



BF05: Product specification

Created: **May 14, 2019**
 Revision date: **May 3, 2022**

RECEIVED
 Thomas Ridley QC Dept.
 9:33 am, 25 Apr 2023
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PRODUCT NAME		HARISSA PASTE	
Product Code	MM032	Revision	9.0
Shelf life from manufacture	6 months	Storage (°C)	Keep refrigerated at 2-5°C
Shelf life once opened	1 week	Storage (°C) Once Opened	Keep Refrigerated. Consume within 7 days once opened.
Precaution of use		Unit Volume	
Unit Net Weight	1 kg	Unit Drained Weight	1 kg
Barcode	5030343004040	Case Barcode	15030343002845

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
09.09.19	9	A. Astobieta	A. Wells	1 / 7	9.0	03.05.22



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Harissa Paste - MM032

Net:6 x 1 kg

Best Before: DD/MM/YYYY Lot: XXXXXXXX

Storage: Keep Refrigerated. Once opened, keep refrigerated and consume within 7 days



15030343002845

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

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INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
quality cherry bell peppers (red contains salt, traces of acidity regulator: citric acid, preservative: acetic acid, firming agent: calcium chloride, potassium sorbate)	Turkey	47%
water	United Kingdom	28%
vegetable oils (sunflower oil and rapeseed oil in varying proportions)	Hungary, Belgium, Ukraine, UK, France, Germany, Holland	6%
Sweet paprika powder	Spain	<5%
grape vinegar (white grape, sulphites)	Italy	<5%
dried garlic	China	<5%
sea salt	Israel	<5%
cumin powder	Turkey, India	<5%
chilli	India	<5%
cayenne pepper	United Kingdom	<5%
paprika	United Kingdom	<5%
Total		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 g (net weight)
Analytical		Theoretical	X	
Energy (kJ)				462.0
Energy (kcal)				110.7
Fat (g)				6.5
of which saturates (g)				0.9
Carbohydrate (g)				9.5
of which sugars (g)				3.0
Fibre (g)				4.1
Protein (g)				1.5
Salt (g)				8.0

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PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Bucket	PP (Polypropylene)	125x125x130	39.6 g
Lid	PP (Polypropylene)	130x130x9	8.0 g
Film	PET (Polyethylene Terephthalate), PE/EVOH/PP		10.0 g
Label round	PP (Polypropylene)	100x100	0.55 g
Box	Cardboard	410x255x145	215.5 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	125x125x130	49.1	1,000	1,049	6	410x255x145	6.51

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
9	9	81	486	6	

MICROBIOLOGICAL PARAMETERS

Organism	Target	Maximum Permitted
Mould	<100	1,000 cfu/g
Yeast	<100000	1,000,000 cfu/g
Enterobacteriaceae	<100	1,000 cfu/g
Escherichia coli	<10	10 cfu/g
Listeria spp	Absent	Absent /25g
Salmonella spp	Absent	Absent /25g

PHYSICO-CHEMICAL PARAMETERS

Characteristics	Target	Tolerance
Salt	8 %	6 % - 9.5 %
pH	4	3.5 - 4.1

DIETARY INFORMATION

	Details	
Contains GMO	No	
Contains additives	Yes	see ingredients list
Contains animal derivates	No	

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DIETARY INFORMATION		Details
Kosher	No	Not certified
Halal	Suitable	Not certified
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	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: November 14, 2022

Agreed by the customer:

Signed for the Customer

Title:

Date:

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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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