

Created: May 14, 2019
Revision date: Aug 3, 2023



PRODUCT NAME	PITTED VINCI OLIVES				
Product Code	OP040	Revision	3.0		
Shelf life from manufacture	6 months	Storage (°C)	Keep refrigerated at 2-5°C		
Shelf life once opened	2 weeks	Storage instructions	Keep Refrigerated. Keep under brine and consume within 2 weeks once opened.		
Precaution of use		Unit Volume			
Unit Net Weight	4.5 kg	Unit Drained Weight	2.5 kg		
Barcode	5030343380403	Case Barcode			

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 BrecciaEmail address:technical@belazu.comCommercial Contact:Oliver CrumptonEmail address:sales@belazu.com





Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	1 / 5	3.0	03.08.23



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BELAZU

PITTED VINCIOLIVES

ONE OF OUR SIGNATURE MIXES, VINCI CONTAINS LARGE CHALKIDIKI OLIVES GROWN ON THE SUN DRENCHED HILLS SIDES OF GREECE.

BEST 31/01/2024 LOT: 333 BEFORE:

030343380403

Ingredients: Pitted Green Olives, Red & Yellow Peppers, Mushrooms, Salt, rapeseed oil, Dried Garlic, Herbs de Provence, Paprika Oil. Packed in: Water, rapeseed oil

FAT 10.4 g
OF WHICH SATURATES 1.1 g
CARBOHYDRATES 0.6 g
OF WHICH SUGARS 0.1 g
FIBRE 3.0 g
PROTEIN 0.9 g
SALT 4.0 g

TYPICAL VALUES Per 100 g

ENERGY 438 kJ / 108 kcal

NUTRITION FACTS

WHILST EVERY CARE HAS BEEN TAKEN TO REMOVET HE STONES SOME MAY REMAIN KEEP RE-PROGRATED, KEEP UNDER BRINE AND CONSUME WITHIN 2 WEEKS ONCE OPENED.

OP040

4.5 kge

DRAINED:

Made in the UK

BELAZU HIGREDIEKT COMPANY, 74 LONG DRIVE GREENFORD, MIDDLESEX, 186 8LZ.
W.F.G., Europe S.L.II, Aprilo. 1943 S., 30664 Lonqui, Murcia, SPANI.
contact maidel at a com

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INGREDIENT LIST & COUNTRY OF ORIGIN						
Ingredient name	Country of origin	%				
Pitted Chalkidiki Olives (contain salt and traces of ascorbic acid, citric acid and lactic acid)	Greece	85.0%				
Red Peppers (contains salt and traces of acetic acid)	Italy, Spain	5%				
Sliced Mushrooms (contains salt and traces of citric & ascorbic acid)	Netherlands	<5%				
Yellow Peppers (contains salt and traces of acetic acid)	Italy, Spain	<5%				
rapeseed oil	Holland, Ukraine, Belgium, France, United Kingdom,	<5%				
dried garlic	China	<5%				
Herbs de Provence (Rosemary, Marjoram, Parsley, Basil, Kibbled Bay Leaves,Thyme, Oregan, Sage) UK	UK (Morocco, Egypt, UK, Egypt/Turkey,Turkey, Morocco,Turkey, Morocco/Turkey)	<5%				
paprika oil	Spain	<5%				
packed in water rapeseed oil	UK, (Holland, Ukraine, France, United Kingdom)					
Total		100.0%				
Country of final processing	United Kingdom					

NUTRITIONAL DATA			Values per 100 aNaNdrained)		
Analytical	Theoretical	X	Values per 100 gNaNdrained)		
Energy (kJ)			436.0		
Energy (kcal)			106.0		
Fat (g)			10.4		
of which saturates (g)		1.1			
Carbohydrate (g)			0.6		
of which sugars (g)			0.1		
Fibre (g)			3.0		
Protein (g)			0.9		
Salt (g)			4.00		

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Net	PP (Polypropylene)	210x210x30	31.46 g
Bucket	PP (Polypropylene)	224x224x191	137.7 g
Lid	PP (Polypropylene)	221x221x20	36.0 g
Film	Polyester/CPP		5.0 g
Label round	PP (Polypropylene)	150x150	1.55 g

	Primary packaging				Sec	ondary packag	ging
Unit	Dimension (LxWxH) in mm	Tare in g	Net weight in g	Gross weight in g	Outer	Dimension (LxWxH) in mm	Gross weight in kg
1	224x224x191	208	4,500	4,708	1	210x210x190	4.71

UK pallet configuration						
Number of box/ layer	Number of layer/ pallet	Number of box/ pallet	Number of sale unit/pallet	Number of sale unit/box	Height maxi in mm	
25	6	150	150	1		

MICROBIOLOGICAL PARAMETERS						
Organism Target Maximum Permitted						
Listeria spp	Absent	Absent /25g				
Salmonella spp	Absent	Absent /25g				
Enterobacteria	<10	100 cfu/g				
Mould	<100	1,000 cfu/g				
Escherichia coli	<10	10 cfu/g				

PHYSICO-CHEMICAL PARAMETERS						
Characteristics Target Tolerance						
Salt	3.5 %	2.5 % - 4.5 %				
рН	4	3.5 - 4.4				
Olive stones %	Absent	max 1 (units per 100 fruits)				

DIETARY INFORMATION		Details
Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivates	No	
Kosher	No	Not certified
Halal	Suitable	Not certified
Vegetarian	Yes	

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DIETARY INFORMATION		Details		
Vegan	Yes			
Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?	Yes			
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Yes			
Organic	No			

ALLERGENS	Presence in the product	Cross contamination	Comments
Celery and celery products	No	No	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	No	No	
Crustaceans and crustacean products	No	No	
Egg and egg-based product	No	No	
Fish and fish-based product	No	No	
Lupine and lupine-based products	No	No	
Milk-based product (including lactose)	No	No	
Molluscs and products thereof	No	No	
Mustard and products thereof	No	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts	No	No	
Peanuts and products containing peanut	No	No	
Sesame seeds and products containing sesame seeds	No	No	
Soybeans and soy products	No	No	
Sulphur dioxide and sulphites >10ppm in the finished product	No	No	

It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.

Signed for the Supplier Title: Food Technologist Date: August 3, 2023

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.

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