

Product Name	Rose Harissa Nut Mix				
Product Code	XN062B	Revision	8		
Shelf Life from Manufacture	8 Months	Storage (ºC)	Ambient		
Shelf Life Once Opened	Within Best Before	Storage (ºC) Once Opened	Ambient		
Unit Net Weight	1.45 kg	Unit Drained weight	n/a		
Barcode	5030343831912	Case Barcode	15030343005006		

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



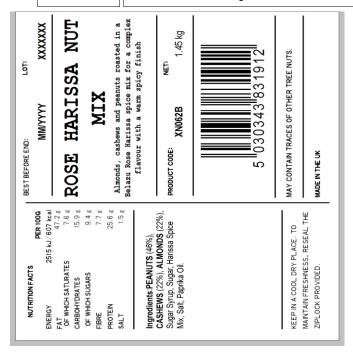


Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 1 of 5



BF05

Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN		der at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Peanuts	46.0%	China
Almonds	22.0%	USA
Cashews	22.0%	India, Vietnam and Brazil
Sugar Syrup (water, sugar)	< 5%	UK
Harissa Spice Mix (Chilli, Cumin, Coriander, Caraway, Smoked Paprika, Salt, Dried Garlic, Dried Lemon Peel, Acidity Regulator (Citric Acid) Processing aid: Rapeseed oil)	< 5%	UK (India, Iran/ Syria, Russia, Poland/ Lithuania/ Czech Republic, Spain, UK, China, Spain, China, UK)
Sugar	< 5%	UK
Salt	< 5%	Israel
Paprika Oil	< 5%	Spain
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



Nutritional Data				Per 100g Net
Analytical		Theoretical	Х	
Energy (kJ)				2515
Calories (kca	al)			607
Fat (g)	Fat (g)			
of which Sa	of which Saturates (g)			
Carbohydrates (g)				15.9
of which Sugars (g)				9.4
Fibre (g)				7.7
Protein (g)				25.6
Salt (g)	Salt (g)			

PALLET CONFIGURATIONS:				
Bags per Box	6			
Boxes per UK Pallet	50			
(in 5 layers)				

	1			
Primary Packaging Materials				
Bag	PP/EVOH/PP			
	L 230mm x W 90mm x H 310mm 19.2 g			
Label	PP			
	L 58mm x W 116mm 0.1 g			
Secondary Packaging	Materials			
Box	Cardboard			
	L 490mm x W 225mm x H 240mm 520.2 g			
Square Label	Paper			
	L 102mm x W 102mm 0.5 g			

MICROBIOLOGICAL SPECIFICATION	ON:		
(Including only appropriate organisms to the product and levels at point of packaging)			
Organism	Maximum permitted		
Salmonella spp. (cfu/25g)	Absent	Absent	
E. Coli (cfu/g)	<10	10	
Enterobacteriaceae (cfu/g)	<100	100	
Mould (cfu/g)	<500	500	
Yeast (cfu/g)	<500	500	
TVC (cfu/g)	<1000	1000	

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):			
Parameter	Target	Tolerance	
Salt %	1.5	1-3	
Roasting	180ºC>5 min		

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



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

DIETARY / ALLERGEN INFORMATION:			
Is the product free from:	Yes	No	Details
Additives		Х	See ingredients list
Celery and products thereof	Χ		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	Х		
Crustaceans	Χ		
Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	Х		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Х		
Eggs & egg derivatives	Χ		
Fish & fish products	Х		
Genetically modified material	Χ		
Lupins and products thereof	Χ		
Milk and dairy products including lactose	Χ		
Molluscs and product thereof	Χ		
Mustard & mustard derivatives	Χ		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof		Х	Contain cashews and almonds. May contain other tree nuts.
Peanuts and products thereof		Х	Peanuts
Sesame seeds and products thereof	Х		
Soybeans and soya derivatives	Х		
Sulphur dioxide and sulphites (SO₂)(>10ppm in finished product)	Х		

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01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 4 of 5



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

Signed for the Supplier Title: Food Technologist Date: 07 Jun 2017

Agreed by the customer:

J		

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.

Signed for the Customer

Version History

Date	Version	Reason for ammendment	Authorized by
07 Sep 2016	1	First issue	Paola Higuera
14 Sep 2016	2	Shelf life changed to BBE	Mary Evans
20 Sep 2016	3	Best before end	Paola Higuera
30 Sep 2016	4	VAT update	Paola Higuera
14 Feb 2017	5	Recipe and processing instruction updated	Mary Evans
06 Mar 2017	6	Label reset	Mary Evans
04 Apr 2017	7	Shelf life updated to 8 months	Paola Higuera
07 Jun 2017	8	proces sheet updated	Eva Quesada

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01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 5 of 5