

BF05

Product Specification

Product Name	Balsamic Vinegar density 1.35		
Product Code	VB002	Revision	10
Shelf Life from Manufacture	5 Years	Storage (°C)	Ambient
Shelf Life Once Opened	Within Best Before	Storage (°C) Once Opened	Ambient
Unit Net Weight	500 ml	Unit Drained weight	n/a
Barcode	5030343520021	Case Barcode	15030343520028

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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Balsamic Vinegar density 1.35 - VB002

Net weight: 6 x 500 ml e

Best Before: DD/MM/YYYY Lot: XXXXXXX

Storage: Keep in a cool dry place.

15030343520028

Belazu Ingredient Company, 74 Long Drive, UB6 8LZ, UK



INGREDIENT LIST & COUNTRY OF ORIGIN	(in % order at the mixing bowl stage):	
Ingredient name (including compound ingredients)	%	Country of origin
Cooked Grape Must	50.0%	Italy
Wine Vinegar	50.0%	Italy
Country of final processing		UK

Nutritional Data			Per 100g Net
Analytical	Theoretical	X	
Energy (kJ)			1509
Calories (kcal)			355
Fat (g)			0
of which Saturates (g)			0
Carbohydrates (g)			82.5
of which Sugars (g)			82.5
Fibre (g)			0
Protein (g)			1.3
Salt (g)			0.1

PALLET CONFIGURATIONS:	
Bottles per Box	6
Boxes per EURO Pallet	120 (in 5 layers)
Boxes per UK Pallet	180 (in 6 layers)
Primary Packaging Materials	
Cap	LD/LLDPE/ Aluminium D 32mm x H 54mm 5.3 g
Bottle	Polypropylene D 65mm x H 185mm 31 g
Rectangular Label	Paper L 90mm x W 208mm 0.6 g
Secondary Packaging Materials	

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Box	Cardboard L 202mm x W 202mm x H 230mm 131.1 g
Square Label	Paper L 102mm x W 102mm 0.5 g

ORGANOLEPTIC DESCRIPTION:	
Appearance	Dark brown.
Flavour	Balanced bitter-sweet, pleasant and characteristic
Odour	Characteristic, persistent, pleasantly acetic.
Texture	Viscous, limpid.

MICROBIOLOGICAL SPECIFICATION: (Including only appropriate organisms to the product and levels at point of packaging)		
Organism	Target	Maximum permitted
Mould (cfu/g)	<100	120
Yeast (cfu/g)	<100	120
TVC (cfu/g)	<200	240

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):		
Parameter	Target	Tolerance
Total acidity (g/100ml)	6.0	5-7
Total SO ₂ (mg/l)	80	100 max.
Specific gravity at 20°C	1.35	1.34-1.36

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 ingredients list
Celery and products thereof	X		

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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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**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: 07 Nov 2016

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
18 Jun 2014	1	First issue	Marika Breccia
18 Feb 2015	2	Product code amended	Mary Evans
15 May 2015	3	Packaging amended	Mary Evans
11 Sep 2015	4	new logo	Ainhua Astobieta
03 Dec 2015	5	label code ammended	Marika Breccia
03 Dec 2015	6	label update	Paola Higuera
12 Jan 2016	7	Bottle picture added	Paola Higuera
04 Nov 2016	8	Name amend	Paola Higuera
07 Nov 2016	9	Template amend	Paola Higuera
07 Nov 2016	10	Name amend to 1.35	Paola Higuera

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