

| Product Name | Casablanca Olives | | |
|-----------------------------|-------------------|--------------------------|-------|
| Product Code | OC005 | Revision | 21 |
| Shelf Life from Manufacture | 6 Months | Storage (ºC) | 2 - 5 |
| Shelf Life Once Opened | 2 Weeks | Storage (ºC) Once Opened | 2 - 5 |
| Unit Net Weight | 5.5 kg | Unit Drained weight | 3 kg |
| Barcode | 5030343360054 | 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





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| INGREDIENT LIST & COUNTRY OF ORIGIN | (in % ord | der at the mixing bowl stage): | |
|---|------------|--------------------------------|--|
| Ingredient name (including compound ingredients) | % | Country of origin | |
| Cracked Green Olives (contains salt and traces of citric acid) | 64.0% | Morocco | |
| Red Peppers (contains salt and traces of Acetic acid) | 9.0% | Spain | |
| Yellow Peppers (contains salt and traces of Acetic acid) | 8.0% | Spain | |
| Coquillos Nicoises (contain salt and traces of lactic acid). | 8.0% | Spain | |
| Pickled Baby Onions (contains salt, acetic acid & SO2 <160ppm). | 5.0% | Italy | |
| Sunflower Oil | < 5% | Europe | |
| Ground Cumin | < 5% | India, Iran, Syria | |
| Green Chillies (contains salt, acetic acid & SO2 <1000ppm) | < 5% | Spain | |
| Garlic Flakes | < 5% | China | |
| Dried Chilli Flakes | < 5% | India | |
| Paprika Oil | < 5% | Spain | |
| Packed in: Water, Sunflower Oil | | UK mains, Europe | |
| Country of final processing | | UK | |

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| Nutritional Data | | | per 100g |
|-------------------------|-------------|---|----------|
| Analytical | Theoretical | Х | Drained |
| Energy (kJ) | | | 434 |
| Calories (kcal) | | | 105.6 |
| Fat (g) | | | 10.4 |
| of which Saturates (g) | | | 1.1 |
| Carbohydrates (g) | | | 0.6 |
| of which Sugars (g) | | | 0.1 |
| Fibre (g) | | | 3 |
| Protein (g) | | | 0.9 |
| 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 | Polypropelene | | |
| | 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 | | |

| 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 | |
| рН | 3.8 | 3.5-4.5 | |
| Salt % | 3.5 | 2.5-4.5 | |

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

| DIETARY / ALLERGEN INFORMATION: | | | | |
|---|-----|----|-------------------------|--|
| Is the product free from: | Yes | No | Details | |
| Additives | | Х | See list of ingredients | |
| Celery and products thereof | Χ | | | |
| Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof | Х | | | |
| Crustaceans | Χ | | | |
| 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 | Χ | | | |
| Fish & fish products | Χ | | | |
| Genetically modified material | Χ | | | |
| Lupins and products thereof | Χ | | | |
| Milk and dairy products including lactose | Χ | | | |
| Molluscs and product thereof | Χ | | | |
| Mustard & mustard derivatives | Χ | | | |
| Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof | Х | | | |
| Peanuts and products thereof | Χ | | | |
| Sesame seeds and products thereof | Χ | | | |
| Soybeans and soya derivatives | Χ | | | |
| Sulphur dioxide and sulphites (SO₂)(>10ppm in finished product) | | Х | sulphites | |

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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: 21 Apr 2017

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

morganans

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 |
|-------------|---------|-------------------------------------|------------------------|
| 17 Jan 2014 | 1 | first issue | Marika Breccia |
| 28 Jan 2014 | 2 | Ingredient declaration list amended | Francesca Chornet Ruiz |
| 06 Jun 2014 | 3 | Label amended | Mary Evans |
| 16 Jun 2014 | 4 | label template reset | Marika Breccia |
| 29 Jul 2014 | 10 | General review, pictures uploaded | Clara Perez |
| 05 Sep 2014 | 11 | Microbiological data updated | Mary Evans |
| 05 Sep 2014 | 12 | Microbial data updated | Mary Evans |
| 17 Sep 2014 | 13 | No changes, spec regenerated | Mary Evans |
| 12 Jan 2015 | 14 | Process sheet created | Clara Perez |
| 11 Sep 2015 | 15 | New logo | Ainhoa Astobieta |
| 11 Sep 2015 | 16 | Bic Changes | Ainhoa Astobieta |
| 27 Oct 2015 | 17 | label amend | Paola Higuera |
| 25 Nov 2015 | 18 | label ammended | Marika Breccia |
| 11 Jan 2016 | 19 | Label reset | Mary Evans |
| 17 Feb 2017 | 20 | Label reset | Mary Evans |
| 24 Mar 2017 | 21 | Label reset | Mary Evans |

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