Product Name	Pistou Nuts				
Product Code	XN079B	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	1.1 kg	Unit Drained weight	n/a		
Barcode	5030343833213	Case Barcode	15030343005983		

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

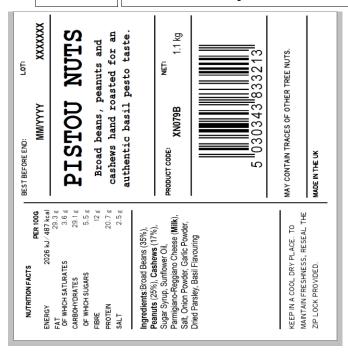
Commercial Contact: Charlie Hodges Email address: sales@belazu.com

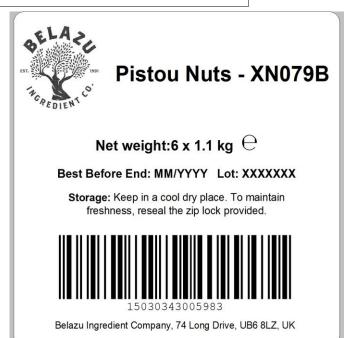


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Product Specification





INGREDIENT LIST & COUNTRY OF ORIGIN	(in % order at the mixing bowl stage		
Ingredient name (including compound ingredients)	%	Country of origin	
Fried & Salted Broad Beans (broad beans, sunflower oil, salt)	43.0%	Spain	
Peanuts	25.0%	China	
Cashews	17.0%	India, Vietnam, Brazil	
Sugar Syrup (sugar, water)	8.0%	UK	
Parmigiano-Reggiano Cheese (milk, salt, animal rennet)	< 5%	Italy	
Salt	< 5%	Israel	
Onion Powder	< 5%	India	
Garlic Powder	< 5%	China	
Dried Parsley	< 5%	Egypt	
Basil Flavouring	< 5%	Italy	
Country of final processing		UK	

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Nutritional Data				Per 100g Net
Analytical		Theoretical	X	
Energy (kJ)				2026
Calories (kca	al)			487
Fat (g)	Fat (g)			
of which Sa	of which Saturates (g)			
Carbohydrates (g)			29.1	
of which Su	of which Sugars (g)			
Fibre (g)				12
Protein (g)				20.7
Salt (g)				2.5

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 % 2.5 1.5-3.5			

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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	cheese
Vegetarians		Χ	animal rennet in cheese

DIETARY / ALLERGEN INFORMATION:			
Is the product free from:	Yes	No	Details
Eggs & egg derivatives	Χ		
Fish & fish products	Х		
Crustaceans	Χ		
Peanuts and products thereof		Х	
Soybeans and soya derivatives	Χ		
Milk and dairy products including lactose		Х	Cheese
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof		Х	Cashews and other traces of tree nuts
Celery and products thereof	Χ		
Mustard & mustard derivatives	Χ		
Sesame seeds and products thereof	Χ		
Sulphur dioxide and sulphites (SO₂)(>10ppm in finished product)	Х		
Molluscs and product thereof	Χ		
Lupins and products thereof	Χ		
Additives		Х	see list of ingredients
Genetically modified material	Χ		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	Х		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Х		
Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	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: 03 Jan 2018

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

Awefavans.

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
07 Jul 2017	1	First issue	Mary Evans
07 Jul 2017	2	Dietary amended	Mary Evans
12 Jul 2017	3	BB amended to BBE	Paola Higuera
17 Jul 2017	4	Test	Paola Higuera
06 Sep 2017	5	Chemical parameters updated	Mary Evans
06 Dec 2017	6	label updated, ingredient description updated	Marika Breccia
03 Jan 2018	7	Cheese name amended	Mary Evans

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