

PRODUCT NAME		TRUFFLE AND ARTICHOKE PESTO	
Product Code	BP003R	Revision	21.0
Shelf life from manufacture	2 years	Storage (°C)	Ambient
Shelf life once opened	4 weeks	Storage instructions	Once opened, keep refrigerated for up to 4 weeks.
Precaution of use		Unit Volume	
Unit Net Weight	165 g	Unit Drained Weight	165 g
Barcode	5030343834074	Case Barcode	15030343006850

### 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

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**Commercial Contact:** Oliver Crumpton

**Email address:** [sales@belazu.com](mailto:sales@belazu.com)



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23.02.23	10	M. Breccia	A. Astobieta	1 / 5	21.0	09.02.24



**PASTE MADE WITH ARTICHOKES AND TRUFFLES**

Ingredients: Mediterranean Artichokes (58%), Rapeseed oil, Water, Pine Kernels, Parmigiano Reggiano Cheese (MILK) (2%), Extra Virgin Olive Oil, Salt, Garlic Puree, Black Pepper, Summer Truffles (Black Truffle Slices, Truffle Juice, Salt), Truffle Flavouring, Wine Vinegar, Acidity Regulator: Lactic Acid.

**ONCE OPENED KEEP REFRIGERATED FOR UP TO 4 WEEKS.**



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**NUTRITIONAL INFORMATION** per 100g

Energy	1265 kJ/307kcal
Fat	30.1g
of which saturates	3.8g
Carbohydrates	3.7g
of which sugars	0.8g
Fibre	3.6g
Protein	3.4g
Salt	3.0g

# BELAZU

## TRUFFLE & ARTICHOKE PESTO

CREAMY & INDULGENT



LUXURY INGREDIENTS



SUMMER TRUFFLES *blended with* ARTICHOKES *and* PARMIGIANO REGGIANO

**URNS EVERYDAY DISHES INTO LUXURIOUS TREATS**

STIR INTO MASH, SPREAD ON TOAST, OR SPOON INTO SAUCES, SOUPS AND STEWS.

MADE WITH REAL BLACK TRUFFLES AND PROPER PARMIGIANO REGGIANO

MASTERFULLY CRAFTED BY:



SCAN FOR RECIPES & INSPIRATION

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

**MADE IN THE UK**  
 WJFG, Europe SLU, Apdo. n°435, 30564 Lorquí, Murcia, SPAIN  
[contactus@belazu.com](mailto:contactus@belazu.com)

ZZL201 V9 BP003R

NET WEIGHT **165g e**

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INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
preserved artichokes (artichokes in brine (artichokes, water, wine vinegar (sulphites), salt, acidity regulator: citric acid, antioxidant: ascorbic acid))	Italy	58%
rapeseed oil	Ukraine, United Kingdom, France, Holland	24%
water	United Kingdom	7%
pine kernels	China, Russia	<5%
Parmigiano Reggiano PDO cheese (Parmigiano Reggiano PDO (cow's <b>milk</b> , salt, bovine rennet))	Italy	<5%
extra virgin olive oil	European Union, Italy, Spain	<5%
sea salt	Israel	<5%
garlic puree	Italy	<5%
black pepper	Vietnam	<5%
Black summer truffle slices (black summer truffle (Tuber aestivum Vitt.), truffle juice (Tuber aestivum Vitt.), salt)	Italy	<5%
acidity regulator: lactic acid	Netherlands, Spain	<5%
truffle flavouring	European Union, Italy	<5%
<b>Total</b>		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 gNaNnet weight)
Analytical		Theoretical	X	
Energy (kJ)				1265.0
Energy (kcal)				307.0
Fat (g)				30.1
of which saturates (g)				3.8
Carbohydrate (g)				3.7
of which sugars (g)				0.8
Fibre (g)				3.6
Protein (g)				3.4
Salt (g)				3.00

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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	PP (Polypropylene)	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
<b>TVC</b>	<10	100 cfu/g
<b>Yeast</b>	<10	100 cfu/g
<b>Mould</b>	<10	100 cfu/g
<b>Enterobacteriaceae</b>	<10	10 cfu/g

**PHYSICO-CHEMICAL PARAMETERS**

Characteristics	Target	Tolerance
<b>Salt</b>	3 %	2 % - 4 %
<b>pH</b>	4	3.7 - 4.49
<b>Pasteurisation Core (temp/time)</b>	95 °C	5 minutes (minimum)

**DIETARY INFORMATION**
**Details**

Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivates	Yes	cow's milk
Kosher	No	Not certified
Halal	No	Not certified
Vegetarian	No	animal rennet in parmigiano reggiano cheese
Vegan	No	cheese

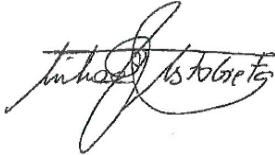
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DIETARY INFORMATION		Details
Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?	Yes	
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	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)	Yes	No	cow's 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: February 9, 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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