ITALIAN BEVERAGE COMPANY LIMITED

IBC SIMPLY PRODUCT SPECIFICATION



Simply Honeycomb Flavour Syrup

Italian Beverage Company Limited IBC House	Issue Date	11/09/2025				
Bentalls	- Issue Date					
Pipps Hill Industrial Estate	Maraian	E				
Basildon	Version	5				
Essex	Status	ACTIVE				
SS14 3BS	Status	ACTIVE				
UK						
www.ibcsimply.com_	Product Category	Syrup				
0800 689 5128 +44 208 634 7020	7					
PRODUCT NAME	Simply Honeycomb Flavour Syrup					
PRODUCT DESCRIPTION	Honeycomb Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.					
PRODUCT APPEARANCE	Light brown coloured, free flowing liquid					
IBC PRODUCT CODE	IBC1LTRHON / 250HON / IBC5LTRHON					
PACK SIZE	6 x 1L e / 12 x 250ml e / 2 x 5L e					
PRODUCT BARCODE (INNER)	5L: TBC / 1L: 5060134528097 / 250ml: 5060134522859					
PRODUCT BARCODE (OUTER)	5L: TBC / 1L: 5060134528103 / 250ml: 5060134522866					
COMMODITY CODE	2106905999					
MEURSING CODE	7003					
PACKAGING TYPE AND MATERIALS	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				
	Number of cases per layer:	1L: 23 / 250ml: 26 / 5L: 20				
PALLET CONFIGURATION	Number of layers:	1L: 4 / 250ml: 5 / 5L: 4				
	Number of cases per pallet:	1L: 92 / 250ml: 130 / 5L: 80				
USAGE / PREPARATION INSTRUCTIONS						
Add portion (approximately 15ml) to beverage and stir before consumption	n.					
INGREDIENT DECLARATION – Based on EU Regulation 1169/2011 including QUID (if applicable) in descending order of weight						
Sugar, Water, Glycerine, Natural flavouring, Salt, Preservative: E202, Acid: Citric acid, Colours: E150a, E160a.						
ADDITIONAL REQUIREMENTS – Including any cautionary / advisory / legal requirements						
None						
ALLERGEN DECLARATION						
For allergens, including cereals containing gluten , please see ingredients in Bold.						
Contains:	None					
Additional Information:	None					

NUTRITIONAL STANDARDS (Typical)				
- (7)	Τ	Per 100) ml produc	t as sold
Energy	kJ	Per 100 ml product as sold		
Energy	kcal	320		
Fat	g	0.0		
Of which Saturates	g	0.0		
Carbohydrates	g	78.2		
Of which Sugars	g	58.8		
Protein	g	0.0		
Salt	g	0.26		
PRODUCT SUITABILITY – Product suitable for				
	Suitability		Commen	ts
Ovo-Lacto Vegetarians	YES			
Vegans	CERTIFIED)		
Gluten Free (<20ppm Gluten)	YES			
Halal	CERTIFIED)		
GENETIC MODIFICATION (GMO)				
This product does not contain any genetically modified organisms or GMC	derivatives.			
IRRADIATION				
This product does not contain any irradiated materials.				
PRODUCT HANDLING				
Durability Type	BBE	BBE		
Traceability / Lot code format used	DOP dd/mn	DOP dd/mm/yyyy Batch code yddd xx BBE mm/yyyy		
Shelf life unopened (stored as below)	36 months	36 months		
Shelf life opened (stored as below)	12 months	12 months		
Storage Temperature and Conditions				
Unopened	Store in dry materials.	Store in dry, cool ambient conditions, away from heat sources and odorous materials.		
Opened	Reseal afte	Reseal after opening. Ambient (cool, dry place below 35°C).		
ANALYTICAL PROPERTIES				
	Target			
рН	TBC			
Brix	TBC			
Specific gravity	TBC			
Viscosity	N/A			
MICROBIOLOGICAL TESTING				
	Target			Maximum
TVC cfu/g	<1000			5000
Yeast & Mould cfu/g	<200			500
Enterobacteriaceae cfu/g	<50	100		
	ı			

Salmonella in 25g	Absent		Absent	
E.coli cfu/g	N/A		N/A	
Other - specify	N/A I		N/A	
APPROVAL	Authorised:		Checked:	
Signature:	P. HERBERT		B. HYMAN	
Name:	Poppy Herbert		Becky Hyman	
Position:	Technical Co-Ordinator		Technical Manager	
Date:	11/09/2025		15/09/2025	
REVIEW				

Changes made with reason:

Updated to spec template version 10

Updated pallet configuration details for 250ml

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.

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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	
	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		