

Product Name	Smoked almonds		
Product Code	XN050B	Revision	7
Shelf Life from Manufacture	6 Months	Storage (ºC)	Ambient
Shelf Life Once Opened	Within Best Before	Storage (ºC) Once Opened	Ambient
Unit Net Weight	1.4 kg	Unit Drained weight	n/a
Barcode	5030343831943	Case Barcode	15030343005037

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

Commercial Contact: Charlie Hodges

Email address: technical@belazu.com

Email address: sales@belazu.com



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INGREDIENT LIST & COUNTRY OF ORIGIN	(in % or	der at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Almonds	96.0%	USA
Sugar Syrup (granulated sugar, water)	< 5%	UK
Salt	< 5%	Israel
Natural Flavouring	< 5%	France
Country of final processing		UK

Nutritional Data			Per 100g Net	
Analytical		Theoretical	Х	
Energy (kJ)				2767
Calories (kca	al)			669
Fat (g)			56.8	
of which Saturates (g)			4.5	
Carbohydrates (g)			7.9	
of which Sugars (g)			5.4	
Fibre (g)			11.9	
Protein (g)			25.7	
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				

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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 SPECIFICATIO	DN:			
(Including only appropriate organisms to the product and levels at point of packaging)				
Organism Target 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>5min			

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

DIETARY / AL	LERGEN INFORM	/IATION:			
Is the product free from:		Yes	No	Details	
Additives				Х	See list of ingredients
Celery and pro	ducts thereof		Х		
		eat, rye, barley, oats, spelt, s, and product thereof	Х		
Crustaceans			Х		
	packaging comply Contact with Foo	with The current Materials d Regulations?	Х		
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Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Х		
Eggs & egg derivatives	Х		
Fish & fish products	Х		
Genetically modified material	Х		
Lupins and products thereof	Х		
Milk and dairy products including lactose	Х		
Molluscs and product thereof	Х		
Mustard & mustard derivatives	Х		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof		х	Contains almonds, may contain traces of other tree nuts
Peanuts and products thereof	Х		May contain traces of peanuts
Sesame seeds and products thereof	Х		
Soybeans and soya derivatives	Х		
Sulphur dioxide and sulphites (SO ₂)(>10ppm in finished product)	Х		

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It is warranted that the foodstuff, packaging la	bel conform with all relevant EC legal requirements.
Signed for the Supplier	Junta
Signed for the Supplier Title: Food Technologist	
Date: 07 Jun 2017	J
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
23 Aug 2016	1	Regenerate the spec	Paola Higuera
25 Aug 2016	2	Nutritional information update	Paola Higuera
14 Sep 2016	3	Shelf life changed to BBE	Mary Evans
14 Sep 2016	4	BB end issue- BB reset	Paola Higuera
20 Sep 2016	5	Best before end	Paola Higuera
24 Feb 2017	6	new format label	Marika Breccia
07 Jun 2017	7	proces sheet updated	Eva Quesada

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