

**BF05**

## Product Specification

<b>Product Name</b>	<b>Pitted Black Olives with Herbs de Provence</b>		
<b>Product Code</b>	OP005	<b>Revision</b>	26
<b>Shelf Life from Manufacture</b>	4 Months	<b>Storage (°C)</b>	2 - 5
<b>Shelf Life Once Opened</b>	2 Weeks	<b>Storage (°C) Once Opened</b>	2 - 5
<b>Unit Net Weight</b>	3 kg	<b>Unit Drained weight</b>	n/a
<b>Barcode</b>	5030343380052	<b>Case Barcode</b>	

### Supplier Details:

**Name:** Belazu Ingredient Company

**Address:** 74 Long Drive  
London  
UB6 8LZ

**Telephone Number:** 0208 838 1912

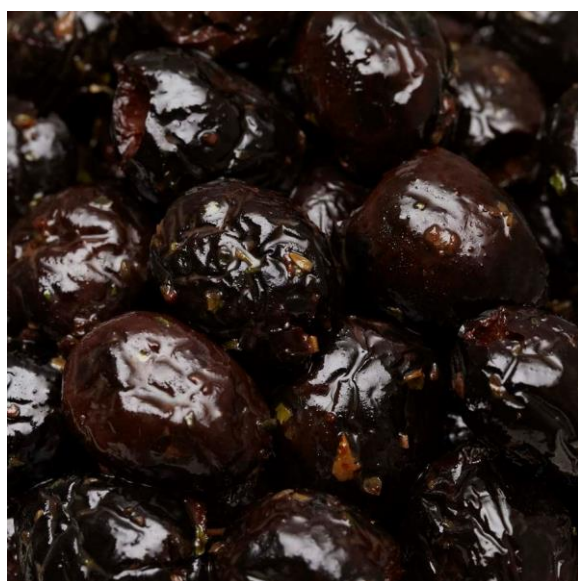
**Fax Number:** 0208 813 2986

**Technical Contact:** Marika Breccia

**Email address:** technical@belazu.com

**Commercial Contact:** Charlie Hodges

**Email address:** sales@belazu.com



<b>Date of Issue</b>	<b>Issue Number</b>	<b>Created by</b>	<b>Approved by</b>	<b>Pages</b>
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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 Black Olives (contains salt)	98.0%	Morocco
Sunflower Oil	< 5%	Europe
Herbs de Provence (Rosemary, Marjoram, Parsley, Basil, Kibbled Bay Leaves, Thyme, Oregano, Sage)	< 5%	UK (Morocco, Egypt, UK, Egypt, Turkey, Morocco, Turkey, Morocco/Egypt)
Country of final processing		UK

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## Product Specification

Nutritional Data				Per 100g Net
Analytical		Theoretical	X	
Energy (kJ)				1348
Calories (kcal)				328
Fat (g)				33.8
of which Saturates (g)				4
Carbohydrates (g)				1.6
of which Sugars (g)				0.9
Fibre (g)				5.7
Protein (g)				1.4
Salt (g)				3.5

### PALLET CONFIGURATIONS:

Buckets per UK Pallet	150 (in 6 layers)
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### Primary Packaging Materials

Bucket	Polypropylene D 210mm x H 191mm 156 g
Round Lid	Polypropylene D 222mm x H 15mm 37 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
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### 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
Salt %	3.5	2.5-4.5
Olives that may contain olive stones or olive stone fragments (%)	Absence	<2 (units per 100 fruits)
% Salt (aqueous phase)	min 3.5	min 3.5

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## Product Specification

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		

### 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		
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 <sub>2</sub> )(>10ppm in finished product)	X		

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## Product Specification

It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.



Signed for the Supplier  
Title: Food Technologist  
Date: 21 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
11 Dec 2013	1	First Issue	Marika Breccia
06 Aug 2014	10	General review, pictures uploaded	Clara Perez
13 Aug 2014	11	label reset	Marika Breccia
13 Aug 2014	12	calories and sugars added in the nutritional	Marika Breccia
17 Sep 2014	13	Microbiological parameter updated	Mary Evans
12 Jan 2015	14	Process sheet created	Clara Perez
18 Feb 2015	15	reloaded	Marika Breccia
09 Sep 2015	16	new logo	Ainhua Astobieta
09 Sep 2015	17	New logo	Ainhua Astobieta
10 Sep 2015	18	Spelling mistake	Ainhua Astobieta
11 Sep 2015	19	label amended	Ainhua Astobieta
22 Oct 2015	20	Label reset	Mary Evans
22 Oct 2015	21	Label reset	Mary Evans
14 Apr 2016	22	Aqueous salt added	Paola Higuera
26 Apr 2016	23	%salt tolerance amended	Mary Evans
25 May 2016	24	Herbs de Provence country of origin update	Paola Higuera
21 Feb 2017	25	Label reset	Mary Evans
21 Feb 2017	26	Lable reset	Mary Evans

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