



BF05: Product specification

Created: Sep 4, 2019

Revision date: Apr 1, 2025

PRODUCT NAME		TAHINI	
Product Code	PA065G	Revision	7.0
Shelf life from manufacture	18 months	Storage (°C)	Ambient
Shelf life once opened	Within Best Before	Storage instructions	Ambient
Precaution of use		Unit Volume	
Unit Net Weight	500 g	Unit Drained Weight	500 g
Barcode	5030343834807	Case Barcode	15030343007574

Supplier details:

Name: Belazu Ingredient Company

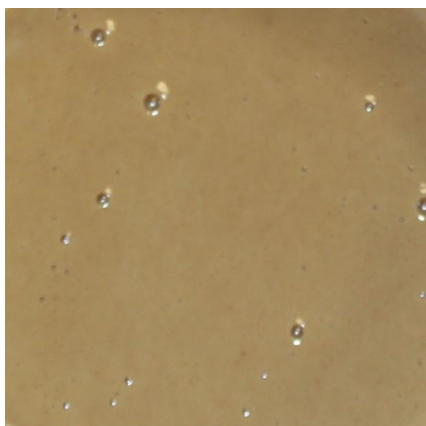
Address 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

Fax Number: 0208 813 2986

Technical Contact: Marika Breccia
Commercial Contact: Oliver Crumpton

Email address: technical@belazu.com
Email address: sales@belazu.com



Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	1 / 4	7.0	01.04.25



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INGREDIENT LIST & COUNTRY OF ORIGIN

Ingredient name	Country of origin	%
Sesame seeds	Ethiopia	100
Country of final processing	Israel	

NUTRITIONAL DATA

Analytical	Theoretical	X	Values per 100 g (net weight)
Energy (kJ)			2908.0
Energy (kcal)			704.0
Fat (g)			65.6
of which saturates (g)			10.0
Carbohydrate (g)			5.1
of which sugars (g)			0.8
Fibre (g)			5.1
Protein (g)			20.7
Salt (g)			0.7

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Pot	PP (Polypropylene)	74x146x0	40 g
Lid	PP (Polypropylene)	63x17x0	8 g
Case	PP (Polypropylene)	240x160x160	93 g
UK Pallet	Wood	1200x800x145	13 kg

UK pallet configuration

Number of box/ layer	Number of layer/ pallet	Number of box/ pallet	Number of sale unit/pallet	Number of sale unit/box	Height maxi in mm
30	8	240	240	1	

MICROBIOLOGICAL PARAMETERS

Organism	Target	Maximum Permitted
Escherichia coli	<10	10 cfu/g
Listeria monocytogenes	Absent	Absent /25g
Salmonella spp	Absent	Absent /25g

PHYSICO-CHEMICAL PARAMETERS

Characteristics	Target	Tolerance
Water activity	0.4	<0.4

DIETARY INFORMATION

Details

Contains GMO	No	
Contains additives	No	
Contains animal derivatives	No	
Kosher	No	Not certified
Halal	Suitable	Not certified
Vegetarian	Yes	
Vegan	Yes	
Organic	No	
EU protected designation of origin (PDO)	No	
EU protected geographical indication (PGI)	No	
EU traditional specialties guaranteed (TSG)	No	
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Yes	
Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?	Yes	

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ALLERGENS	Presence in the product	Cross contamination	Comments
Celery and celery products	No	No	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	No	No	
Crustaceans and crustacean products	No	No	
Egg and egg-based product	No	No	
Fish and fish-based product	No	No	
Lupine and lupine-based products	No	No	
Milk-based product (including lactose)	No	No	
Mustard and products thereof	No	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts	No	No	
Peanuts and products containing peanut	No	No	
Sesame seeds and products containing sesame seeds	Yes	No	Sesame
Soybeans and soy products	No	No	
Sulphur dioxide and sulphites >10ppm in the finished product	No	No	
Molluscs and products thereof	No	No	

It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.

Signed for the Supplier
Title: Food Technologist
Date: May 16, 2025

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.

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