



BF05: Product specification

Created: Oct 6, 2021
Revision date: Oct 20, 2023

PRODUCT NAME		VEGAN BASIL PESTO	
Product Code	BP066D	Revision	14.0
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	5030343837860	Case Barcode	15030343010802

Supplier details:

Name: Belazu Ingredient Company

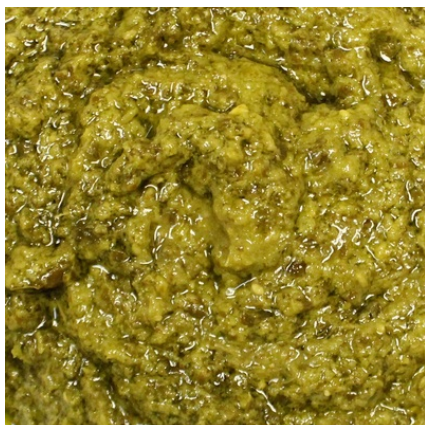
Address 74 Long Drive
London
UB6 8LZ

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
23.02.23	10	M. Breccia	A. Astobieta	1 / 5	14.0	20.10.23



BF05: Product specification

Created: Oct 6, 2021
Revision date: Oct 20, 2023



PASTE MADE WITH BASIL,
EXTRA VIRGIN OLIVE OIL
AND SPINACH

Ingredients: Basil (28%),
rapeseed oil, extra virgin
olive oil (13%), haricot
beans, fresh spinach (7%),
garlic puree, sunflower oil,
salt, pine kernels, inactive
yeast, acidity regulator:
ascorbic acid.



ONCE OPENED KEEP
REFRIGERATED FOR
UP TO 4 WEEKS.

Certified



Corporation

BUSINESS AS
A FORCE FOR
GOOD LEARN
MORE AT:
BELAZU.COM/
BCORP

NUTRITIONAL INFORMATION

per 100g
Energy 1867 kJ/453kcal
Fat 44.1g
of which saturates 5.4g
Carbohydrates 6.6g
of which sugars 0.9g
Fibre 4.9g
Protein 4.5g
Salt 2.9g

BELAZU

GENOVESE STYLE **VEGAN BASIL PESTO** FRESH & FRAGRANT

OUR VEGAN take on CLASSIC GENOVESE PESTO.
FREE FROM DAIRY, SOYA, GLUTEN and NUTS

ADD A FRESH BASIL KICK TO VEGAN RECIPES

DRIZZLE OVER PIZZA, BAKE
INTO FOCACCIA, OR FOLD
THROUGH PASTA.

AS CLOSE TO
CLASSIC GENOVESE
PESTO AS IT GETS

MASTERFULLY CRAFTED BY:



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

MADE IN THE UK
WJFG, Europe SLU,
Apdo. nº435, 30564
Lorquí, Murcia, SPAIN.
contactus@belazu.com
ZZL165 VS BP066D



NET WEIGHT
165g e



Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	2 / 5	14.0	20.10.23



BF05: Product specification

Created: Oct 6, 2021
Revision date: Oct 20, 2023

INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
Basil Paste (20kg bag) (basil, sunflower oil, salt, antioxidant: ascorbic acid)	Italy	30%
rapeseed oil	Ukraine, United Kingdom, France, Holland	24%
extra virgin olive oil	Spain	13%
haricot bean (haricot beans)	United Kingdom	13%
spinach	Morocco, Italy, United Kingdom, France, Spain	7%
garlic puree	Italy	5%
basil	Morocco, United States, United Kingdom, Israel, Kenya, Jordan, Spain	5%
pine kernels	China, Russia	<5%
Unfortified yeast (Inactive yeast)	Estonia	<5%
Total		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 gNaNnet weight)
Analytical		Theoretical	X	
Energy (kJ)				1867.0
Energy (kcal)				453.0
Fat (g)				44.1
of which saturates (g)				5.4
Carbohydrate (g)				6.6
of which sugars (g)				0.9
Fibre (g)				4.9
Protein (g)				4.5
Salt (g)				2.90

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	3 / 5	14.0	20.10.23



BF05: Product specification

Created: Oct 6, 2021
Revision date: Oct 20, 2023

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)	205x50	0.7 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	1,084.8	990	2,074.8	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	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	2.5 %	2.2 % - 3 %
pH	4.2	3.9 - 4.49
Pasteurisation Core (temp/time)	95 °C	5 min

DIETARY INFORMATION

Details

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

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	4 / 5	14.0	20.10.23



BF05: Product specification

Created: Oct 6, 2021
Revision date: Oct 20, 2023

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: October 20, 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.

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	5 / 5	14.0	20.10.23