

**BF05**
**Product Specification**

<b>Product Name</b>	<b>Pesto</b>		
<b>Product Code</b>	PP001	<b>Revision</b>	24
<b>Shelf Life from Manufacture</b>	8 Weeks	<b>Storage (°C)</b>	2 - 5
<b>Shelf Life Once Opened</b>	7 Days	<b>Storage (°C) Once Opened</b>	2 - 5
<b>Unit Net Weight</b>	1 kg	<b>Unit Drained weight</b>	n/a
<b>Barcode</b>	5030343480011	<b>Case Barcode</b>	15030343001183

**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

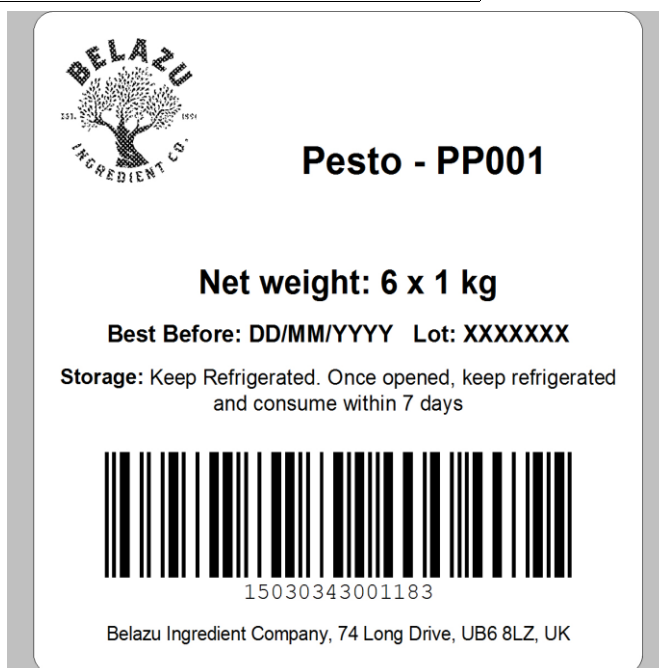


<b>Date of Issue</b>	<b>Issue Number</b>	<b>Created by</b>	<b>Approved by</b>	<b>Pages</b>
01.09.2015	8	J Cooke	Ainhoa Astobieta	Page 1 of 5



**BF05**

**Product Specification**



INGREDIENT LIST & COUNTRY OF ORIGIN		( in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Basil Paste ( Basil, Sunflower oil, Salt, Antioxidant: Ascorbic acid)	39.0%	Italy
Parmesan cheese ( Cow's milk, Salt, Animal rennet)	18.0%	Italy
Extra Virgin Olive Oil	18.0%	Spain
Pine kernels	14.0%	China
Sunflower Oil	10.0%	Europe
Garlic Puree	< 5%	Italy
Citric Acid	< 5%	Austria
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

**BF05**
**Product Specification**

Nutritional Data			Per 100g Net
Analytical	Theoretical	X	
Energy (kJ)			2430
Calories (kcal)			590
Fat (g)			59.6
of which Saturates (g)			9.8
Carbohydrates (g)			2.6
of which Sugars (g)			0.6
Fibre (g)			1.6
Protein (g)			9.3
Salt (g)			4.5

PALLET CONFIGURATIONS:	
Buckets per Box	6
Boxes per UK Pallet	72 (in 8 layers)

Primary Packaging Materials	
Bucket	Polypropylene D 128mm x H 130mm 40.6 g
Film	Polypropylene 0.9 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

**MICROBIOLOGICAL SPECIFICATION:**
**(Including only appropriate organisms to the product and levels at point of packaging)**

Organism	Target	Maximum permitted
Listeria Monocytogenes (cfu/25g)	Absent	Absent
Salmonella spp. (cfu/25g)	Absent	Absent
Enterobacteriaceae (cfu/g)	<100	1000
Mould (cfu/g)	<100	1000
Yeast (cfu/g)	<10 <sup>5</sup>	10 <sup>6</sup>

**CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):**

Parameter	Target	Tolerance
pH	4.5	4.0-5.0
Salt %	4.5	3.0-6.0
aw	0.88	≤0.94

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

**BF05**
**Product Specification**

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

**DIETARY / ALLERGEN INFORMATION:**

Is the product free from:	Yes	No	Details
Additives		X	Traces (see list of ingredients)
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	Cheese
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 <sub>2</sub> )(>10ppm in finished product)	X		

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



**BF05**

**Product Specification**

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

Signed for the Supplier  
 Title: Food Technologist  
 Date: 01 Mar 2017

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
27 Dec 2013	1	DRAFT	Olimpia Vorincsak
12 Feb 2014	2	ask louey	Louey Cooke
16 Apr 2014	3	case and label case added	Marika Breccia
22 Apr 2014	4	label ammended	Marika Breccia
22 Apr 2014	5	label ammended	Marika Breccia
22 Apr 2014	6	dietary ammended	Marika Breccia
26 Jun 2014	7	storage updated	Marika Breccia
04 Jul 2014	8	label text reviewed	Marika Breccia
15 Jul 2014	10	General review, pictures uploaded	Clara Perez
22 Jul 2014	11	Change of pictures, barcodes added	Ainhoa Astobieta
26 Sep 2014	12	Dietary/allergen information updated	Mary Evans
09 Dec 2014	13	Process sheet created	Ainhoa Astobieta
09 Dec 2014	14	Process sheet updated	Clara Perez
02 Apr 2015	15	Density amendment	Ainhoa Astobieta
15 Sep 2015	16	New logo	Ainhoa Astobieta
15 Sep 2015	17	FO prouct picture removed	Ainhoa Astobieta
30 Sep 2015	18	BIC packaging picture added	Paola Higuera
28 Oct 2015	19	label amend	Paola Higuera
26 Nov 2015	20	Packaging amended	Mary Evans
18 Jan 2016	21	label with allergens in bold	Marika Breccia
08 Apr 2016	22	Labour cost updated	Mary Evans
27 Jul 2016	23	Amount of citric acid amended	Mary Evans
01 Mar 2017	24	Label reset	Mary Evans

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