

Product Name	Rosemary Nut Mix		
Product Code	XN061B	Revision	8
Shelf Life from Manufacture	6 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	5030343831905	Case Barcode	15030343004993

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



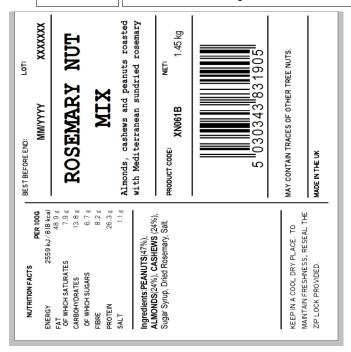


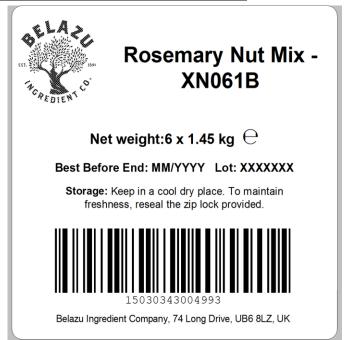
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BF05

Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN	(in % order at the mixing bowl stage):		
Ingredient name (including compound ingredients)	%	Country of origin	
Peanuts	47.2%	China	
Almonds	24.0%	USA	
Cashews	24.0%	India, Vietnam, Brazil	
Glucose Syrup (Granulated Sugar, Water)	< 5%	UK	
Dried Rosemary	< 5%	Morocco	
Salt	< 5%	Israel	
Country of final processing		UK	

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Nutritional	Nutritional Data			
Analytical		Theoretical	Х	
Energy (kJ)				2559
Calories (kca	al)			618
Fat (g)	Fat (g)			
of which Saturates (g)				7.9
Carbohydrates (g)				13.8
of which Sugars (g)				6.7
Fibre (g)				8.2
Protein (g)				26.3
Salt (g)				1.1

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

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		

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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	Χ			
Celery and products thereof	Х			
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	Χ			
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	Contains almonds and cashews. Mary contain traces of other tree nuts.	
Peanuts and products thereof		Х	Contains 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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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:

NOTE: Disease was and as a see a see this are also and described as a second by a seed Charleton and beautifus as the second
NOTE: Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you

Signed for the Customer

within 14 days we will assume that you are in agreement with the specification.

Version History

Date	Version	Reason for ammendment	Authorized by
12 Aug 2016	1	First issue	Paola Higuera
23 Aug 2016	2	Bag picture added	Paola Higuera
23 Aug 2016	3	Syrup recipe review	Paola Higuera
25 Aug 2016	4	Nutritional information update	Paola Higuera
20 Sep 2016	5	Best before end	Paola Higuera
30 Nov 2016	6	Process instruction updated	Mary Evans
03 Mar 2017	7	Label amended	Mary Evans
07 Jun 2017	8	proces sheet updated	Eva Quesada

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