

BF05
Product Specification

Product Name	Smokey flavoured semi dried tomatoes		
Product Code	DA083A	Revision	33
Shelf Life from Manufacture	9 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	2 Weeks	Storage (°C) Once Opened	2 - 5
Unit Net Weight	1.15 kg	Unit Drained weight	620 g
Barcode	5030343003234	Case Barcode	15030343002128

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

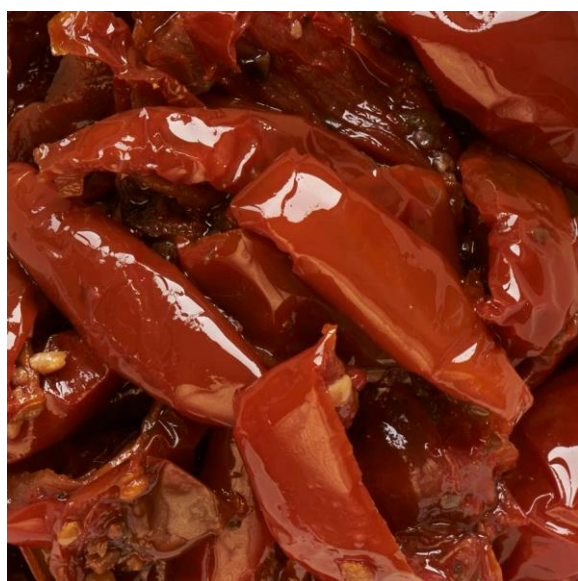
Fax Number: 0208 813 2986

Technical Contact: Marika Breccia

Email address: technical@belazu.com

Commercial Contact: Charlie Hodges


Email address: sales@belazu.com



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Smokey flavoured semi dried tomatoes - DA083A

Net weight: 6 x 1.15 kg e

Best Before: DD/MM/YYYY Lot: XXXXXXX

Storage: Keep Refrigerated. Once opened, keep refrigerated under oil and consume within 2 weeks



15030343002128

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
Semidried Tomatoes	93.0%	Turkey
Sunflower Oil	< 5%	Europe
Sugar	< 5%	UK
Salt	< 5%	Israel
Dried Garlic	< 5%	China
Dried Oregano	< 5%	Turkey
Natural Flavouring	< 5%	France
Acidity regulator: Lactic Acid	< 5%	The Netherlands
Packed in: Sunflower Oil		Europe
Country of final processing		UK

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Nutritional Data				per 100g Drained
Analytical		Theoretical	X	
Energy (kJ)				657
Calories (kcal)				157
Fat (g)				5.8
of which Saturates (g)				0.6
Carbohydrates (g)				19.2
of which Sugars (g)				7.1
Fibre (g)				5.6
Protein (g)				4.2
Salt (g)				1.5

PALLET CONFIGURATIONS:	
Buckets per Box	6
Boxes per UK Pallet	72 (in 8 layers)

Primary Packaging Materials	
Film	Polypropylene 0.9 g
Bucket	Polypropylene D 125mm x H 130mm 40.6 g
Round Lid	Polypropylene D 125mm x H 10mm 11 g
Round Label	Paper D 100mm 0.6 g

Secondary Packaging Materials	
Box	Cardboard L 411mm x W 258mm x H 151mm 232 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	4.1	<4.5
Salt %	1.5	1.0-2.0
Pasteurization Core (T°C/minutes)	P70°C>15min	N/A

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Is the product suitable for:	Yes	No	Details
Coeliac diet	X		
Halal diet	X		
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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It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.

Signed for the Supplier
 Title: Food Technologist
 Date: 09 Mar 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
27 Dec 2013	1	DRAFT	Olimpia Vorincsak
11 Apr 2014	2	ammended shelf life once opened	Marika Breccia
01 May 2014	3	case added	Marika Breccia
09 May 2014	4	shelf life ammended	Marika Breccia
09 May 2014	5	carbo added	Marika Breccia
12 Jun 2014	6	net weight added in the case	Marika Breccia
27 Jun 2014	7	update	Ainhoa Astobieta
25 Sep 2014	8	Micro and ingredient country of origin updated	Mary Evans
10 Nov 2014	10	General review, picture uploaded	Clara Perez
10 Nov 2014	11	General review	Clara Perez
11 Nov 2014	12	Picture uploaded	Clara Perez
13 Nov 2014	13	Drained wt added, label amended	Mary Evans
21 Nov 2014	14	General review	Clara Perez
02 Feb 2015	15	Process sheet created	Clara Perez
19 Feb 2015	16	ingredient list updated	Marika Breccia
19 Feb 2015	17	spec regenerated	Marika Breccia
23 Feb 2015	18	Drained weight added on spec	Mary Evans
24 Mar 2015	19	pH tolerance ammended	Marika Breccia
24 Mar 2015	20	drained added on label	Marika Breccia
24 Mar 2015	21	spec regenerated	Marika Breccia
24 Mar 2015	22	regenerated	Marika Breccia
10 Jun 2015	23	drained wright removed from the label	Marika Breccia
10 Jun 2015	24	label %	Marika Breccia

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24 Jul 2015	25	Net and drained wt. adjusted in the recipe, label updated	Mary Evans
04 Aug 2015	26	Lactic acid country of origin amended	Mary Evans
15 Sep 2015	27	New logo	Ainhoa Astobieta
14 Oct 2015	28	Ingredient list amended	Mary Evans
19 Nov 2015	29	Ingredients countries of origin updated	Mary Evans
06 Apr 2016	30	Oregano country of origin update	Paola Higuera
21 Jun 2016	31	Lactic acid country of origin update	Paola Higuera
24 Nov 2016	32	BOM & PS amended	Mary Evans
09 Mar 2017	33	Label reset	Mary Evans

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