

BF05
Product Specification

Product Name	Kalamata Olives		
Product Code	OV132	Revision	16
Shelf Life from Manufacture	6 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	2 Weeks	Storage (°C) Once Opened	2 - 5
Unit Net Weight	5.3 kg	Unit Drained weight	3 kg
Barcode	5030343391324	Case Barcode	

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

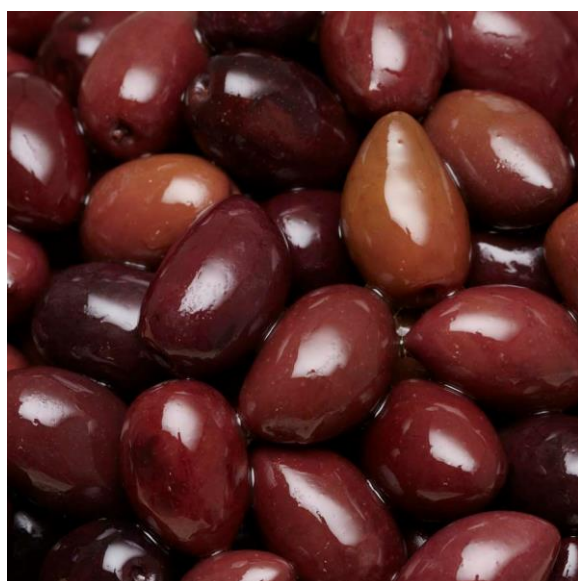
Fax Number: 0208 813 2986

Technical Contact: Marika Breccia

Email address: technical@belazu.com

Commercial Contact: Charlie Hodges

Email address: sales@belazu.com



These olives may be subject to significant seasonal colour variations

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INGREDIENT LIST & COUNTRY OF ORIGIN	(in % order at the mixing bowl stage):	
Ingredient name (including compound ingredients)	%	Country of origin
Large Kalamata Olives (Contain salt and traces of Red Wine Vinegar and Extra Virgin Olive Oil)	100.0%	Greece
Packed in: Water, Sunflower Oil		UK Mains, Europe
Country of final processing		UK

Nutritional Data				per 100g Drained
Analytical	Theoretical	X	X	
Energy (kJ)				849.3
Calories (kcal)				206.7
Fat (g)				20.7
of which Saturates (g)				2.3
Carbohydrates (g)				0.8
of which Sugars (g)				0
Fibre (g)				6.6
Protein (g)				1
Salt (g)				3.5

PALLET CONFIGURATIONS:	
Buckets per UK Pallet	150 (in 6 layers)

Primary Packaging Materials	
Bucket	Polypropylene D 210mm x H 191mm 156 g
Film	PET/CPP 1.3 g
Round Lid	Polypropylene D 222mm x H 15mm 37 g

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Round Label	Paper D 150mm 0.8 g
Secondary Packaging Materials	
UK Pallet	Wood L 1200mm x W 800mm x H 145mm 13 kg

MICROBIOLOGICAL SPECIFICATION:

(Including only appropriate organisms to the product and levels at point of packaging)

Organism	Target	Maximum permitted
Listeria spp. (cfu/25g)	Absent	Absent
Salmonella spp. (cfu/25g)	Absent	Absent
E. Coli (cfu/g)	<10	10
Enterobacteriaceae (cfu/g)	<10	100
Mould (cfu/g)	<100	1000

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	4	3.5-4.5
Salt %	3.5	2.5-4.5

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

DIETARY / ALLERGEN INFORMATION:

Is the product free from:	Yes	No	Details
Additives	X		
Celery and products thereof	X		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	X		
Crustaceans	X		

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Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	X		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	X		
Eggs & egg derivatives	X		
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 (SO ₂)(>10ppm in finished product)	X		

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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: 17 Feb 2017

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 Jan 2014	1	First issue	Francesca Chornet Ruiz
23 Apr 2014	2	Label amended	Francesca Chornet Ruiz
16 Jun 2014	3	label template reset	Marika Breccia
15 Aug 2014	10	General review, pictures uploaded	Clara Perez
30 Sep 2014	11	Microbiological parameter updated	Mary Evans
21 Jan 2015	12	Process sheet created	Clara Perez
24 Jun 2015	13	Colour disclaimer added	Mary Evans
16 Sep 2015	14	new logo	Ainhua Astobieta
01 Oct 2015	15	Label amended	Mary Evans
17 Feb 2017	16	Label reset	Mary Evans

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