

Product Name	Smoked Chilli Jelly		
Product Code	XX040	Revision	2
Shelf Life	12 Months	Storage (ºC)	Ambient
Shelf Life Once Opened	4 Weeks	Storage (ºC) Once Opened	Ambient
Unit Net Weight	1.4 kg	Unit Drained weight	n/a
Barcode	5030343004071	Case Barcode	

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive London UB6 8LZ

Telephone Number: 0208 838 1912

Fax Number: 0208 838 2986

Technical Contact: Marika Breccia

Commercial Contact: Charlie Hodges

Email address: technical@belazu.com

Email address: sales@belazu.com





Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 1 of 5





INGREDIENT LIST & COUNTRY OF ORIGIN	(in % or	der at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Raw cane sugar	55.1%	Mauritius
Gelling Agent: citrus pectin	18.8%	Germany
Cider vinegar	17.3%	UK
Water	< 5%	UK
Red peppers	< 5%	Holland/Spain/UK/Israel/Turkey/ Morocco Israel/Turkey/ Morocco
Red Chillies	< 5%	Spain/Holland/France/USA/UK/Jorda n
Concentrated Lemon juice	< 5%	Spain
Smoked chipotle chillies	< 5%	Mexico
Country of final processing		UK

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 2 of 5



Nutritional Data			Per 100g Net	
Analytical		Theoretical	Х	
Energy (kJ)				1088
Calories (kca	al)			256
Fat (g)		0		
of which Saturates (g)		0		
Carbohydrates (g)		62.8		
of which Sugars (g)		62.4		
Fibre (g)		0.2		
Protein (g)		0.3		
Salt (g)				0.1

PALLET CONFIGURATIONS:Bottles per Sleeve2Sleeves per UK Pallet275
(in 5 layers)

Primary Packaging N	Vaterials
Lid	Polypropylene
	D 90mm x H 15mm 15 g
Label	Paper
	L 100mm x W 100mm 1 g
Bottle	Polypropelene
	D 90mm x H 172mm 61 g
Secondary Packagin	g Materials
Sleeve	PET/PE
	L 530mm x W 180mm x H 1mm 20 g
Divider	Cardboard
	L 1000mm x W 1200mm 30 g

ORGANOLEPT	ORGANOLEPTIC DESCRIPTION:		
Appearance	Almost like a dark brown honey with a touch of red coming through. Small red pieces of peppers and chillies present and light yellow chilli seeds visible throughout.		
Flavour	Sweet, smokey, chilli flavour from the jelly with heat coming from the chilli seeds.		
Odour	Sweet aroma.		
Texture	Jelly – jammy like.		

MICROBIOLOGICAL SPECIFICATION:

(Including only appropriate organisms to the product and levels at point of packaging)			
Organism	Target	Maximum permitted	
Aerobic Plate Count cfu/g	<10	10	
Mould (cfu/g)	<10	10	
Yeast (cfu/g)	<10	10	

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 3 of 5



CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
рН	2.2	1.95-2.45

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

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

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 4 of 5



It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.
Signed for the Supplier Title: Food Technologist Date: 02 Dec 2015
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
12 Nov 2015	1	First issue	Paola Higuera
02 Dec 2015	2	Pack picture added	Paola Higuera

Date of Issue	Issue Number	Created by	Approved by	Pages
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 5 of 5