

**ITALIAN BEVERAGE COMPANY LIMITED**  
**IBC SIMPLY**  
**PRODUCT SPECIFICATION**



**Simply Strawberry Flavour Topping Sauce 1kg**

|  |  |                           |            |  |  |
|--|--|---------------------------|------------|--|--|
| <b>Italian Beverage Company Limited</b>  |  | Issue Date                | 28/04/2025 |  |  |
| IBC House  | Bentalls   |                           |            |  |  |
| Pipps Hill Industrial Estate   |  | Version                   | 3          |  |  |
| Basildon   | Essex  |                           |            |  |  |
| SS14 3BS   |  | Status                    | ACTIVE     |  |  |
| UK   |  |                           |            |  |  |
| <a href="http://www.ibcsimply.com">www.ibcsimply.com</a>   |  | Product Category          | Sauces     |  |  |
| 0800 689 5128   +44 208 634 7020   |  |                           |            |  |  |
| <b>PRODUCT NAME</b>  | Simply Strawberry Flavour Topping Sauce 1kg  |                           |            |  |  |
| <b>PRODUCT DESCRIPTION</b>   | Strawberry Flavour Topping Sauce – A Strawberry flavoured sauce with 5% strawberry puree for adding flavour to desserts. |                           |            |  |  |
| <b>PRODUCT APPEARANCE</b>  | Viscous/thick consistency, red coloured sauce  |                           |            |  |  |
| <b>IBC PRODUCT CODE</b>  | SAUCESTRAWNEW1KG   |                           |            |  |  |
| <b>PACK SIZE</b>   | 6 x 1kg e  |                           |            |  |  |
| <b>PRODUCT BARCODE (INNER)</b>   | 5060877201134  |                           |            |  |  |
| <b>PRODUCT BARCODE (OUTER)</b>   | 15060877201131   |                           |            |  |  |
| <b>COMMODITY CODE</b>  | TBC  |                           |            |  |  |
| <b>MEURSING CODE</b>   | TBC  |                           |            |  |  |
| <b>PACKAGING TYPE AND MATERIALS</b>  | Bottle: White, HDPE plastic / Lid: White, PP plastic / Seal: Foil induction  |                           |            |  |  |
| <b>PALLET CONFIGURATION</b>  | Number of packs per case:  | 6                         | 6          |  |  |
|  | Number of cases per layer:   |                           | 32         |  |  |
|  | Number of layers:  |                           | 5          |  |  |
|  | Number of cases per pallet:  |                           | 160        |  |  |
| <b>USAGE / PREPARATION INSTRUCTIONS</b>  |  |                           |            |  |  |
| Shake before use. Drizzle over desserts and drinks.  |  |                           |            |  |  |
| <b>INGREDIENT DECLARATION – Based on EU Regulation 1169/2011 including QUID (if applicable) in descending order of weight</b>                                      |  |                           |            |  |  |
| Glucose-fructose syrup, Sugar, Strawberry puree (5%), Water, Acid: Citric acid, Natural flavouring, Black carrot concentrate, Thickener: E440, Preservative: E202. |  |                           |            |  |  |
| <b>ADDITIONAL REQUIREMENTS – Including any cautionary / advisory / legal requirements</b>  |  |                           |            |  |  |
| None   |  |                           |            |  |  |
| <b>ALLERGEN DECLARATION</b>  |  |                           |            |  |  |
| For allergens, including cereals containing <b>gluten</b> , please see ingredients in Bold.  |  |                           |            |  |  |
| Contains:  | NONE   |                           |            |  |  |
| Additional Information:  | None   |                           |            |  |  |
| <b>NUTRITIONAL STANDARDS (Typical)</b>   |  |                           |            |  |  |
|  |  | Per 100 g product as sold |            |  |  |
| Energy   | kJ   | 1298                      |            |  |  |
|  | kcal   | 305                       |            |  |  |

|                    |   |      |
|--------------------|---|------|
| Fat                | g | 0.0  |
| Of which Saturates | g | 0.0  |
| Carbohydrates      | g | 75.6 |
| Of which Sugars    | g | 62.7 |
| Protein            | g | 0.0  |
| Salt               | g | 0.01 |

#### PRODUCT SUITABILITY – Product suitable for

|                             | Suitability | Comments |
|-----------------------------|-------------|----------|
| Ovo-Lacto Vegetarians       | YES         |          |
| Vegans                      | CERTIFIED   |          |
| Gluten Free (<20ppm Gluten) | YES         |          |
| Halal                       | YES         |          |

#### GENETIC MODIFICATION (GMO)

This product does not contain any irradiated materials.

#### IRRADIATION

This product does not contain any irradiated materials.

#### PRODUCT HANDLING

|                                       |                           |
|---------------------------------------|---------------------------|
| Durability Type                       | BBE                       |
| Traceability / Lot code format used   | Lot: xxxx<br>BB: DD/MM/YY |
| Shelf life unopened (stored as below) | 24 months                 |
| Shelf life opened (stored as below)   | 6 months                  |

#### Storage Temperature and Conditions

|          |  |
|----------|--|
| Unopened | Store in dry, cool ambient conditions, away from heat sources and odorous materials. |
| Opened   | Keep closed after opening and store in dry, cool, ambient conditions.                |

#### ANALYTICAL PROPERTIES

|                  |                       |
|------------------|-----------------------|
|                  | Target                |
| pH               | Solution 50%: 3 ± 0.2 |
| Brix             | 20°C: 76 ± 1          |
| Specific gravity | N/A                   |
| Viscosity        | TBC                   |

#### MICROBIOLOGICAL TESTING

|                          |        |         |
|--------------------------|--------|---------|
|                          | Target | Maximum |
| TVC cfu/g                | <1000  | 1000    |
| Yeast & Mould cfu/g      | <100   | 100     |
| Enterobacteriaceae cfu/g | N/A    | N/A     |
| Salmonella in 25g        | N/A    | N/A     |
| E.coli cfu/g             | N/A    | N/A     |
| Other - specify          | N/A    | N/A     |

#### APPROVAL

|            | Authorised:          | Checked:          |
|------------|----------------------|-------------------|
| Signature: | <i>Poppy Herbert</i> | <i>B. Hyman</i>   |
| Name:      | Poppy Herbert        | Becky Hyman       |
| Position:  | Technical Assistant  | Technical Manager |
| Date:      | 28/04/2025           | 21/05/2025        |

#### REVIEW

Changes made with reason:

Updated to spec template version 10  
Updated ingredients declaration

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  |