



BF05: Product specification

Created: Sep 4, 2019
Modified: Aug 12, 2022

PRODUCT NAME		ROASTED PEPPER TAPENADE	
Product Code	BA044D	Revision	10.0
Shelf life from manufacture	2 years	Storage (°C)	Ambient
Shelf life once opened	2 weeks	Storage (°C) Once Opened	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	5030343834944	Case Barcode	15030343007697

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 / 5	10.0	12.08.22



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INGREDIENT LIST & COUNTRY OF ORIGIN

Ingredient name	Country of origin	%
peppers	Spain	61%
Vegetable oil (sunflower and rapeseed oil in varying proportions)	Hungary, Holland, Belgium, France, United Kingdom, Germany, Ukraine	19%
tomato paste	Spain	9%
roasted aubergines	Spain, Turkey	<5%
Roasted Aubergine paste (aubergine, salt, acidity regulator: citric acid)	Turkey	<5%
sea salt	Israel	<5%
garlic puree	Italy	<5%
Red Pepper Flakes	China, United Kingdom	<5%
dehydrated onion	India	<5%
balsamic vinegar (cooked grape must, wine vinegar (sulphites))	Italy	<5%
acidity regulator: citric acid	Austria, China, Turkey	<5%
Sweet paprika powder	Spain	<5%
black pepper	Vietnam	<5%
Total		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA

Analytical	Theoretical	X	Values per 100 g (net weight)
Energy (kJ)			848.0
Energy (kcal)			206.0
Fat (g)			19.5
of which saturates (g)			2.4
Carbohydrate (g)			5.2
of which sugars (g)			4.7
Fibre (g)			2.2
Protein (g)			1.2
Salt (g)			1.5

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Jar	Glass	65x65x80	172.5 g
Label	PP (Polypropylene)	205x50	0.7 g
Cap	Tin coated steel	65x65x7	8.6 g
Tray	Cardboard	204x144x25	19.8 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	1,090.8	990	2,080.8	1	204x144x25	2.11

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	1.5 %	1 % - 2.5 %
pH	4	3.6 - 4.6
Pasteurisation Core (temp/time)	95 °C	>5 min

DIETARY INFORMATION

Details

Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivatives	No	
Kosher	No	Not certified
Halal	Suitable	Not certified
Vegetarian	Yes	
Vegan	Yes	

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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	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)	No	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: August 12, 2022

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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