



# BF05: Product specification

Created: May 14, 2019  
 Modified: Jul 18, 2022

PRODUCT NAME		NOCELLARA EXTRA LARGE	
Product Code	OV194A	Revision	1.0
Shelf life from manufacture	6 months	Storage (°C)	Keep refrigerated at 2-5°C
Shelf life once opened	2 weeks	Storage (°C) Once Opened	Keep Refrigerated. Keep under brine and consume within 2 weeks once opened.
Precaution of use		Unit Volume	
Unit Net Weight	3.8 kg	Unit Drained Weight	2.5 kg
Barcode	5030343002763	Case Barcode	

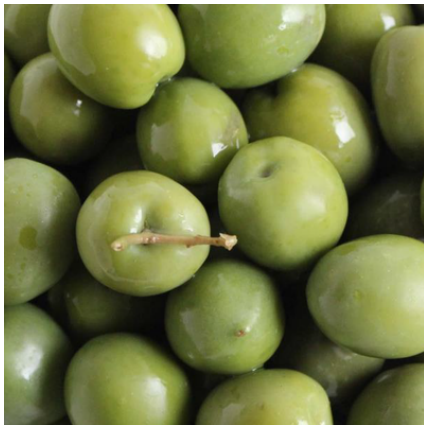
## Supplier details:

**Name:** Belazu Ingredient Company  
**Address** 74 Long Drive  
 London  
 UB6 8LZ

**Telephone Number:** 0208 838 1912  
**Fax Number:** 0208 813 2986

**Technical Contact:** Marika Breccia  
**Commercial Contact:** Oliver Crumpton

**Email address:** technical@belazu.com  
**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 / 4	1.0	14.05.19



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INGREDIENT LIST & COUNTRY OF ORIGIN		
Ingredient name	Country of origin	%
Nocellara Olives (contain salt, traces of citric, lactic and ascorbic acid)	Italy	100.0%
Packed in: Water, Salt, Acidity Regulator: Lactic Acid and Citric Acid, and Antioxidant: Ascorbic Acid	UK Mains, Israel, The Netherlands, Austria, China	
<b>Total</b>		100.0%
Country of final processing	United Kingdom	

NUTRITIONAL DATA				Values per 100 g (drained)
Analytical		Theoretical	X	
Energy (kJ)				673.0
Energy (kcal)				163.0
Fat (g)				15.3
of which saturates (g)				2.0
Carbohydrate (g)				3.8
of which sugars (g)				0.5
Fibre (g)				3.3
Protein (g)				1.0
Salt (g)				3.0

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## PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Bucket	PP (Polypropylene)	224x224x191	151.4 g
Lid	PP (Polypropylene)	221x221x20	36.0 g
Film	Polyester/CPP		5.0 g
Label round	PP (Polypropylene)	150x150	1.55 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	224x224x191	190.2	3,800	3,990.2	1	210x210x190	3.99

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
Mould	<100	1,000 cfu/g
Escherichia coli	<10	10 cfu/g
Enterobacteriaceae	<10	100 cfu/g
Sulphite-Reducing Anaerobes (Clostridia)	<10	10 cfu/g
Listeria spp	Absent	Absent /25g
Salmonella spp	Absent	Absent /25g

## PHYSICO-CHEMICAL PARAMETERS

Characteristics	Target	Tolerance
Salt	3 %	2.5 % - 4 %
pH	4	3.9 - 5

## 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	

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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 19, 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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