

BF05
Product Specification

Product Name	Rose Harissa		
Product Code	MM030	Revision	23
Shelf Life from Manufacture	6 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	2 Weeks	Storage (°C) Once Opened	2 - 5
Unit Net Weight	1 kg	Unit Drained weight	n/a
Barcode	5030343240301	Case Barcode	15030343240308

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

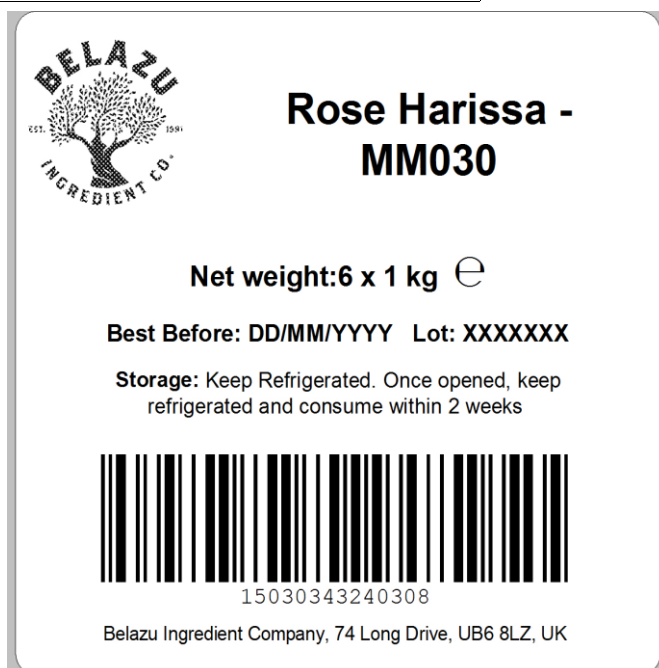


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INGREDIENT LIST & COUNTRY OF ORIGIN		(in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin
Rehydrated Red Peppers	64.4%	Israel
Soya Bean Oil	12.5%	Israel
Spice Mix with Rose Petals	7.1%	China/Morocco/India/Syria/Spain
Sunflower Oil	7.0%	Europe
Garlic	5.9%	Israel/Italy/China
Salt	< 5%	Israel
Acidity Regulator: Citric Acid	< 5%	Austria
Country of final processing		UK

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Nutritional Data			Per 100g Net
Analytical	X	Theoretical	
Energy (kJ)			1600
Calories (kcal)			387
Fat (g)			29.9
of which Saturates (g)			4
Carbohydrates (g)			20.2
of which Sugars (g)			3.7
Fibre (g)			9.5
Protein (g)			4.8
Salt (g)			5.5

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 ⁴	<10 ⁵

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	4.0	3.5-4.4
Salt %	4.5	3-6

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

DIETARY / ALLERGEN INFORMATION:

Is the product free from:	Yes	No	Details
Additives		X	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		
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	Soya Bean Oil
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: 03 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
07 Jan 2014	1	First issue	Francesca Chornet Ruiz
07 May 2014	2	case added	Marika Breccia
22 Sep 2014	10	General review, pictures uploaded	Clara Perez
23 Sep 2014	11	Chemical parameters updated	Clara Perez
07 Nov 2014	12	Correction of ingredients %	Ainhoa Astobieta
23 Jan 2015	13	Process sheet created	Clara Perez
03 Feb 2015	14	Process sheet created	Clara Perez
16 Sep 2015	15	New logo	Ainhoa Astobieta
14 Oct 2015	16	picture added, label updated	Paola Higuera
26 Nov 2015	17	Packaging amended	Mary Evans
21 Jan 2016	18	Label reset	Mary Evans
17 Feb 2016	19	Product description added	Mary Evans
08 Apr 2016	20	Labour cost updated	Mary Evans
08 Apr 2016	21	Labour cost updated	Mary Evans
09 Dec 2016	22	ZZB270 barrel wt amended	Mary Evans
03 Mar 2017	23	Label reset	Mary Evans

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