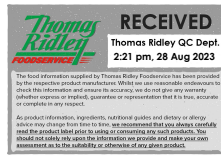




# BF05: Product specification

Created: Jun 30, 2021  
 Revision date: Jul 5, 2023



PRODUCT NAME		VE-DU-YA VEGAN 'NDUJA	
Product Code	JP026J	Revision	16.0
Shelf life from manufacture	4 months	Storage (°C)	Keep refrigerated at 2-5°C
Shelf life once opened	14 days	Storage instructions	Keep Refrigerated. Consume within 2 weeks once opened.
Precaution of use		Unit Volume	
Unit Net Weight	1.1 kg	Unit Drained Weight	1.1 kg
Barcode	5030343837686	Case Barcode	15030343010635

## 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:** Oliver Crumpton      **Email 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	16.0	05.07.23



# BF05: Product specification

Created: Jun 30, 2021  
Revision date: Jul 5, 2023

# BELAZU

## VE-DU-YA VEGAN 'NDUJA Paste made with Peppers and Calabrian Hot chilli peppers

**Ingredients:** Red peppers (26%)  
Calabrian Hot Chilli Peppers (23%),  
Haricot Beans, Coconut Oil,  
Paprika, Sunflower oil, Salt, Wine  
Vinegar, Extra Virgin Olive Oil,  
Black Pepper, Lemon Juice.

NUTRITIONAL FACTS	
TYPICAL VALUES Per 100 g	
ENERGY	991 kJ/ 240 kcal
FAT	19.2 g
OF WHICH SATURATES	13.7 g
CARBOHYDRATES	9.2 g
OF WHICH SUGARS	4.7 g
FIBRE	5.3 g
PROTEIN	3.6 g
SALT	2.6 g

KEEP  
REFRIGERATED.  
CONSUME  
WITHIN 14 DAYS  
ONCE OPENED.



**BEST BEFORE:**

**05/07/2023**

LOT: **00000**

PRODUCT CODE:  
JP026J

**NET: 1.1 kg e DRAINED: 1.1 kg e**

IBIC 0 INGREDIENT COMPANY, 74 LONG HURON ST ENFIELD, WINDSOR, ONTARIO, L1B 4G2.  
IBIC, Caspa S.L.U. pda n°435, 33544 Lugo, Galicia, SPAIN  
www.belazu.com

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	2 / 5	16.0	05.07.23



## BF05: Product specification

Created: Jun 30, 2021

Revision date: Jul 5, 2023

INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
Calabrian Chilli Peppers (Hot Chilli peppers, Sunflower, Extra Virgin Olive Oil, Salt, Vinegar)	Italy, EU	28.0%
Haricot beans	Canada, Argentina, United States, China, United Kingdom	18%
Pepper Paste (red pepper, Salt, Lemon Juice)	Turkey	17%
Coconut oil	United Kingdom, Holland	15%
Red peppers	Spain	10%
Paprika flakes	Spain	9%
Red Wine vinegar (traces of sulphites <10ppm)	European Union, France	<5%
Sea salt	Israel	<5%
Black pepper	Vietnam, Indonesia	<5%
<b>Total</b>		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 g (net weight)
Analytical		Theoretical	X	
Energy (kJ)				991.0
Energy (kcal)				240.0
Fat (g)				19.2
of which saturates (g)				13.7
Carbohydrate (g)				9.2
of which sugars (g)				4.7
Fibre (g)				5.3
Protein (g)				3.6
Salt (g)				2.6

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	3 / 5	16.0	05.07.23



# BF05: Product specification

Created: Jun 30, 2021  
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## PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Box	Cardboard	285x220x200	254.2 g
Bottle	PP/EVOH/PP, PP (Polypropylene)	105x87x170	54.4 g
Seal cap	HOPP/PP	84x84x20	13.4 g
Label round	PP (Polypropylene)	100x100	0.55 g

Primary packaging					Secondary packaging		
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	105x87x170	68.3	1,100	1,168.3	6	285x220x200	7.26

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	
17	6	102	612	6		

## MICROBIOLOGICAL PARAMETERS

Organism	Target	Maximum Permitted
TVC	<1000	50,000 cfu/g
Mould	<10	100 cfu/g
Yeast	<10	100 cfu/g
Enterobacteriaceae	<10	10 cfu/g
Listeria spp	Absent	Absent /25g

## PHYSICO-CHEMICAL PARAMETERS

Characteristics	Target	Tolerance
Salt	5.1 %	4.6 % - 5.6 %
pH	4.1	3.9 - 4.3
HPP Pasteurisation Pressure	6,000 bar	Min 120 secs

## 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	
Vegan	Yes	

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
23.02.23	10	M. Breccia	A. Astobieta	4 / 5	16.0	05.07.23



## BF05: Product specification

Created: Jun 30, 2021  
Revision date: Jul 5, 2023

DIETARY INFORMATION	Details	
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: July 5, 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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23.02.23	10	M. Breccia	A. Astobieta	5 / 5	16.0	05.07.23