

BF05

Product Specification

Product Name	Boretane Onions in Balsamic Vinegar of Modena IGP		
Product Code	MA100	Revision	25
Shelf Life from Manufacture	18 Months	Storage (°C)	Ambient
Shelf Life Once Opened	7 Days	Storage (°C) Once Opened	2 - 5
Unit Net Weight	2.1 kg	Unit Drained weight	1.4 kg
Barcode	5030343004248	Case Barcode	15030343003026

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

Fax Number: 0208 813 2986

Technical Contact: Marika Breccia

Email address: technical@belazu.com

Commercial Contact: Charlie Hodges

Email address: sales@belazu.com




Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 1 of 5



BF05

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Borettane Onions in Balsamic Vinegar of Modena IGP - MA100

Drained weight: 2 x 1.4 kg
Net weight: 2 x 2.1 kg^e

Best Before: DD/MM/YYYY Lot: XXXXXXXX

Storage: Keep in a cool dry place. Once opened keep refrigerated under the liquid and consume within 7 days



15030343003026

Belazu Ingredient Company, 74 Long Drive, UB6 8LZ, UK

INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Borettane Onions (contain salt, traces of acetic acid and sodium metabisulphite <150ppm)	67.0%	Italy
Sugar	15.0%	UK
Balsamic Vinegar of Modena IGP (Wine vinegar (contains sulphites), cooked grape must, colour: E150d)	11.0%	Italy
Water	7.0%	UK
Country of final processing		UK

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 2 of 5

BF05
Product Specification

Nutritional Data			per 100g Drained
Analytical	Theoretical	X	
Energy (kJ)			267
Calories (kcal)			63
Fat (g)			0.1
of which Saturates (g)			0
Carbohydrates (g)			14.4
of which Sugars (g)			13.5
Fibre (g)			1.2
Protein (g)			0.6
Salt (g)			1.2

PALLET CONFIGURATIONS:	
Trays per Box	2
Boxes per UK Pallet	170 (in 10 layers)

Primary Packaging Materials	
Film	PT/PVdC-PPc 13.4 g
Tray	Polypropylene L 284mm x W 211mm x H 60mm 64.4 g
Round Label	Paper D 150mm 0.8 g

Secondary Packaging Materials	
Box	Cardboard L 290mm x W 215mm x H 121mm 237.4 g
Divider	Cardboard L 298mm x W 213mm 15.1 g
Square Label	Paper L 102mm x W 102mm 0.5 g

MICROBIOLOGICAL SPECIFICATION:
(Including only appropriate organisms to the product and levels at point of packaging)

Organism	Target	Maximum permitted
Enterobacteriaceae (cfu/g)	<10	10
Mould (cfu/g)	<10	100
Yeast (cfu/g)	<10	100
TVC (cfu/g)	<10	100

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	3.6	3.2-4.2
Salt %	1.2	1-1.5
Pasteurization Core (T°C/minutes)	85>5	n/a

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 3 of 5

BF05
Product Specification

Is the product suitable for:	Yes	No	Details
Coeliac diet	X		
Halal diet		X	not certified
Kosher diet		X	not certified
Vegans	X		
Vegetarians	X		

DIETARY / ALLERGEN INFORMATION:

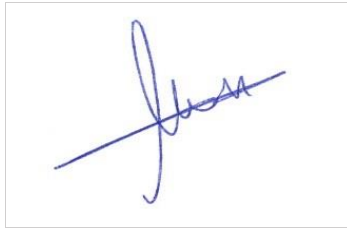
Is the product free from:	Yes	No	Details
Additives		X	see list of ingredients
Celery and products thereof	X		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	X		
Crustaceans	X		
Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	X		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	X		
Eggs & egg derivatives	X		
Fish & fish products	X		
Genetically modified material	X		
Lupins and products thereof	X		
Milk and dairy products including lactose	X		
Molluscs and product thereof	X		
Mustard & mustard derivatives	X		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof	X		
Peanuts and products thereof	X		
Sesame seeds and products thereof	X		
Soybeans and soya derivatives	X		
Sulphur dioxide and sulphites (SO ₂)(>10ppm in finished product)		X	

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01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 4 of 5

BF05

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It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.



Signed for the Supplier
 Title: Food Technologist
 Date: 08 Jun 2017

Agreed by the customer:

Signed for the Customer

Title: Date:

NOTE: Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

Version History

Date	Version	Reason for ammendment	Authorized by
28 Apr 2014	1	first issue	Marika Breccia
29 Apr 2014	2	Label amended	Francesca Chornet Ruiz
12 Nov 2014	3	New issue	Mary Evans
12 Nov 2014	4	Product name and barcodes amended	Mary Evans
12 Nov 2014	5	Shelf life once opened amended	Mary Evans
29 Jan 2015	10	Process sheet created	Clara Perez
31 Jul 2015	11	Ingredient list and label updated	Mary Evans
31 Jul 2015	12	Ingredient list and label updated	Mary Evans
06 Aug 2015	13	Label reset	Mary Evans
10 Aug 2015	14	FO removed	Mary Evans
24 Sep 2015	15	new logo	Ainhoa Astobieta
25 Sep 2015	16	Weight amended	Mary Evans
28 Sep 2015	17	Product description with net weight	Ainhoa Astobieta
14 Oct 2015	18	pictures added	Paola Higuera
27 Oct 2015	19	box change	Paola Higuera
11 Jan 2016	20	Label update	Paola Higuera
22 Apr 2016	21	label reset	Mary Evans
30 Sep 2016	22	Nutritional amended to drained	Paola Higuera
07 Feb 2017	23	Label reset	Mary Evans
07 Feb 2017	24	Label reset	Mary Evans
08 Jun 2017	25	Film quantity update	Eva Quesada

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01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 5 of 5