

BF05

Product Specification

Product Name	Peri Peri Semi Dried Tomatoes		
Product Code	DT004A	Revision	6
Shelf Life from Manufacture	9 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	3 Weeks	Storage (°C) Once Opened	2 - 5
Unit Net Weight	1.15 kg	Unit Drained weight	620 g
Barcode	5030343831523	Case Barcode	15030343004658

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
Semi Dried Tomatoes	94.0%	Turkey
Sugar	< 5%	UK
Salt	< 5%	Israel
Dried Garlic	< 5%	China
Crushed birdseye Chilli	< 5%	Uganda, Kenya, Malawi
Dried Chilli	< 5%	India
Acidity regulator: Lactic Acid	< 5%	The Netherlands
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 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

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

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

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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		
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: 21 Apr 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
08 Apr 2016	1	First issue	Paola Higuera
15 Jun 2016	2	Product name changed	Mary Evans
09 Sep 2016	3	name upload	Paola Higuera
15 Mar 2017	4	Name amended	Mary Evans
15 Mar 2017	5	Name back to Hot chilli tomatoes	Paola Higuera
05 Apr 2017	6	Product name amended	Mary Evans

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