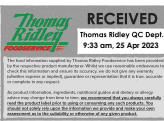




BF05: Product specification

Created: May 14, 2019
 Revision date: Jan 19, 2022



PRODUCT NAME		BORETTANE ONIONS IN BALSAMIC VINEGAR OF MODENA IGP	
Product Code	MA100	Revision	6.0
Shelf life from manufacture	18 months	Storage (°C)	Ambient
Shelf life once opened	7 days	Storage (°C) Once Opened	Keep in a cool dry place. Once opened keep under the liquid and consume within 7 days.
Precaution of use		Unit Volume	
Unit Net Weight	2.1 kg	Unit Drained Weight	1.4 kg
Barcode	5030343004248	Case Barcode	15030343003026

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
Commercial Contact: Oliver Crumpton

Email address: technical@belazu.com
Email address: sales@belazu.com






Borettane Onions in Balsamic Vinegar of Modena IGP - MA100

Drained weight: 2 x 1.4 kg
Net weight: 2 x 2.1 kg^e

Best Before: DD/MM/YYYY **Lot:** XXXXXXX

Storage: Keep in a cool dry place. Once opened keep refrigerated under the liquid and consume within 7 days



15030343003026

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

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	1 / 5	6.0	19.01.22



BF05: Product specification

Created: May 14, 2019
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BEST BEFORE: 05/07/2021 **LOT:** 000

Ingredients: Borettane Onions (SULPHITE S), Sugar, Balsamic Vinegar of Modena IGP (Wine Vinegar (SULPHITE S), Cooked Grape Must), Water, Salt.

NUTRITION FACTS

TYPICAL VALUES	Per 100 g
ENERGY	267 kJ / 63 kcal
FAT	0.1 g
OF WHICH SATURATES	0.0 g
CARBOHYDRATES	14.4 g
OF WHICH SUGARS	13.5 g
FIBRE	1.2 g
PROTEIN	0.6 g
SALT	1.2 g



5 030343 004248

Balsamic Onions

KEEP IN A CLOUD DRY PLACE. ONCE OPENED KEEP REFRIGERATED UNDER THE LIQUID AND CONSUME WITHIN 7 DAYS.

BORETTANE ONIONS FROM VENETO AND EMILIA ROMAGNA, HAND SORTED, PEELED AND MACERATED IN BALSAMIC VINEGAR OF MODENA.

PRODUCT CODE:
MA100

NET:
2.1 kg e

DRAINED:
1.4 kg e

ORIGIN: **Made in the UK**



Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	2 / 5	6.0	19.01.22



BF05: Product specification

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INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
Borettane Onions (contain salt, traces of acetic acid and sodium metabisulphite <150ppm)	Italy	67.0%
Sugar	UK	15.0%
Balsamic Vinegar of Modena IGP (Wine vinegar (contains sulphites), cooked grape must)	Italy	11.0%
Water	UK	7.0%
Total		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 g (drained)
Analytical		Theoretical	X	
Energy (kJ)				267.0
Energy (kcal)				63.0
Fat (g)				0.1
of which saturates (g)				0.0
Carbohydrate (g)				14.4
of which sugars (g)				13.5
Fibre (g)				1.2
Protein (g)				0.6
Salt (g)				1.2

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	3 / 5	6.0	19.01.22



BF05: Product specification

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Tray	PP (Polypropylene)	282x210x60	59.2 g
Label round	PP (Polypropylene)	150x150	1.55 g
Film	PET (Polyethylene Terephthalate) / PE, PP/EVOH/PP		30.4 g
Box divider	Cardboard	280x210x0	72.7 g
Box	Cardboard	290x215x125	191.8 g
Label square	Paper/Card	100x100	1.0 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	282x210x60	74.1	2,100	2,174.1	2	290x215x125	4.69

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	10	170	340	2		

MICROBIOLOGICAL PARAMETERS

Organism	Target	Maximum Permitted
TVC	<10	100 cfu/g
Yeast	<10	100 cfu/g
Mould	<10	100 cfu/g
Enterobacteriaceae	<10	10 cfu/g

PHYSICO-CHEMICAL PARAMETERS

Characteristics	Target	Tolerance
Salt	1.2 %	1 % - 1.5 %
pH	3.6	3.2 - 4.2
Pasteurisation Core (temp/time)	85 °C	5 minutes

DIETARY INFORMATION

	Details	
Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivatives	No	
Kosher	No	Not certified
Halal	No	Not certified

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09.09.19	9	A. Astobieta	A. Wells	4 / 5	6.0	19.01.22



BF05: Product specification

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DIETARY INFORMATION	Details	
Vegetarian	Yes	
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	Yes	No	

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

Signed for the Supplier
Title: Food Technologist
Date: November 14, 2022

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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09.09.19	9	A. Astobieta	A. Wells	5 / 5	6.0	19.01.22