

**BF05**

## Product Specification

<b>Product Name</b>	<b>Fried &amp; Salted Broad Beans</b>		
<b>Product Code</b>	XN029	<b>Revision</b>	18
<b>Shelf Life from Manufacture</b>	6 Months	<b>Storage (°C)</b>	Ambient
<b>Shelf Life Once Opened</b>	Within Best Before	<b>Storage (°C) Once Opened</b>	Ambient
<b>Unit Net Weight</b>	2 kg	<b>Unit Drained weight</b>	n/a
<b>Barcode</b>	5030343600297	<b>Case Barcode</b>	

### Supplier Details:

**Name:** Belazu Ingredient Company

**Address:** 74 Long Drive  
London  
UB6 8LZ

**Telephone Number:** 0208 838 1912

**Fax Number:** 0208 813 2986

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<b>Date of Issue</b>	<b>Issue Number</b>	<b>Created by</b>	<b>Approved by</b>	<b>Pages</b>
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INGREDIENT LIST & COUNTRY OF ORIGIN		( in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Broad Beans	82.0%	Egypt
Sunflower Oil	17.0%	Europe, Uruguay, Argentina, South Africa
Salt	< 5%	Spain
Country of final processing		UK

Nutritional Data				Per 100g Net
Analytical	X	Theoretical		
Energy (kJ)				1772
Calories (kcal)				425
Fat (g)				17
of which Saturates (g)				1.75
Carbohydrates (g)				30
of which Sugars (g)				3.4
Fibre (g)				20
Protein (g)				25
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
<b>Secondary Packaging Materials</b>	
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 (%)	3.5	≤4
Peroxides (meq/kg)	≤10	≤10
Count (grain/100g)	190	150-225
% Overcooked	<4	≤4
% Split & Broken	<20	≤20
Grains with rest of peel	<2%	≤2%

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 <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: 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
22 Aug 2014	10	General review, pictures uploaded	Clara Perez
22 Jan 2015	11	Process sheet created	Clara Perez
30 Jul 2015	12	Ingredient list, chemical, microbial, nutritional updated	Mary Evans
08 Sep 2015	13	Logo change	Ainhoa Astobieta
11 Sep 2015	14	new logo	Ainhoa Astobieta
15 Sep 2015	15	Label corrected	Ainhoa Astobieta
21 Mar 2016	16	Process instruction updated	Mary Evans
28 Apr 2016	17	Process sheet amended	Mary Evans
08 Mar 2017	18	Label reset	Mary Evans

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