Product Name	Socca Nut Mix				
Product Code	XN080B	Revision	6		
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	5030343833220	Case Barcode	15030343005990		

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

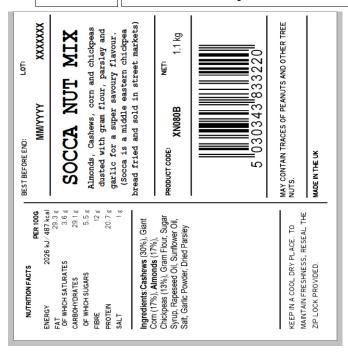
Commercial Contact: Charlie Hodges Email address: sales@belazu.com



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BF05

Product Specification





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	
Cashews	30.0%	India, Vietnam, Brazil	
Fried and Salted Giant (corn, sunflower oil, salt)	19.0%	Spain	
Almonds	17.0%	USA	
Fried Chickpeas (chickpeas, rapeseed oil)	17.0%	UK	
Gram Flour	7.0%	UK	
Sugar Syrup (sugar, water)	7.0%	UK	
Salt	< 5%	Israel	
Garlic Powder	< 5%	China	
Dried Parsley	< 5%	Egypt	
Country of final processing		UK	

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Nutritiona	Per 100g Net			
Analytical		Theoretical	X	
Energy (kJ)				2026
Calories (kca	al)			487
Fat (g)	Fat (g)			29.3
of which Saturates (g)			3.6	
Carbohydrates (g)			29.1	
of which Sugars (g)			5.5	
Fibre (g)			12	
Protein (g)			20.7	
Salt (g)				1

PALLET CONFIGURATIONS:						
Bags per Box	6					
Boxes per UK Pallet	50					
	(in 5 layers)					
UK Pallets per Pallet	35					
	(in 5 layers)					
Primary Packaging M	laterials					
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					
	1 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 %	1.5	1-3			

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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	Χ				
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	Almonds, Cashews and other traces of tree nuts		
Peanuts and products thereof	Χ		May contain traces		
Sesame seeds and products thereof	Χ				
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: 22 Dec 2017

Agreed by the customer:	
Signed for the Customer	
Title:	Date:
THE	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	
12 Jul 2017	2	BB amended to BBE	Paola Higuera	
18 Oct 2017	3	label updated	Marika Breccia	
21 Dec 2017	4	Recipe updated	Mary Evans	
22 Dec 2017	5	Case label updated	Mary Evans	
22 Dec 2017	6	Case label updated	Mary Evans	

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