

PRODUCT NAME		TRADITIONAL GENOVESE PESTO	
Product Code	BP006R	Revision	24.0
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	5030343834098	Case Barcode	15030343006874

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



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23.02.23	10	M. Breccia	A. Astobieta	1 / 5	24.0	12.04.24

5030343834098
80% EAN BARCODE

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RECYCLE

REMOVE LID
RINSE, RECYCLE

Certified
Corporation

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BUSINESS AS A
FORCE FOR GOOD

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BASIL PASTE

Ingredients: Italian Basil (47%),
Rapeseed Oil, Parmigiano Reggiano
Cheese (MILK) (1.1%), Sunflower Oil,
Pine Kernels (3%), Extra Virgin Olive
Oil, salt, Garlic Powder, Acidity
Regulator: Citric Acid

NUTRITIONAL INFORMATION

per 100g

Energy 2050 kJ 498 kcal

Fat 52.1 g

of which saturates 6.3 g

Carbohydrates 1.9 g

of which sugars 0.1 g

Fibre 2.1 g

Protein 6.4 g

Salt 2.2 g

ITALIAN
RECIPE

great
tasté

TRADITIONAL RECIPE with ITALIAN BASIL, AGED
PARMIGIANO REGGIANO and PINE KERNELS

BELAZU

Traditional

GENOVESE
PESTO

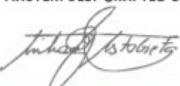
FRAGRANT
BASIL

PACKED WITH FLAVOUR
& PERFECT ON PASTA

SIMPLY STIR IN 2 TABLESPOONS OF
GENOVESE PESTO PER 100G OF
COOKED PASTA.

A TRADITIONAL ITALIAN
RECIPE, A SIMPLE AND
CLASSIC KITCHEN STAPLE

MASTERFULLY CRAFTED BY:





SCAN FOR
RECIPES &
INSPIRATION

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

MADE IN THE UK

WFG, Europe SUJ,
Apdo. n.º 35, 30564
Lorqui, Murcia, SPAIN.

contactus@belazu.com

ZZL198 V13 BP06R

NET WEIGHT

165g e

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INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
basil paste (basil, sunflower oil, salt, antioxidant: ascorbic acid)	Italy	52.0%
rapeseed oil	Ukraine, United Kingdom, France, Holland	30.4%
Parmigiano Reggiano PDO cheese (Parmigiano Reggiano PDO (cow's milk , salt, bovine rennet))	Italy	11%
pine kernels	China, Russia	<5%
extra virgin olive oil	Spain	<5%
garlic puree	Italy	<5%
acidity regulator: citric acid	Austria	<5%
Total		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 gNaNnet weight)
Analytical	X	Theoretical		
Energy (kJ)				2050.0
Energy (kcal)				498.0
Fat (g)				52.1
of which saturates (g)				6.3
Carbohydrate (g)				1.9
of which sugars (g)				0.1
Fibre (g)				2.1
Protein (g)				6.4
Salt (g)				2.20

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Jar	Glass	67.5x67.5x82	145.0 g
Cap	Tin coated steel	63x63x7	7.6 g
Label	Paper	207x48x0	0.9 g
Tray	Cardboard	204x136x30	19.0 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	67.5x67.5x82	921	990	1,911	1	204x136x30	1.94

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	1000	

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 %	1.93 % - 2.93 %
pH	4.3	3.7 - 4.39
Pasteurisation Core (temp/time)	95 °C	5 minutes

DIETARY INFORMATION

Details

Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivates	Yes	cow's milk, animal rennet
Kosher	No	Not certified
Halal	No	Not certified
Vegetarian	No	animal rennet
Vegan	No	cow's milk in cheese, animal rennet
Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?	Yes	

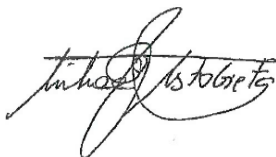
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DIETARY INFORMATION		Details
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Yes	
Organic	No	

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	
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: April 12, 2024



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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