

BF05

Product Specification

Product Name	Zhoug Paste		
Product Code	PP066D	Revision	15
Shelf Life from Manufacture	4 Months	Storage (°C)	2 - 5
Shelf Life Once Opened	7 Days	Storage (°C) Once Opened	2 - 5
Unit Net Weight	900 g	Unit Drained weight	n/a
Barcode	5030343830366	Case Barcode	15030343003828

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
Fresh Coriander	32.0%	UK, Israel, Spain, Italy, Morocco
Water	18.0%	UK Mains
Extra Virgin Olive Oil	17.0%	Spain
Sunflower oil	13.0%	Europe
Fresh Parsley	10.0%	UK, Italy, Spain, Morocco, Israel
Salt	< 5%	Israel
Jalapenos Pepper Flakes	< 5%	Mexico, Chile
Garlic Puree	< 5%	Italy
Ground Cloves	< 5%	Indonesia, Sri Lanka, India
Cumin Powder	< 5%	India
Ground Cardamon	< 5%	Guatemala
Granulated Sugar	< 5%	UK
Acidity regulator: Citric Acid	< 5%	Austria
Country of final processing		UK

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Nutritional Data			Per 100g Net
Analytical	Theoretical	X	
Energy (kJ)			1225
Calories (kcal)			298
Fat (g)			30.5
of which Saturates (g)			4.1
Carbohydrates (g)			3
of which Sugars (g)			1.6
Fibre (g)			2.1
Protein (g)			1.6
Salt (g)			3

PALLET CONFIGURATIONS:	
Orion Bottles per Box	6
Boxes per UK Pallet	180 (in 6 layers)
Primary Packaging Materials	
Orion Bottle	Polypropylene L 50mm x W 90mm x H 210mm 53 g
Cap	Polypropylene/ Aluminium D 55mm x H 25mm 12 g
Round Label	Paper D 100mm 0.6 g
Orion Bottle	Polypropylene L 50mm x W 90mm x H 210mm 65.6 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)	<10000	50000

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	4.2	3.5-4.4
Salt %	3	2.5-3.5
HPP Pasteurisation Pressure (Bar)	6000 bar minimum 120 sec	n/a

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		

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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 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
11 Jun 2015	1	draft	Marika Breccia
11 Jun 2015	2	first issue	Marika Breccia
23 Jun 2015	3	Process sheet amended	Mary Evans
10 Jul 2015	4	Processing instruction amended and pack photo added	Mary Evans
28 Sep 2015	5	Convert to BIC	Mary Evans
05 Oct 2015	6	Rough costing amended	Mary Evans
15 Oct 2015	7	Recipe and shelf life amended	Mary Evans
28 Oct 2015	8	picture added	Paola Higuera
05 Nov 2015	9	Shelf life once opened, ingredients countries of origin amended	Mary Evans
22 Jan 2016	10	Recipe- citric acid adjustment	Paola Higuera
31 Aug 2016	11	Herbs country of origin update	Paola Higuera
02 Nov 2016	12	slightly ammended % fresh herbs	Marika Breccia
14 Dec 2016	13	Product moved to HPP	Paola Higuera
14 Dec 2016	14	HPP parameters added to the spec	Paola Higuera
21 Mar 2017	15	Label reset	Mary Evans

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