

BF05

Product Specification

Product Name	Supergreen Pesto		
Product Code	JP004D	Revision	15
Shelf Life from Manufacture	4 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	7 Days	Storage (°C) Once Opened	2 - 5
Unit Net Weight	900 g	Unit Drained weight	n/a
Barcode	5030343831448	Case Barcode	15030343004542

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

Product Specification



INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Sunflower Oil	35.0%	Europe
Frozen Broccoli Crumbs	17.0%	Belgium, Spain
Basil Paste (Basil, Sunflower Oil, Salt, Antioxidant: Ascorbic Acid)	12.0%	Italy
Vegetarian Medium Fat Hard Cheese (Cow's Milk, Salt, Microbial Rennet)	8.0%	Italy
Frozen Broad Beans	8.0%	Netherlands, Belgium, France
Fresh baby spinach	8.0%	UK, France, Italy, Morocco, Spain
Sunflower seeds	< 5%	Germany
Pumpkin seed	< 5%	China
Frozen Kale	< 5%	Belgium
Garlic Puree	< 5%	Italy
Salt	< 5%	Israel
Acidity Regulator: Citric Acid	< 5%	Austria
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 Net
Analytical	Theoretical	X	
Energy (kJ)			1773
Calories (kcal)			430
Fat (g)			43.3
of which Saturates (g)			6.4
Carbohydrates (g)			2.6
of which Sugars (g)			0.7
Fibre (g)			1.8
Protein (g)			6.3
Salt (g)			2.5

PALLET CONFIGURATIONS:	
Orion Bottles per Box	6
Boxes per UK Pallet	180 (in 6 layers)

Primary Packaging Materials	
Cap	Polypropelene D 55mm x H 25mm 12 g
Orion Bottle	Polypropylene L 50mm x W 90mm x H 210mm 53 g
Round Label	Paper D 100mm 0.6 g
Orion Bottle	Polypropylene L 50mm x W 90mm x H 210mm 65.6 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)	<1000	10000

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	4.7	4.3-5.0
Salt %	2.5	2.0-3.0
HPP Pasteurisation Pressure (Bar)	6000 bar minimum 120 sec	n/a

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

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
DIETARY / ALLERGEN INFORMATION:

Is the product free from:	Yes	No	Details
Additives		X	See ingredients list
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	Milk
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		

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 4 of 5



BF05

Product Specification

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

Signed for the Supplier
 Title: Food Technologist
 Date: 12 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
18 Mar 2016	1	First issue	Paola Higuera
29 Mar 2016	2	Processing Instructions review	Paola Higuera
14 Apr 2016	3	Processing Instructions review	Paola Higuera
27 Apr 2016	4	Pictures added	Paola Higuera
11 May 2016	5	Product picture update	Paola Higuera
30 Jun 2016	6	Shelf life review	Paola Higuera
24 Oct 2016	7	Case label updated	Mary Evans
09 Nov 2016	8	HPP into crates update	Paola Higuera
22 Nov 2016	9	Product coding step updated	Mary Evans
08 Mar 2017	10	Label reset	Mary Evans
10 Mar 2017	11	Recipe upgrade	Eva Quesada
20 Mar 2017	12	Spec reset	Mary Evans
04 Apr 2017	13	Label reset	Mary Evans
02 May 2017	14	Label reset	Mary Evans
12 Jun 2017	15	Recipe updated	Mary Evans

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