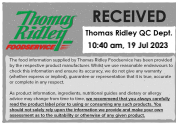




# BF05: Product specification

Created: May 14, 2019  
 Modified: May 16, 2022



PRODUCT NAME		BELAZU BALSAMIC PEARLS	
Product Code	VB110R	Revision	5.0
Shelf life from manufacture	14 months	Storage (°C)	Ambient
Shelf life once opened	4 weeks	Storage (°C) Once Opened	Keep refrigerated at 2-5°C
Precaution of use		Unit Volume	
Unit Net Weight	55 g	Unit Drained Weight	55 g
Barcode	5030343001056	Case Barcode	15030343002852

## Supplier details:

**Name:** Belazu Ingredient Company

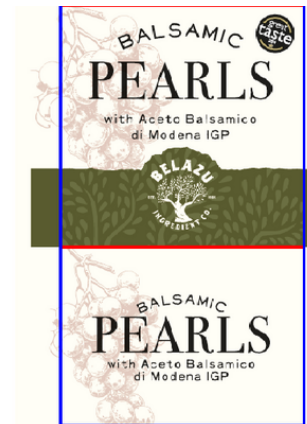
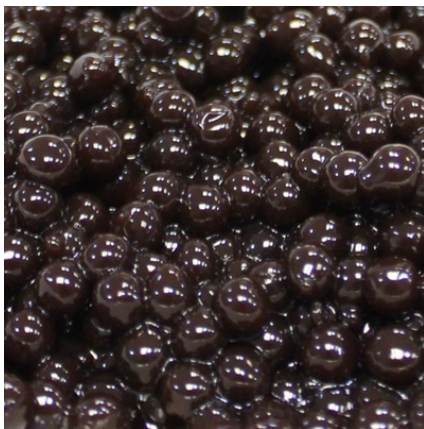
**Address** 74 Long Drive  
 London  
 UB6 8LZ

**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 / 5	5.0	16.05.22



# BF05: Product specification

Created:  
Modified:

May 14, 2019  
May 16, 2022

## NUTRITIONAL INFORMATION

PER 100g

ENERGY	388kJ / 91kcal
FAT	<0.5g
OF WHICH SATURATES	0.0g
CARBOHYDRATE	23g
OF WHICH SUGARS	17g
PROTEIN	1g
SALT	0.08g

**LIVE LIFE  
IN FULL  
FLAVOUR**

**BEST  
BEFORE:  
SEE LID  
ZZP633 V4**

**ONCE OPENED, KEEP REFRIGERATED  
AND CONSUME WITHIN 4 WEEKS.**

## BALSAMIC PEARLS MADE WITH BALSAMIC VINEGAR OF MODENA

**INGREDIENTS:** 85% BALSAMIC VINEGAR OF MODENA (WINE VINEGAR (**SULPHITES**), COOKED GRAPE MUST), WATER, THICKENER: MODIFIED CORN STARCH, FIRMING AGENT: CALCIUM CHLORIDE AND GELLING AGENT: SODIUM ALGINATE.  
May contain traces of soya.

**55g e**

PRODUCED IN SPAIN FOR BELAZU



**BELAZU I  
COMPANY  
DRIVE, GI  
MIDDLESI  
UNITED K**

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	2 / 5	5.0	16.05.22



## BF05: Product specification

Created:

May 14, 2019

Modified:

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### INGREDIENT LIST & COUNTRY OF ORIGIN

Ingredient name	Country of origin	%
Balsamic Vinegar of Modena (cooked grape must, wine vinegar)	Italy	70
Wine vinegar (sulphites)	Italy	35
Cooked grape must	Italy	35
Water	Spain	15
Glucose syrup	Italy	8
E327 - calcium lactate	Belgium	<5%
E150 - caramel	Italy	<5%
E415 - xanthan gum (thickener)	Spain	<5%
E401 - sodium alginate	Spain	<5%
Country of final processing	Spain	

### NUTRITIONAL DATA

Analytical	X	Theoretical	Values per 100 g (net weight)
Energy (kJ)			277.0
Energy (kcal)			65.0
Fat (g)			0.2
of which saturates (g)			0.0
Carbohydrate (g)			15.0
of which sugars (g)			15.0
Fibre (g)			0.0
Protein (g)			1.0
Salt (g)			0.0

### PACKAGING MATERIALS

Name	Material	Dimension (LxWxH) in mm	Tare in g
Pot	Glass	66x66x36	70 g
Lid	Aluminium	69x69x10	8 g
Sleeve	Paper/Card	250x40x0	2 g
Box	Paper/Card	206x141x71	90 g
Divider	Cardboard	206x71x0	10 g

### 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
44	10	440	3520	8	

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	3 / 5	5.0	16.05.22



# BF05: Product specification

Created:  
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MICROBIOLOGICAL PARAMETERS		
Organism	Target	Maximum Permitted
TVC	10 cfu/g	100 cfu/g
Staphylococci coagulase +	10 cfu/g	100 cfu/g
Listeria spp	Absent	Absent /25g

PHYSICO-CHEMICAL PARAMETERS		
Characteristics	Target	Tolerance
pH	3.9	3.5 - 4.3
Heat treatment (core) temp / time	80 °C	15 minutes

DIETARY INFORMATION		Details
Contains GMO	No	
Contains additives	Yes	see ingredient list
Contains animal derivatives	No	
Kosher	No	Not certified
Halal	No	Not certified
Vegetarian	Yes	
Vegan	Yes	
Organic	No	
EU protected designation of origin (PDO)	No	
EU protected geographical indication (PGI)	No	
EU traditional specialties guaranteed (TSG)	No	
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	Yes	
Does relevant packaging comply with the current Materials and Articles in Contact with Food Regulations?	Yes	

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	
Mustard and products thereof	No	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts	No	No	

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09.09.19	9	A. Astobieta	A. Wells	4 / 5	5.0	16.05.22



# BF05: Product specification

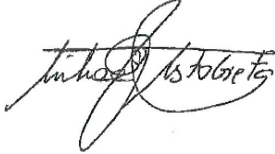
Created:  
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ALLERGENS	Presence in the product	Cross contamination	Comments
Peanuts and products containing peanut	No	No	
Sesame seeds and products containing sesame seeds	No	No	
Soybeans and soy products	No	No	
Sulphur dioxide and sulphites >10ppm in the finished product	Yes	No	sulphites
Molluscs and products thereof	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: May 16, 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.**

Date of issue	Issue Number	Created by	Approved by	Pages	Revision number	Revision date
09.09.19	9	A. Astobieta	A. Wells	5 / 5	5.0	16.05.22