

BF05

Product Specification

Product Name	Pitted Nocellara Olives		
Product Code	OP032A	Revision	26
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	4.5 kg	Unit Drained weight	2.5 kg
Barcode	5030343002657	Case Barcode	

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

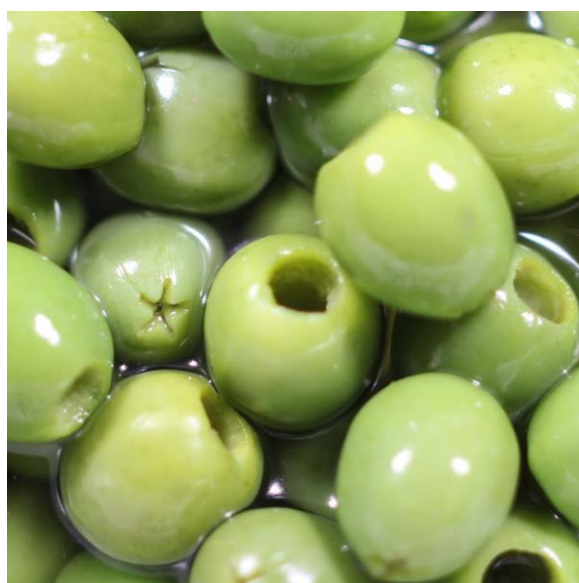
Fax Number: 0208 813 2986

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
Pitted nocellara Olives (contain salt)	100.0%	Italy
Packed in: Water, Acidity Regulator: Lactic Acid and Citric acid, and Antioxidant: Ascorbic Acid		UK Mains, The Netherlands, Austria, China
Country of final processing		UK

Nutritional Data				per 100g Drained
Analytical		Theoretical	X	
Energy (kJ)				673
Calories (kcal)				163
Fat (g)				15.3
of which Saturates (g)				2
Carbohydrates (g)				3.8
of which Sugars (g)				0.5
Fibre (g)				3.3
Protein (g)				1
Salt (g)				3

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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Net	Polypropylene D 200mm x H 30mm 31.5 g
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
Clostridium sulfito-reducing	Absent	Absent
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	4.5	3.9-5.0
Salt %	3.0	2.5-4.0
Olives that may contain olive stones or olive stone fragments (%)	Absent	max.1 (units per 100 fruits)

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

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DIETARY / ALLERGEN INFORMATION:			
Is the product free from:	Yes	No	Details
Additives		X	See list of ingredients
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		
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: 08 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
08 Jan 2014	1	First issue	Francesca Chornet Ruiz
29 Sep 2014	10	General review, pictures uploaded	Clara Perez
29 Sep 2014	11	General review, pictures uploaded	Clara Perez
07 Oct 2014	12	Microbiological parameter updated and lactic acid country of origin changed	Mary Evans
12 Jan 2015	13	Process sheet created	Clara Perez
22 Jan 2015	14	Process sheet updated	Clara Perez
24 Jun 2015	15	Colour disclaimer added	Mary Evans
15 Jul 2015	16	Product name amended	Mary Evans
08 Sep 2015	17	Logo change	Ainhua Astobieta
11 Sep 2015	18	Typo amended	Ainhua Astobieta
14 Oct 2015	19	Name in the label amended	Mary Evans
03 Dec 2015	20	Acid country of origin amended	Mary Evans
16 Feb 2016	21	name reviewed	Marika Breccia
26 Feb 2016	22	Brine recipre review	Paola Higuera
18 Mar 2016	23	Chemical parameters review	Paola Higuera
29 Apr 2016	24	Recipe review: acidified brine	Paola Higuera
21 Jun 2016	25	Lactic acid country of origin update	Paola Higuera
08 Feb 2017	26	Label reset	Mary Evans

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