

Product Name	Gaziello Mosto EVO Oil			
Product Code	HF011	Revision	1	
Shelf Life from Manufacture	18 Months	Storage (ºC)	Ambient	
Shelf Life Once Opened	12 Months	Storage (ºC) Once Opened	Ambient	
Unit Net Weight	1 L	Unit Drained weight	n/a	
Barcode	5030343130114	Case Barcode	15030343130111	

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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Valori medi per	100 ml
Valore energetico	824 kcal / 3389KJ
Grassi	91.6 g
di cui: saturi	13.5 g
Carboidrati	0.0 g
di cui: zuccheri	0.0 g
Proteine	0.0 g
Sale	0.0 g
Colesterolo	0 mg

INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):	
Ingredient name (including compound ingredients)	%	Country of origin	
Extra virgin olive oil	100.0%	Italy	
Country of final processing		Italy	

Nutritional Data			Per 100g Net	
Analytical		Theoretical	Х	
Energy (kJ)				3389
Calories (kc	al)			824
Fat (g)				91.6
of which Saturates (g)		13.5		
Carbohydrates (g)		0		
of which Sugars (g)		0		
Fibre (g)		0		
Protein (g)		0		
Salt (g)		0		

PALLET CONFIGURATIONS:				
Bottles per Box 12				
Boxes per UK Pallet	40			
(in 5 layers)				

Primary Packaging Materials			
Lid	Aluminium		
	D 30mm x H 20mm 5 g		
Label	Paper		
	L 100mm x W 120mm 2 g		
Bottle	Glass		
	D 90mm x H 300mm 650 g		
Secondary Packaging Materials			

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Divider	Cardboard	
	L 370mm x W 285mm	
	150 g	
Box	Cardboard	
	L 370mm x W 285mm x H 320mm	
	330 g	

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):				
Parameter Target Tolerance				
Acidity	<0.8%	0.8%		
Peroxide level	10 meq O₂/kg	< 20 meq O₂/kg		

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		
Celery and products thereof	Х		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	Х		
Crustaceans	Х		
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	Х		

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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 (SO₂)(>10ppm in finished product)	Х

Ιt	t is warranted	that the	foodstuff,	packaging	iabei	conform	with al	il relevant	EC legal	requireme	nts.

Signed for the Supplier						
Title: Food Technologist						
Date: 11 Ian 2017						

Agreed by the customer:	
Agreed by the editioner.	
Street factors Contains	
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 Nov 2015	1	First issue	Paola Higuera	

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