

Product Name	Espelette Luxury Nut Mix				
Product Code	XN071B	Revision	8		
Shelf Life from Manufacture	6 Months	Storage (ºC)	Ambient		
Shelf Life Once Opened	Within Best Before	Storage (ºC) Once Opened	Ambient		
Unit Net Weight	1.35 kg	Unit Drained weight	n/a		
Barcode	5030343832001	Case Barcode	15030343005099		

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



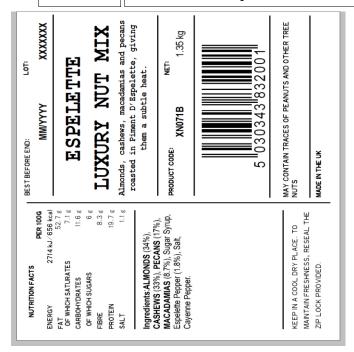


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BF05

Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN	(in % or	der at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Almonds	34.0%	USA
Cashews	33.0%	India, Vietnam, Brazil
Pecan Halves	17.0%	USA
Macadamia Nuts	8.7%	Australia, South Africa, Malawi
Sugar Syrup (sugar, water)	< 5%	UK
Espalette Chilli Pepper	< 5%	France
Fine salt (contains E535)	< 5%	UK
Cayenne pepper	< 5%	India, Spain
Country of final processing		UK

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Nutritional Data				Per 100g Net
Analytical		Theoretical	Х	
Energy (kJ)				2714
Calories (kca	al)			656
Fat (g)	Fat (g)			
of which Saturates (g)				7.1
Carbohydrates (g)				11.6
of which Sugars (g)				6
Fibre (g)				8.3
Protein (g)				19.7
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	g Materials			
Secondary Packaging Box	Materials Cardboard			
	Cardboard L 490mm x W 225mm x H 240mm			
Вох	Cardboard L 490mm x W 225mm x H 240mm 520.2 g			

MICROBIOLOGICAL SPECIFICATION	ON:		
(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 %	1.5	1-3	
Roasting 180°C<5 min 180°C<5 min			

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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		Х	See list of ingredients
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		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Х		
Eggs & egg derivatives	Χ		
Fish & fish products	Χ		
Genetically modified material	Χ		
Lupins and products thereof	Χ		
Milk and dairy products including lactose	Χ		
Molluscs and product thereof	Χ		
Mustard & mustard derivatives	Χ		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof		Х	Contains almonds, cashews, pecans, macadamia. May contain traces of other tree nuts
Peanuts and products thereof	Χ		May contain traces of peanuts
Sesame seeds and products thereof	Х		
Soybeans and soya derivatives	Х		
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: 13 Sep 2017

Agreed by the customer:	
Signed for the Customer	
Title:	Date:

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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
16 Aug 2016	1	first issue	Paola Higuera
25 Aug 2016	2	Nutritional information update	Paola Higuera
20 Sep 2016	3	Best before end/ bag picture	Paola Higuera
30 Nov 2016	4	Process instruction updated	Mary Evans
06 Mar 2017	5	Label amended	Mary Evans
03 Apr 2017	6	Pistachios removed from recipe	Paola Higuera
07 Jun 2017	7	proces sheet updated	Eva Quesada
13 Sep 2017	8	Pictures added	Mary Evans

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