

**BF05**
**Product Specification**

<b>Product Name</b>	<b>Nocellara Extra Large</b>		
<b>Product Code</b>	OV194A	<b>Revision</b>	23
<b>Shelf Life from Manufacture</b>	6 Months	<b>Storage (°C)</b>	2 - 5
<b>Shelf Life Once Opened</b>	2 Weeks	<b>Storage (°C) Once Opened</b>	2 - 5
<b>Unit Net Weight</b>	3.8 kg	<b>Unit Drained weight</b>	2.5 kg
<b>Barcode</b>	5030343002763	<b>Case Barcode</b>	

**Supplier Details:**

**Name:** Belazu Ingredient Company

**Address:** 74 Long Drive  
London  
UB6 8LZ

**Telephone Number:** 0208 838 1912

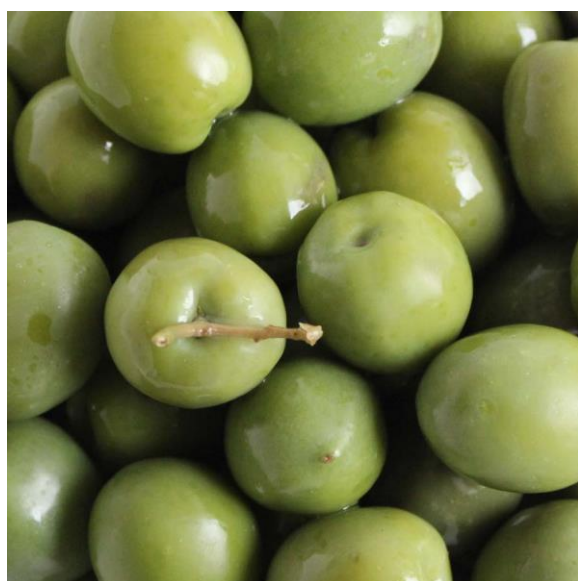
**Fax Number:** 0208 813 2986

**Technical Contact:** Marika Breccia

**Email address:** [technical@belazu.com](mailto:technical@belazu.com)

**Commercial Contact:** Charlie Hodges

**Email address:** [sales@belazu.com](mailto:sales@belazu.com)



**These olives may be subject to significant seasonal colour variations**

<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

<b>BF05</b>	<b>Product Specification</b>
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INGREDIENT LIST & COUNTRY OF ORIGIN	( in % order at the mixing bowl stage):	
Ingredient name (including compound ingredients)	%	Country of origin
Nocellara Olives (contain salt)	100.0%	Italy
Packed in: Water, Salt, Acidity Regulator: Lactic Acid and Citric Acid, and Antioxidant: Ascorbic Acid		UK Mains, Israel, The Netherlands, Austria, China
Country of final processing		UK

Nutritional Data				per 100g Drained
Analytical	Theoretical	X		
Energy (kJ)				673
Calories (kcal)				163
Fat (g)				15.3
of which Saturates (g)				2
Carbohydrates (g)				3.8
of which Sugars (g)				0.5
Fibre (g)				3.3
Protein (g)				1
Salt (g)				3

PALLET CONFIGURATIONS:	
Buckets per UK Pallet	150 (in 6 layers)

Primary Packaging Materials	
Bucket	Polypropylene D 210mm x H 191mm 156 g
Film	PET/CPP 1.3 g
Round Lid	Polypropylene D 222mm x H 15mm 37 g

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



**BF05**

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Round Label	Paper D 150mm 0.8 g
<b>Secondary Packaging Materials</b>	
UK Pallet	Wood L 1200mm x W 800mm x H 145mm 13 kg

**MICROBIOLOGICAL SPECIFICATION:**

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

Organism	Target	Maximum permitted
Clostridium sulfito-reducing	Absent	Absent
Listeria spp. (cfu/25g)	Absent	Absent
Salmonella spp. (cfu/25g)	Absent	Absent
E. Coli (cfu/g)	<10	10
Enterobacteriaceae (cfu/g)	<10	100
Mould (cfu/g)	<100	1000

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

Parameter	Target	Tolerance
pH	4.0	3.9-5.0
Salt %	3.0	2.5-4.0

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		

**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		

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01.09.2015	8	J Cooke	Ainhwa Astobieta	Page 3 of 5



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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 <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**

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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: 08 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
23 Apr 2014	2	Label amended	Francesca Chornet Ruiz
23 Apr 2014	3	Label amended (salt added in the liquid)	Francesca Chornet Ruiz
16 Jun 2014	4	label template reset	Marika Breccia
14 Jul 2014	5	Nutritional data amended	Mary Evans
29 Sep 2014	10	General review, pictures uploaded	Clara Perez
15 Oct 2014	11	Case barcode removed	Mary Evans
12 Nov 2014	12	label amended	Mary Evans
21 Jan 2015	13	Process sheet created	Clara Perez
24 Jun 2015	14	Colour disclaimer added	Mary Evans
03 Jul 2015	15	Product name amended	Mary Evans
15 Jul 2015	16	Product name amended	Mary Evans
16 Sep 2015	17	new logo	Ainhoa Astobieta
03 Dec 2015	18	Citric acid country of origin updated	Mary Evans
16 Feb 2016	19	renamed	Marika Breccia
18 Mar 2016	20	Brine recipe review	Paola Higuera
29 Apr 2016	21	Brine recipe review	Paola Higuera
22 Jun 2016	22	Lactic acid country of origin update	Paola Higuera
08 Mar 2017	23	Label reset	Mary Evans

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