

Product Name	Pitted Kalamata Olives					
Product Code	OP061	P061 Revision 22				
Shelf Life from Manufacture	6 Months	Storage (°C)	2 - 5			
Shelf Life Once Opened	2 Weeks	Storage (ºC) Once Opened	2 - 5			
Unit Net Weight	5 kg	Unit Drained weight	3 kg			
Barcode	5030343380618	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

Commercial Contact: Charlie Hodges

Email address: technical@belazu.com

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 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	
Analytical		Theoretical	х	Drained
Energy (kJ)				849
Calories (kca	al)			207
Fat (g)				20.7
of which Sa	of which Saturates (g)			2.3
Carbohydra	tes (	g)		0.8
of which Su	ugars	; (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	Polypropelene 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	
рН	4.0	3.5-4.5	
Salt %	3.5	2.5-4.5	
Olives that may contain olive stones or olive stone fragments (%)	Absence	max. 2 (units per 100 fruits)	

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

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				
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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 <sub>2</sub> )(>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: 15 Feb 2017	Angavans				
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
07 Jan 2014	1	First issue	Francesca Chornet Ruiz
10 Mar 2014	2	Label ammended	Marika Breccia
08 Aug 2014	10	General review, pictures uploaded	Clara Perez
10 Sep 2014	11	microbiology updated	Marika Breccia
18 Nov 2014	12	Salt level amended (nutritional data)	Mary Evans
04 Dec 2014	13	Nutritional data amended	Mary Evans
13 Jan 2015	14	Process sheet created	Clara Perez
22 Jun 2015	15	Colour disclaimer added	Mary Evans
16 Jul 2015	16	Product picture amended	Mary Evans
11 Sep 2015	17	Bic changeover	Ainhoa Astobieta
11 Sep 2015	18	Bic changes	Ainhoa Astobieta
15 Sep 2015	19	calories on label amended	Ainhoa Astobieta
29 Sep 2015	20	Label amended	Mary Evans
21 Dec 2015	21	Label reset	Mary Evans
15 Feb 2017	22	Label reset	Mary Evans

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