

Product Name	Extra Virgin Olive Oil and Black Truffle					
Product Code	HM084	IM084 Revision 14				
Shelf Life from Manufacture	18 Months	Storage (ºC)	Away from sun light			
Shelf Life Once Opened	Within Best Before	Storage (ºC) Once Opened	Away from sun light			
Unit Net Weight	250 ml	Unit Drained weight	n/a			
Barcode	5030343831325	Case Barcode	15030343004436			

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



Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN	(in % ord	der at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Extra Virgin Olive Oil	99.8%	Spain
Dehydrated Black Truffle	< 5%	China
Aroma of Black Truffle	< 5%	Italy
Country of final processing		Spain

Nutritional Data			Per 100g Net	
Analytical		Theoretical	Х	
Energy (kJ)				3382
Calories (kca	al)			823
Fat (g)				91.4
of which Saturates (g)			14.4	
Carbohydrates (g)			0	
of which Sugars (g)			0	
Fibre (g)			0	
Protein (g)		0		
Salt (g)				0

PALLET CONFIGURATIONS:				
Bottles per Box	6			
Boxes per UK Pallet	228 (in 4 layers)			

Primary Packaging Materials				
Lid	Aluminium			
	D 31.5mm x H 24mm 3 g			
Label	Paper			
	L 34mm x W 7mm			
	1 g			
Label	Paper			
	L 34mm x W 7mm			
	1 g			

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 2 of 5



Bottle	Glass
	D 53mm x H 279mm 445 g
Secondary Packaging	Materials
Label	Paper
	L 100mm x W 50mm
	1 g
Divider	Cardboard
	L 165mm x W 109mm
	41 g
Box	Cardboard
	L 177mm x W 119mm x H 298mm
	172 g

MICROBIOLOGICAL SPECIFICATION: (Including only appropriate organisms to the product and levels at point of packaging)				
Organism Target Maximum permitted				
Sulphite-reducing anaerobic microorganisms cfu/g	< 10 ³	10 ³		
Listeria Monocytogenes (cfu/25g)	Absent	Absent		
Salmonella spp. (cfu/25g)	Absent	Absent		
E. Coli (cfu/g)	< 10	10		

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		

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



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				
Fish & fish products	Х				
Genetically modified material	Х				
Lupins and products thereof	Χ				
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				
Peanuts and products thereof	Х				
Sesame seeds and products thereof	Х				
Soybeans and soya derivatives	Χ				
Sulphur dioxide and sulphites (SO₂)(>10ppm in finished product)	Х				

Date of Issue	Issue Number	Created by	Approved by	Pages
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: 15 May 2017

Agreed by the customer:	
Signed for the Customer	
Title:	Date:

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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
24 Feb 2015	10	General review, pictures added	Clara Perez
21 Sep 2015	11	BIC Update	Paola Higuera
04 Jul 2016	12	Dietary information amended	Mary Evans
11 Oct 2016	13	Pictures updated	Paola Higuera
15 May 2017	14	Product name 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