

**BF05**

## Product Specification

Product Name	Chilli Mix		
Product Code	XN055B	Revision	5
Shelf Life from Manufacture	4 Months	Storage (°C)	Ambient
Shelf Life Once Opened	Within Best Before	Storage (°C) Once Opened	Ambient
Unit Net Weight	1 kg	Unit Drained weight	n/a
Barcode	5030343831820	Case Barcode	15030343004917

### 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](mailto:technical@belazu.com)

**Commercial Contact:** Charlie Hodges

**Email address:** [sales@belazu.com](mailto:sales@belazu.com)



Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhwa Astobieta	Page 1 of 5

**BF05**

## Product Specification

BEST BEFORE END: MM/YYYY

LOT: XXXXXX

**CHILLI MIX**

Spicy, salty, sweet - this well-balanced mix of crunchy corn and wasabi peas has it all.

NET: 1 kg

PRODUCT CODE: XN055B

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MAY CONTAIN TRACES OF PEANUTS AND TREE NUTS.

MADE IN THE UK

**NUTRITION FACTS**

	PER 100g
ENERGY	1885 kJ / 450 kcal
FAT	15.2 g
OF WHICH SATURATES	5.2 g
CARBOHYDRATES	65.8 g
OF WHICH SUGARS	4.4 g
FIBRE	6.5 g
PROTEIN	9.2 g
SALT	1.1 g

**INGREDIENTS:** Soft and Giant Corn, Peas, Rice, Palm Oil, Sunflower Oil, Sugar, Salt, SOYA, WHEAT, Tapioca Starch, Maltodextrin, Corn Starch, Paprika Oil, Dried Garlic, Cayenne Powder, Paprika Powder, Onion Powder, Pepper Powder, Tomato Powder, Flavouring (Horseradish, MUSTARD), Yeast Extract, Modified Potato Starch, Licorice Powder, Flavour Enhancers: E627, E631, Glazing Agent: E414, Colours: E100, E141ii

KEEP IN A COOL DRY PLACE. TO MAINTAIN FRESHNESS, RESEAL THE ZIP LOCK PROVIDED.

### Chilli Mix - XN055B

Net weight: 6 x 1 kg

Best Before End: MM/YYYY Lot: XXXXXXX

**Storage:** Keep in a cool dry place. To maintain freshness, reseal the zip lock provided.

15030343004917

Belazu Ingredient Company, 74 Long Drive, UB6 8LZ, UK

INGREDIENT LIST & COUNTRY OF ORIGIN		( in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Wasabi Peas [Green peas, rice flour, sugar, palm oil, corn starch, salt, wasabi seasoning (sugar, salt, soy sauce powder, maltodextrin, flavour (horseradish MUSTARD, yeast extract, modified potato starch, sunflower oil, E414), Colour: E100, E141ii]	25.0%	China
Fried Giant chilli Corn (corn, sunflower oil, salt, chilli seasoning, paprika oil)	25.0%	Spain
Fried chilli Soft Corn (corn, sunflower oil, salt, chilli seasoning, paprika oil)	25.0%	Spain
Chilli rice Crackers [Rice, palm oil, sugar, tapioca starch, soy sauce (soy, wheat, salt), salt, garlic powder, chili powder, paprika extract, maltodextrin, licorice powder, Flavour enhancer: E627, E631]	25.0%	Thailand
Country of final processing		UK

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 2 of 5

**BF05**

## Product Specification

Nutritional Data				Per 100g Net
Analytical		Theoretical	X	
Energy (kJ)				1885
Calories (kcal)				450
Fat (g)				15.2
of which Saturates (g)				5.2
Carbohydrates (g)				65.8
of which Sugars (g)				4.4
Fibre (g)				6.5
Protein (g)				9.2
Salt (g)				1.1

### 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

Box	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 %	1.1	1-2
Moisture (%)	<5	5 max

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 3 of 5

**BF05**

## Product Specification

Is the product suitable for:	Yes	No	Details
Coeliac diet		X	Wheat
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 ingredients list
Celery and products thereof	X		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof		X	Wheat
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	Mustard
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof	X		May contain traces of tree nuts
Peanuts and products thereof	X		May contain traces of peanuts
Sesame seeds and products thereof	X		
Soybeans and soya derivatives		X	Soya
Sulphur dioxide and sulphites (SO <sub>2</sub> )(>10ppm in finished product)	X		

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## Product Specification

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

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 Sep 2016	1	First issue	Paola Higuera
12 Sep 2016	2	label reset	Paola Higuera
20 Sep 2016	3	Best before end / product pictures	Paola Higuera
24 Feb 2017	4	new label	Marika Breccia
07 Jun 2017	5	proces sheet updated	Eva Quesada

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 5 of 5