

BF05

Product Specification

Product Name	Mediterranean Semi Dried Tomatoes		
Product Code	MA016	Revision	23
Shelf Life from Manufacture	9 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	7 Days	Storage (°C) Once Opened	2 - 5
Unit Net Weight	1.15 kg	Unit Drained weight	0.62 kg
Barcode	5030343003197	Case Barcode	15030343002111

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: Charlie Hodges

Email address: sales@belazu.com

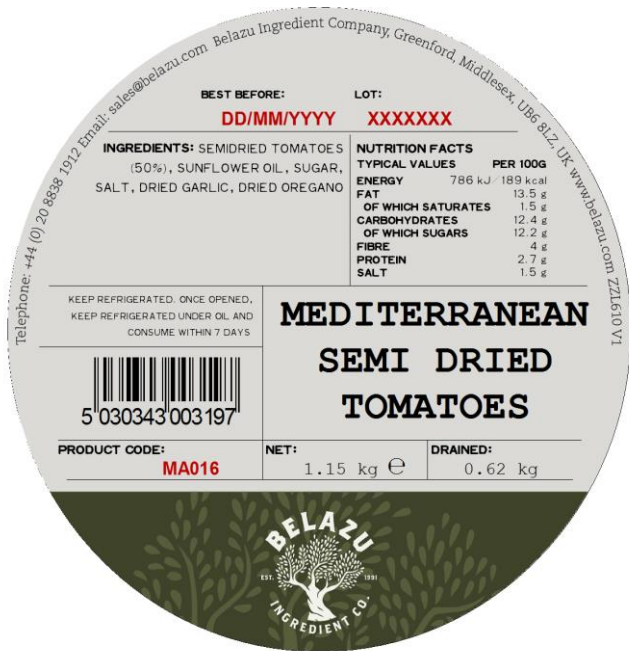


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Mediterranean Semi Dried Tomatoes - MA016

Net weight: 6 x 1.15 kg

Best Before: DD/MM/YYYY Lot: XXXXXXX

Storage: Keep Refrigerated. Once opened, keep refrigerated under oil and consume within 7 days



15030343002111

Belazu Ingredient Company, 74 Long Drive, UB6 8LZ, UK

INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Semi Dried Tomatoes	95.0%	Turkey
Sugar	< 5%	UK
Salt	< 5%	Israel
Dried Garlic	< 5%	China
Dried Oregano	< 5%	Turkey/Peru
Packed in Sunflower Oil		Europe
Country of final processing		UK

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Nutritional Data			per 100g Drained
Analytical	X	Theoretical	
Energy (kJ)			786
Calories (kcal)			189
Fat (g)			13.5
of which Saturates (g)			1.5
Carbohydrates (g)			12.4
of which Sugars (g)			12.2
Fibre (g)			4
Protein (g)			2.7
Salt (g)			1.5

PALLET CONFIGURATIONS:	
Buckets per Box	6
Boxes per EURO Pallet	63 (in 7 layers)
Boxes per UK Pallet	72 (in 8 layers)
Primary Packaging Materials	
Film	Polypropylene 0.9 g
Bucket	Polypropylene D 125mm x H 130mm 40.6 g
Round Lid	Polypropylene D 125mm x H 10mm 11 g
Round Label	Paper D 100mm 0.6 g
Secondary Packaging Materials	
Box	Cardboard L 411mm x W 258mm x H 151mm 232 g
Square Label	Paper L 102mm x W 102mm 0.5 g

ORGANOLEPTIC DESCRIPTION:	
Appearance	Typical red colour semidried tomato quarters with green specks from herbs in oil.
Flavour	Intense tomato flavour with a slight acidic tinge followed by a distinctive tomato sweetness and garlic back notes.
Odour	Typical of tomatoes.
Texture	Soft, fleshy, the skin might come apart or be slightly chewy.

MICROBIOLOGICAL SPECIFICATION: (Including only appropriate organisms to the product and levels at point of packaging)		
Organism	Target	Maximum permitted
Enterobacteriaceae (cfu/g)	<10	10
Mould (cfu/g)	<10	100
Yeast (cfu/g)	<10	100
TVC (cfu/g)	<10	100

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CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):		
Parameter	Target	Tolerance
pH	4.1	<4.5
Salt %	1.5	1.0-2.0
Pasteurization Core (T°C/minutes)	P70>15	P70>15

Is the product suitable for:	Yes	No	Details
Coeliac diet	X		
Halal diet	X		Not certified
Kosher diet		X	Not certified
Vegans	X		
Vegetarians	X		

DIETARY / ALLERGEN INFORMATION:			
Is the product free from:	Yes	No	Details
Additives	X		
Celery and products thereof	X		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	X		
Crustaceans	X		
Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	X		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	X		
Eggs & egg derivatives	X		
Fish & fish products	X		
Genetically modified material	X		
Lupins and products thereof	X		
Milk and dairy products including lactose	X		
Molluscs and product thereof	X		
Mustard & mustard derivatives	X		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof	X		
Peanuts and products thereof	X		
Sesame seeds and products thereof	X		
Soybeans and soya derivatives	X		
Sulphur dioxide and sulphites (SO ₂)(>10ppm in finished product)	X		

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It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.

Signed for the Supplier
 Title: Food Technologist
 Date: 26 Jul 2016

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.

Version History

Date	Version	Reason for ammendment	Authorized by
17 Jan 2014	1	First issue	Francesca Chornet Ruiz
29 Jan 2014	2	Nutritional amended	Francesca Chornet Ruiz
01 Apr 2014	3	Nutritional amended	Francesca Chornet Ruiz
12 Jun 2014	4	micro updated	Marika Breccia
13 Jun 2014	5	label template reset	Marika Breccia
16 Jun 2014	6	drained weight added	Marika Breccia
06 Oct 2014	10	General review, picture uploaded	Clara Perez
02 Feb 2015	11	Process sheet created	Clara Perez
16 Mar 2015	12	the packaging (film) has been amended	Ainhoa Astobieta
16 Mar 2015	13	drained weight	Marika Breccia
24 Mar 2015	14	pH tolerance ammended	Marika Breccia
27 Mar 2015	15	drained removed from the label	Marika Breccia
09 Apr 2015	16	recipe revision	Marika Breccia
30 Jul 2015	17	Images updated	Mary Evans
04 Aug 2015	18	Label amended (%)	Mary Evans
06 Aug 2015	19	Label amended	Mary Evans
16 Sep 2015	20	New logo	Ainhoa Astobieta
16 Sep 2015	21	weight issue on defacto	Ainhoa Astobieta
02 Feb 2016	22	recipe: Lactic acid removed	Paola Higuera
26 Jul 2016	23	BOM amended	Mary Evans

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