

BF05

Product Specification

Product Name	Fried & Salted Soft Corn		
Product Code	XN025	Revision	20
Shelf Life from Manufacture	6 Months	Storage (°C)	Ambient
Shelf Life Once Opened	Within Best Before	Storage (°C) Once Opened	Ambient
Unit Net Weight	2 kg	Unit Drained weight	n/a
Barcode	5030343600259	Case Barcode	

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

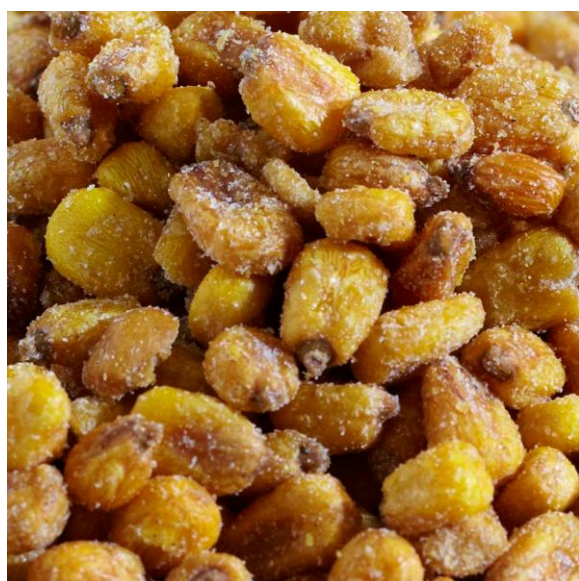
Fax Number: 0208 813 2986

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
Corn/Maize	86.0%	Spain
Sunflower Oil	13.0%	Europe, Uruguay, Argentina, South Africa
Salt	< 5%	Spain
Country of final processing		UK

Nutritional Data				Per 100g Net
Analytical	X	Theoretical		
Energy (kJ)				1662
Calories (kcal)				396
Fat (g)				12.5
of which Saturates (g)				1.9
Carbohydrates (g)				58.9
of which Sugars (g)				0.5
Fibre (g)				9.3
Protein (g)				7.3
Salt (g)				1

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	Polypropylene 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
Clostridia spp. (cfu/g)	Absent	Absent
Salmonella spp. (cfu/25g)	Absent	Absent
S Aureus (coag +) (cfu/g)	Absent	Absent
E. Coli (cfu/g)	Absent	Absent
Enterobacteriaceae (cfu/g)	Absent	Absent
Mould (cfu/g)	<100	100
Yeast (cfu/g)	<100	100

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
Salt %	1	0.5-1.5
Moisture (%)	2.8	1-3.5
Peroxides (meq/kg)	≤10	≤10
Count (grain/100g)	315	280-350
% Overcooked	<3	≤3
% Split & Broken	<6	≤6

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

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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 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 Mar 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
05 Feb 2014	1	First issue	Francesca Chornet Ruiz
19 Aug 2014	10	General review, pictures updated	Clara Perez
22 Jan 2015	11	Process sheet created	Clara Perez
24 Feb 2015	12	Nutritional amended	Mary Evans
30 Jul 2015	13	Country of origin, nutritional and microbial standards updated	Mary Evans
30 Jul 2015	14	Country of origin, nutritional and microbial standards updated	Mary Evans
01 Oct 2015	15	New logo	Ainhua Astobieta
02 Oct 2015	16	Chemical-physical parameters amended	Mary Evans
18 Dec 2015	17	Country of origin statement update	Paola Higuera
21 Mar 2016	18	Process instruction amended	Mary Evans
28 Apr 2016	19	Process instruction amended	Mary Evans
08 Mar 2017	20	Label reset	Mary Evans

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