

BLANCO NIÑO			
PRODUCT NAME	CHIPOTLE HUMMUS 170g	PRODUCT CODE	70071
Pack Size & Type	10 tubs (with lid) of 170g	Country of Origin	Greece
Ireland Address	Blanco Nino Ltd Carrigeen Business Park, Clonmel, Co. Tipperary Ireland E91 F759	UK Address	Blanco Nino Ltd 48-49 Princes Pl, London United Kingdom W11 4QA
Contact:	Office	hello@blanco-nino.com	+353 52 6189723
	Victoria Wale	victoria@blanco-nino.com	+44 794 4541762
	Gerard Sweetman	gerard.sweetman@blanco-nino.com	+353 87 9151641
	Adriana Adamiec	adriana.a@blanco-nino.com	+353 52 6189723
Photo of the product		Accreditation	BRC, IFS accreditation
Delivery temperature:	Chilled in temperature 0-7°C	Storage temperature:	Store refrigerated in temperature 0-7°C
Ingredients list:	Ingredients: Chickpeas 46%, high oleic sunflower oil, water, caramelized onions (onions, brown sugar, extra virgin olive oil), tomato paste, sesame tahini 2,7%, smoked paprika, lemon juice, salt, sugar, garlic, crushed chipotle peppers* 0,5%, coriander, cumin, white pepper, beechwood smoked salt. Produced in a factory which handles milk, egg, soy, celery, mustard seeds, sesame seeds, nuts and fish. *(from EU and non-EU sources)		
Allergens:	Sesame seeds	Aw/pH	Aw: 0.982 / PH: 3.90
Units & Net weight per case	10 x 170g 1,7 kg	Layers per Pallet	12
Pallet Type	Euro Pallet 1200 x 800 mm	Cases per Layer	14
OUTER MATERIALS	CORRUGATED CARDBOARD CASE	Total Cases per Pallet	168

Shelf Life	60 days delivered in the UK	
Minimum guaranteed Shelf Life	14 days	
Format and location of minimum durability (Use by date)	On the sleeve. (exp. date: dd/mm/yyyy). Kindly ensure that there is a window at least 1.2 cm height on the sleeve for printing the expiry date.	
Storage conditions	Keep refrigerated (0-7°C). Once opened, consume within 24 hours.	
Label instructions	Oil and water separation is normal, just stir before serving.	
Conditions of use (forseen use)	Ready-to-eat food	
Intended Population use	Consumption of the product from all population groups except for specific groups with intolerance or allergy to any allergen or ingredient components.	

SPECIAL INTEREST DECLARATION	
Genetically Modified Organism	GMOs are absent in this product
Non-ionized ingredients	Ionized ingredients are absent in this product
Packed in protective atmosphere	No
Category according to listeria extra space growth	Adverse conditions for Listeria growth

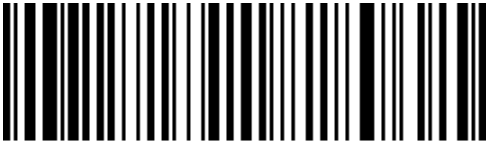
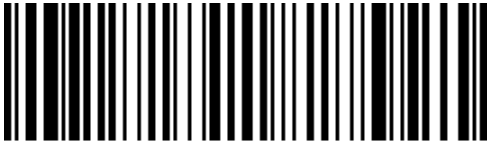
Nutritional Information:	
Parameter	Value per 100g
Energy	316kcal / 1304kJ
Fat	27,5g
of which saturates	2,6g
Carbohydrates	10g
of which sugars	2,9g
Fibre	5,2g
Protein	4,4g
Salt	1,25g

Label Instructions

Ingredients will be listed in order of weight in the finished product. The amount of water added as an ingredient in a food will be determined by subtracting the total amount of the other ingredients used from the total amount of the finished product. This amount will not be required to be taken into account if it does not exceed 5% by weight of the finished product. In any case, the label strictly complies with RD 1169/2011 on labelling of food products.

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Product Barcode	5391528040971  5 391528 040971	Case Barcode	0 5391528040988  (01)05391528040988
Pallet Barcode	0 5391528041084  (01)05391528041084	Pallet Visual	

FINAL PRODUCT QUALITY

PHYSICAL PARAMETERS	PARAMETER				TARGET			
	The weight of each final product pack is above the declared net weight				Above 170g each			
	Other							
CHEMICAL PARAMETERS	Foreign Body Detection				Visual Inspection & X- RAY Detector:			
	Sensitivity of X-RAY Detector				SUS ball 316 : 0.7 mm / Glass : 5mm / Rubber : 7,94mm / SUS wire 316 : 0.5x5mm			
	PARAMETER	METHOD	TARGET		TOLERANCE			
	PH	pH-meter			3.9 3.9±0.3			
	Aw	Water activity meter			0.98 0.98±0.01			

MICROBIOLOGICAL TARGETS	Test	Unit	Specification	Re-Test & Reject
	Listeria monocytogenes	cfu/25g	Not present	Present
	Salmonella spp.	cfu/25g	Not present	Present
	TPC	cfu/g	<100.000	>100.000
	Lactic acid bacteria	cfu/g	<100.000	>100.000
	Staph. aureus	cfu/g	<100	>100
	Yeasts / Moulds	cfu/g	<1000	>1000
The product is High Pressure Processing (HPP) treated				
Sensory Characteristics:		Process Description:		
Appearance:	Typical orange colour of chipotle sauce.	To prepare Chipotle Hummus, the chickpeas are soaked overnight, thoroughly washed, and then boiled in the boiler. Meanwhile, the onions are caramelized. All ingredients are then blended together until a smooth consistency is achieved. After mixing, the product is packaged and undergoes High Pressure Processing (HPP).		
Taste:	Typical of chipotle pepper, typical of chickpeas and typical of tahini			
Smell:	Typical of chipotle peppers			
Consistency:	Smooth and creamy texture (no particles)			
Colour:	Bright orange			
Particles:	No particles			

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PACKAGING				
Primary Packaging	Weight	Dimentions [cm]	Material	Recyclability
Plastic	4g	9.6 x 6 [d x H] cm	PP	Recyclable with recycling code No5.
Plastic	8.5g		PP	
Plastic	0.48g		PET/Seal-peel (PP)	Non recyclable
Paper	5.97g	n/a	GC1 cardboard	Fully recyclable
Secondary Packaging	Weight	Dimentions [cm]	Material	Recyclability
Corrugated Board Case	226.4g	50 x 10,5 x 13,5 (LxWxH) cm	CORRUGATED CARDBOARD B-FLUTE 2S	Fully recyclable
Paper	0.3g	n/a	Paper	Non recyclable
Tertiary Packaging	Weight	Dimentions	Material	Recyclability
Pallet Stretch film	500g	n/a	PE	Fully recyclable
Corner boards	1000g	n/a	Flat paperboard and wrapping paper	Fully recyclable
Wood Pallet	24000g	EURO PALLET	Wood	re-usable
Pallet label	2,52g	n/a	Paper	no
Unit weight & dimensions	Net Weight: 170g		Case weight & dimensions	Net Weight: 1,7 kg
	Gross Weight:189g			Gross Weight: 2,12 kg
	volume : n/a			Fixed weight / Variable weight per box: Fixed
				Dimensions (L x W x H) cm: 50 x 10,5 x 13,5 (cm)

Pallet Type	Pallet Size	Cases per Layer	Layers per Pallet	ases per Palle	Pallet gross weight	Pallet height
Euro Pallet	1200 x 800 mm	14	12	168	380,56 kg	1777 mm

Test on the final Packaging	Case closure
Case Structure (any evidence of poor closing or crushing) Correctness of product labelling information (Product name, code, barcode, Exp. Date, LOT no)	Sealing Tape

Allergen Statement	According to Directive 2000/13/EC and its subsequent modifications, and Royal Decree 1334/1999 and its subsequent modifications	Present in the product	Present on the production line	Present in factory
	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and derived products	No	No	No
	Crustaceans and crustacean-based products	No	No	No
	Fish and fish-based products	No	Yes	Yes
	Eggs and egg-based products	No	Yes	Yes
	Peanuts and peanut-based products	No	No	No
	Soy and soy-based products	No	Yes	Yes
	Milk and its derivatives (including lactose)	No	Yes	Yes
	Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, chestnuts, pistachios, macadamias or Australian nuts and derived products	No	Yes	Yes
	Celery and derived products	No	Yes	Yes
	Mustard and derived products	No	Yes	Yes
	Sesame seeds and products based on sesame seeds	Yes	Yes	Yes
	Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10mg/liter expressed as SO2	No	No	No
	Lupins and lupin-based products	No	No	No
	Molluscs and mollusc-based products	No	No	No

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Additional declarations			
	Criteria	Contains	Additional Information
	Genetically Modified Organisms	No	
	Artificial Sweeteners	No	
	Added Sugar	Yes	
	Added Salt	Yes	
	Meat	No	
	Hydrogenated Oil or Added Trans Fats	No	
	Has the product been irradiated?	No	

Manufactured for:	Blanco Nino
Country of origin:	Greece
Contact E-mail:	victoria@blanco-nino.com (customer complaint) hello@blanco-nino.com (consumer complaint)

Applied Legislation

1. Commission Regulation (EU) 2023/915 of April 25, 2023 on maximum limits for certain contaminants in food and repealing Regulation (EC) No. 1881/2006

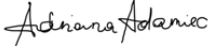
2. Regulation (EC) No. 852/2004 of the European Parliament and of the Council of April 29, 2004 regarding the hygiene of food products.

3. Commission Regulation (EC) No. 1441/2007 of December 5, 2007 that modifies Regulation (EC) No. 2073/2005, of November 15, relating to microbiological criteria applicable to food products.

4. Directive 2000/13/EC of the European Parliament and of the Council of March 20, 2000 on the approximation of the food laws and regulations of the member states regarding the labelling, presentation and advertising of products.

5. Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of October 25, 2011 on food information provided to the consumer and amending Regulations (EC) No. 1924/2006 and (EC) No. 1831/2003 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1988/10/EEC, Directive 2000/EEC, 12/EC of the

1925/ 2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/EEC, 13/EC of the European Parliament and of the Council, Directives 2002/67/EC, and 2008/5/EC of the Commission, and Commission Regulation (EC) No 608/2004.

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SIGNATURE On behalf of the Co-manufacturer:			
NAME ELPIDA KOKKINAKI		Adriana Adamiec	
POSITION QUALITY ASSURANCE DEPARTMENT		POSTION QUALITY MANAGER	
		 Adriana Adamiec Food Safety and Quality Assurance Manager	
DATE 19/11/2025		DATE 27/01/2026	