



# BF05: Product specification

Created: Jul 14, 2020  
 Revision date: Jul 10, 2023

| PRODUCT NAME                |               | AUBERGINE AND PARMESAN PESTO |   |
|-----------------------------|---------------|------------------------------|---|
| Product Code                | BP014D        | Revision                     | 14.0  |
| Shelf life from manufacture | 2 years       | Storage (°C)                 | Ambient   |
| Shelf life once opened      | 2 weeks       | Storage instructions         | Once opened keep refrigerated for up to 2 weeks |
| Precaution of use           |               | Unit Volume                  |   |
| Unit Net Weight             | 165 g         | Unit Drained Weight          | 165 g   |
| Barcode                     | 5030343837150 | Case Barcode                 | 15030343010178                                  |

## 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:** Oliver Crumpton

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



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| 23.02.23      | 10           | M. Breccia | A. Astobieta | 1 / 6 | 14.0            | 10.07.23      |



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REMOVE LID  
RINSE, RECYCLE

PASTE MADE WITH ROASTED AUBERGINES AND PARMIGIANO REGGIANO CHEESE

**Ingredients:** Mediterranean Roasted Aubergines (53%), Vegetable Oils (Sunflower oil and Rapeseed Oil in Varying Proportions), Tomato Paste (10%), Parmigiano Cheese (8%) (MILK), Garlic Puree, Salt, Basil, Oregano, Acidity Regulator: Citric Acid.

**ONCE OPENED KEEP REFRIGERATED FOR UP TO 2 WEEKS.**

**Certified** **BUSINESS AS A FORCE FOR GOOD LEARN MORE AT: BELAZU.COM/BCCRP**

**NUTRITIONAL INFORMATION**

|                    | per 100g       |
|--------------------|----------------|
| Energy             | 1130kJ/314kcal |
| Fat                | 27.5g          |
| of which saturates | 4.5g           |
| Carbohydrates      | 3.9g           |
| of which sugars    | 3.1g           |
| Fibre              | 2.1g           |
| Protein            | 4.2g           |
| Salt               | 2.2g           |

# BELAZU

## AUBERGINE & PARMESAN PESTO

**DENSE & CREAMY** **HINT OF BASIL**

MEDITERRANEAN AUBERGINES with TOMATO, PARMIGIANO REGGIANO and BASIL

**ADDS MEDITERRANEAN WARMTH TO PASTAS, BRUSCHETTA AND VEG**

STIR TWO TABLESPOONS THROUGH 100G OF COOKED PASTA.

MADE WITH PROPER PARMESAN: PARMIGIANO REGGIANO PDO

MASTERFULLY CRAFTED BY: *J. Walsh*

SCAN FOR RECIPES & INSPIRATION

BELAZU INGREDIENT COMPANY, 74 LONG DRIVE GREENPOND, MIDDLESEX UB6 8LZ.

**MADE IN THE UK**

W/FG, Europe S.U., Apdo. nº435, 30564 Loroqui, Murcia, SPAIN.

contactus@belazu.com

ZZLD10 V3 BP014D

NET WEIGHT **165g e**

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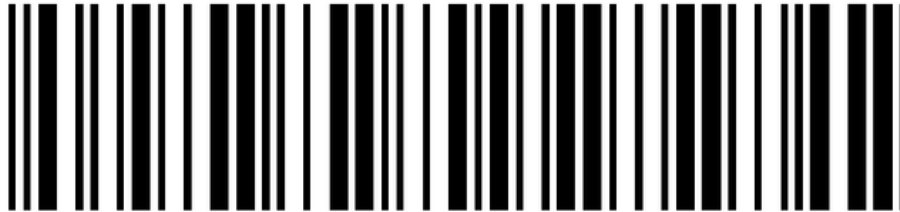
# AUBERGINE AND PARMESAN PESTO

BP014D

Net: 6 x 165 g e

**Storage:** Once opened keep refrigerated for up to 2 weeks.

**Best Before:** 16/02/2023 **Lot:** XXX



15030343010178

Belazu Ingredient Company, 74 Long Drive, UB6 8LZ, UK  
William Jackson Food Group Europe, S.L.U  
Plaza de España, Oficina Nº12. Pol. Ind. Base 2000  
Apartado de correos nº435  
30564 Lorqui (Murcia) España

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| INGREDIENT LIST & COUNTRY OF ORIGIN                                  |   |        |
|--|---|--------|
| Ingredient name  | Country of origin   | %      |
| aubergine  | Spain, Turkey   | 33%    |
| vegetable oils (sunflower and rapeseed)                              | Holland, Belgium, France, United Kingdom, Germany, Hungary, Ukraine | 25%    |
| Roasted Aubergine (aubergine, salt, acidity regulator: citric acid)  | Turkey  | 20%    |
| tomato purée   | Israel  | 10%    |
| Parmigiano Reggiano PDO (cow's milk, salt, bovine rennet)            | Italy   | 8%     |
| garlic puree   | Italy   | <5%    |
| sea salt   | Israel  | <5%    |
| basil paste (basil, sunflower oil, salt, antioxidant: ascorbic acid) | Italy   | <5%    |
| acidity regulator: citric acid                                       | Austria, China, Turkey  | <5%    |
| oregano  | Turkey  | <5%    |
| <b>Total</b>   |   | 100.0% |
| Country of final processing  | United Kingdom  |        |

| NUTRITIONAL DATA       |  |             |   | Values per 100 g (net weight) |
|------------------------|--|-------------|---|-------------------------------|
| Analytical             |  | Theoretical | X |                               |
| Energy (kJ)            |  |             |   | 1130.0                        |
| Energy (kcal)          |  |             |   | 314.0                         |
| Fat (g)                |  |             |   | 27.5                          |
| of which saturates (g) |  |             |   | 4.5                           |
| Carbohydrate (g)       |  |             |   | 3.9                           |
| of which sugars (g)    |  |             |   | 3.1                           |
| Fibre (g)              |  |             |   | 2.1                           |
| Protein (g)            |  |             |   | 4.2                           |
| Salt (g)               |  |             |   | 2.2                           |

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## PACKAGING MATERIALS

| Name        | Material           | Dimension (LxWxH) in mm | Tare in g |
|-------------|--------------------|-------------------------|-----------|
| Jar         | Glass              | 65x65x80                | 172.5 g   |
| Cap         | Tin coated steel   | 63x63x7                 | 7.6 g     |
| Label       | PP (Polypropylene) | 207x0x48                | 0.9 g     |
| Tray        | Cardboard          | 204x134x32              | 27.8 g    |
| Shrink wrap | PE (Polyethylene)  |                         | 17.8 g    |
| Label       | Paper              | 95x72                   | 0.65 g    |

| Primary packaging |                         |           |                 |                   | Secondary packaging |                         |                    |
|-------------------|-------------------------|-----------|-----------------|-------------------|---------------------|-------------------------|--------------------|
| Unit              | Dimension (LxWxH) in mm | Tare in g | Net weight in g | Gross weight in g | Outer               | Dimension (LxWxH) in mm | Gross weight in kg |
| 6                 | 65x65x80                | 1,086     | 990             | 2,076             | 1                   | 204x134x32              | 2.12               |

| 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 |  |
| 36                      | 10                      | 360                   | 360                        | 1                       |                   |  |

## MICROBIOLOGICAL PARAMETERS

| Organism           | Target | Maximum Permitted |
|--------------------|--------|-------------------|
| TVC                | <10    | 100 cfu/g         |
| Yeast              | <10    | 100 cfu/g         |
| Mould              | <10    | 100 cfu/g         |
| Enterobacteriaceae | <10    | 10 cfu/g          |

## PHYSICO-CHEMICAL PARAMETERS

| Characteristics                 | Target | Tolerance     |
|---------------------------------|--------|---------------|
| Salt                            | 2.2 %  | 1.7 % - 2.8 % |
| pH                              | 4.3    | 3.8 - 4.5     |
| Pasteurisation Core (temp/time) | 95 °C  | 5 min         |

## DIETARY INFORMATION

### Details

|                           |     |   |
|---------------------------|-----|---|
| Contains GMO              | No  |   |
| Contains additives        | Yes | see ingredients list                              |
| Contains animal derivates | Yes |   |
| Kosher                    | No  | Not certified                                     |
| Halal                     | No  | Not certified. Cheese with animal (bovine) rennet |
| Vegetarian                | No  | animal rennet                                     |
| Vegan                     | No  | animal rennet                                     |

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| DIETARY INFORMATION   | Details |  |
|---|---------|--|
| Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?                | Yes     |  |
| Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins? | Yes     |  |
| Organic   |         |  |

| 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)  | Yes                     | No                  | cheese (milk) |
| Molluscs and products thereof   | 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   | No                      | No                  |               |
| Soybeans and soy products   | No                      | No                  |               |
| Sulphur dioxide and sulphites >10ppm in the finished product  | 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: July 10, 2023

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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