE	2106905999					
MEURSING CODE	7003					
PACKAGING TYPE AND MATERIALS	1L & 250ml:	1L & 250ml: Lid: Black, HDPE plastic / Bottle: Clear, PET plastic 5L: Lid: White, HDPE cap with EPE liner / Bottle: Clear, HDPE plastic				
		Number of packs per case:		1L: 6 / 250ml: 12 / 5L: 2		
PALLET CONFIGURATION		Number of cases per layer:		1L: 23 / 250ml: 26 / 5L: 20		
TALLET GONT TOOKATION		Number of layers:		1L: 4 / 250ml: 5 / 5L: 4		
	Number of o	Number of cases per pallet:		1L: 92 / 250ml: 130 / 5L: 80		
USAGE / PREPARATION INSTRUCTIONS						
Add portion (approximately 15ml) to beverage and stir before consumption	on.					
INGREDIENT DECLARATION – Based on EU Regulation 1169/2011 i	ncluding QUIE	(if applicable) in	descendin	g order of weight		
Sugar, Water, Glycerine, Flavouring, Salt, Colour: E150a, Preservative:	E202, Acid: Cit	ric acid.				
ADDITIONAL REQUIREMENTS – Including any cautionary / advisory / legal requirements						
None						
ALLERGEN DECLARATION						
For allergens, including cereals containing gluten , please see ingredient	s in Bold.					
Contains:	NONE	NONE				
Additional Information:	None	None				
NUTRITIONAL STANDARDS (Typical)	1					
		Per 100	ml product	t as sold		
Energy	kJ	1365				
	i					

Date:	1	5/08/2025	1	19/08/2025			
Position:				Technical Manager			
Name:		py Herbert Becky Hyman					
Signature:	P.	YERBERT 8. ANJMAN		8. HIMAN			
APPROVAL	A	thorised:		Checked:			
Other - specify	N/A			N/A			
E.coli cfu/g	N/A			N/A			
Salmonella in 25g	Absent	Absent		Absent			
Enterobacteriaceae cfu/g	<50			100			
Yeast & Mould cfu/g	<200			500			
TVC cfu/g	<1000			5000			
	Target			Maximum			
MICROBIOLOGICAL TESTING	•						
Viscosity	N/A	N/A					
Specific gravity	TBC	твс					
Brix	TBC	твс					
рН	TBC	ТВС					
	Target	Target					
ANALYTICAL PROPERTIES							
Opened	Reseal after	Reseal after opening. Ambient (cool, dry place below 35°C).					
Unopened	materials.	Store in dry, cool ambient conditions, away from heat sources and odorous materials.					
Storage Temperature and Conditions Storage Temperature and Conditions Storage Temperature and Conditions							
Shelf life opened (stored as below)	12 months	12 months					
Shelf life unopened (stored as below)		36 months					
Traceability / Lot code format used		DOP dd/mm/yyyy Batch code yddd xx BBE mm/yyyy					
Durability Type Tracephility / Let code format used		BBE					
	DDF	PDF					
PRODUCT HANDLING							
This product does not contain any irradiated materials.							
IRRADIATION							
This product does not contain any genetically modified organisms or	GMO derivatives.						
GENETIC MODIFICATION (GMO)							
Halal	CERTIFIE)	1				
Vegans Gluten Free (<20ppm Gluten)	CERTIFIEI YES	,	+				
Ovo-Lacto Vegetarians	YES						
	Suitability		Commen	ts			
PRODUCT SUITABILITY – Product suitable for							
Salt	g	0.26					
Protein	g	0.0					
Of which Sugars	g	58.8					
Carbohydrates	g	78.1					
Of which Saturates	g	0.0					
Fat	g	0.0					
Energy	kcal	321					

REVIEW

Changes made with reason:

Updated to spec template version 10

Updated pallet configuration details for 250ml syrups

By using our product, you acknowledge that any variations from our recommended usage ratios are made at your discretion. We cannot guarantee the same results or safety when the product is used differently than advised. You are responsible for any potential outcomes that may arise from altering the recommended usage, and we encourage following our guidelines to ensure compliance with applicable regulations and for the best results.

For any extra technical information not contained within this document, please contact Becky Hyman (Technical Manager) at becky.hyman@ibcsimply.com.

Document No.		Issue No.	Issue Date	Authorised by			
QR06 Product Specification		10	08/04/2025	Poppy Herbert			
Review date:	Changes:			Reasons:			
07/02/2018	Change to new format following review			Review by SJ			
25/02/2020	New logo and updated layout without pallet configuration and kosher suitability.			Review by SJ and change of logo from Simply to IBC SIMPLY			
10/12/2020	Updated spec format to include translations as appropriate			Update			
10/08/2021	Added barcode			Update			
23/05/2023	Removed translation table			Update			
21/08/2024	Added product appearance, commodity code, meursing code, packaging type and materials, pallet config, and analytical properties		Update				
08/04/2025	Added disclaimer to bottom of spec			Update			