

Product Name	Marcona Almonds					
Product Code	XN021B	Revision	7			
Shelf Life from Manufacture	6 Months	Storage (ºC)	Ambient			
Shelf Life Once Opened	Within Best Before	Storage (ºC) Once Opened	Ambient			
Unit Net Weight	1.5 kg	Unit Drained weight	n/a			
Barcode	5030343831936	Case Barcode	15030343005020			

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



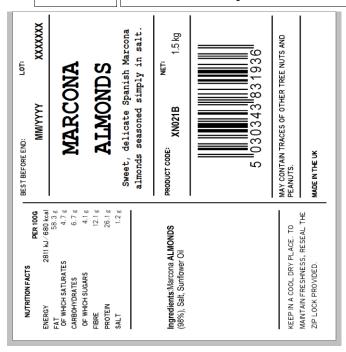


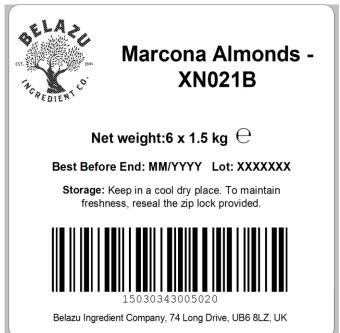
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Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):		
Ingredient name (including compound ingredients)	%	Country of origin		
Marcona Almond	98.0%	Spain		
Fine salt (contains E535)	< 5%	UK		
Sunflower oil	< 5%	Europe		
Country of final processing		UK		

Nutritional Data				Per 100g Net
Analytical		Theoretical	Х	
Energy (kJ)				2811
Calories (kc	al)			680
Fat (g)				58.3
of which Saturates (g)				4.7
Carbohydrates (g)			6.7	
of which Sugars (g)			4.1	
Fibre (g)			12.1	
Protein (g)			26.1	
Salt (g)			1.2	

PALLET CONFIGURATIONS:				
Bags per Box 6				
Boxes per UK Pallet	50			
	(in 5 layers)			

Primary Packaging Materials				
Bag	PP/EVOH/PP			
	L 230mm x W 90mm x H 310mm 19.2 g			
Label	PP			
L 58mm x W 116mm				
0.1 g				
Secondary Packaging Materials				

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Вох	Cardboard
	L 490mm x W 225mm x H 240mm 520.2 g
Square Label	Paper
	L 102mm x W 102mm
	0.5 g

MICROBIOLOGICAL SPECIFICATION: (Including only appropriate organisms to the product and levels at point of packaging) Organism Target **Maximum permitted** Salmonella spp. (cfu/25g) Absent Absent E. Coli (cfu/g) <10 10 Enterobacteriaceae (cfu/g) <100 100 Mould (cfu/g) <500 500 Yeast (cfu/g) <500 500 TVC (cfu/g) <1000 1000

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):						
Parameter Target Tolerance						
Salt %	1.2%	1 - 3%				
Roasting	Roasting 180°C>5 min					

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

DIETARY / ALLERGEN INFORMATION:					
Is the product free from:	Yes	No	Details		
Additives	Χ				
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				

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Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	X		
Eggs & egg derivatives	Χ		
Fish & fish products	Χ		
Genetically modified material	Х		
Lupins and products thereof	Χ		
Milk and dairy products including lactose	Χ		
Molluscs and product thereof	Χ		
Mustard & mustard derivatives	Х		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof		Х	Contains almonds, may contain traces of other tree nuts
Peanuts and products thereof	Х		May contain traces of peanuts
Sesame seeds and products thereof	Χ		
Soybeans and soya derivatives	Χ		
Sulphur dioxide and sulphites (SO₂)(>10ppm in finished product)	Х		

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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: 07 Jun 2017



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 Aug 2016	1	first issue	Paola Higuera
25 Aug 2016	2	Nutritional information updated	Paola Higuera
20 Sep 2016	3	Best before end	Paola Higuera
15 Nov 2016	4	Process sheet update	Paola Higuera
24 Feb 2017	5	new label	Marika Breccia
28 Feb 2017	6	Salt reduction	Paola Higuera
07 Jun 2017	7	proces sheet updated	Eva Quesada

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