



BF05

Product Specification

Product Name	Pitted Green Olives		
Product Code	OP010	Revision	18
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 kg	Unit Drained weight	3 kg
Barcode	5030343380106	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 % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Pitted Green Olives (contains salt and traces of citric acid)	98.0%	Morocco
Sunflower Oil	< 5%	Europe
Herbs de Provence (Rosemary, Marjoram, Parsley, Basil, Kibbled Bay Leaves,Thyme, Oregan, Sage)	< 5%	UK (Morocco, Egypt, UK, Egypt/Turkey,Turkey, Morocco,Turkey, Morocco/Turkey)
Packed in: Water, Sunflower Oil		UK Mains, Europe
Country of final processing		UK

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Nutritional Data				per 100g Drained
Analytical		Theoretical	X	
Energy (kJ)				623
Calories (kcal)				151
Fat (g)				14.9
of which Saturates (g)				1.9
Carbohydrates (g)				1.8
of which Sugars (g)				0.1
Fibre (g)				3.4
Protein (g)				0.8
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
Film	PET/PPP 1.3 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
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	4.0	3.5-4.4
Salt %	3.5	2.5-4.5
Olives that may contain olive stones or olive stone fragments (%)	Absence	<1 (units per 100 fruits)

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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	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
03 Jan 2014	1	First issue	Marika Breccia
06 Aug 2014	10	General review, pictures uploaded	Clara Perez
25 Sep 2014	11	Microbiological parameter updated	Mary Evans
08 Jan 2015	12	Pitted green olives quantity updated and process sheet created	Clara Perez
09 Sep 2015	13	New logo	Ainhoa Astobieta
11 Sep 2015	14	typo amended	Ainhoa Astobieta
29 Sep 2015	15	Label amended	Mary Evans
30 Mar 2016	16	Bucket picture update	Paola Higuera
06 Oct 2016	17	Chemical parameters amended	Mary Evans
08 Feb 2017	18	Label reset	Mary Evans

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