




JULIENNE BRUNO
Finished Product Specification

Doc Ref:	JBSP001_UK_
Issue No:	11.1
Issue Date:	02/04/2024
Author:	K. Nguyen



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Thomas Ridley QC Dept.
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1.0 Product Description	
Product Name:	Burrella ®
Product Drained Weight:	115 grams
Gross Weight:	233 grams
Product Description:	Plant-based rounded product with creamy inside and delicate bits.
Technical Contact:	technical@juliennebruno.com
Emergency Contact:	Chi San email: chi@juliennebruno.com
Country of Manufacture:	UK - Julienne Bruno Ltd, Stonefield Close, HA4 0GH

2.0 Composition
Ingredients Declaration: Soya Drink, Coconut Oil, Water, Salt, Stabiliser (Carrageenan), Dextrose, Calcium Lactate (Vegan), Acidity Regulator: Lactic Acid (Vegan), Stabiliser (Xanthan Gum), Emulsifier: Soya Lecithins, Vegetable Fibres, Vegan Fermentation Cultures
Allergen Declaration: Contains soya

3.0 Microbiological Data			
	TARGET	REPORT	REJECT
Coliforms	<100	>500	>1'000
Yeast & Moulds	<1000	>5'000	>10'000
Listeria Monocytogenes	Not Present	<10	10
Salmonella	Not Present	-	Present
Frequency: Monthly			



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4.0 Allergen Data

Allergens	Ingredients Free from Y/N	Handled on the same line*	Handled on site*	Comments
Cereals containing wheat, rye, barley oats, spelt, kamut or their hybridised strains and products thereof.	Y	N	N	
Fish and products thereof	Y	N	N	
Crustacean and products thereof	Y	N	N	
Egg/egg derivatives/albumen	Y	N	N	
Peanuts and peanut derivatives (including possible cross contamination and SCOPA refined oil)	Y	N	N	
Other nut and nut derivatives (including possible cross contamination)	Y	N	N	
Nut derived oil (including possible cross contamination)	Y	N	N	
Soybean/soybean derivatives	N	Y	Y	Soya beans within product
Milk/milk derivatives	Y	N	N	
Celery/Celery derivatives	Y	N	N	
Mustard/Mustard derivatives	Y	N	N	
Sesame seeds/sesame seed derivatives	Y	N	N	
Sulphur Dioxide and sulphites (>10ppm in finished product)	Y	N	N	
Molluscs and Mollusc derivatives	Y	N	N	
Lupin/Lupin derivatives	Y	N	N	
Kiwi/Kiwi derivatives	Y	N	N	

*All allergens used are handled in accordance with company allergen handling policies and procedures.

5.0 Dietary Suitability

Suitable For	YES/NO	Comments	Frequency
Vegetarians	Yes	No animal-derived ingredient used	As required or based on risk assessment.
Vegans	Yes	Casein <0.2ppm	Annually or as required
Gluten Free	Yes	<20ppm	Annually or as required
Kosher	No	Not certified	-
Halal	No	Not certified	-

6.0 Nutritional

Parameter	Average Values per 100g
Energy – K cal	247 Kcal
Energy – K joules	1017 Kj
Fat total (g)	26
- saturated	21
Available Carbohydrate (g)	1.6
- sugar	0.1
Protein (g)	2.5
Dietary fibre (AOAC) (g)	0.5
Salt (g)	0.5







7.0 Organoleptic Properties




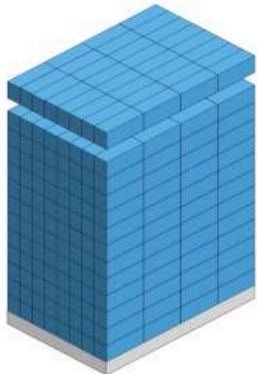
Organoleptic Parameter	Target	Reject
Visual Appearance	Semi Spherical, set and encased	Not set
Colour	White	Any other colour
Texture	Smooth outside, creamy curds inside	Ruptured structure
Aroma	Slightly tangy	Sharp sourness
Flavour	Slightly tangy	Sharp sourness

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8.0 Packaging Details

Batch/production date format	Batch: YYMMDD (product suffix); UB: DD/MM/YY
Pack size	6 x 115 grams
Storage conditions	Keep refrigerated
Shelf life from the date of manufacture	Production + 28 days
Shelf life and storage conditions on opening	Once opened, consume within 3 days
Primary packaging type/colour/gauge	Description: Round Plastic Container and lid, white in colour Material: Polypropylene
Picture of primary packaging and label Tub size: Weight: 7.6g \pm 0.5mm Diameter: 94.60mm \pm 1.5mm Height: 57.10mm \pm 1.5mm Wall Thickness: 0.45mm \pm 0.15mm Lid size: Weight: 4.5g \pm 0.5mm Diameter: 96.92mm \pm 1.5mm Height: 9.00mm \pm 1.0mm Wall Thickness: 0.45mm \pm 0.15mm. Barcode: 5065015611028	<p>Top View: Side View:</p>   <p>Bottom View: Label View</p>  
Secondary packaging type/colour/gauge Material: Cardboard box, brown, single walled. Size: 100mm x 300mm x130mm. Weight: 56.6g Quantity: 6	<p>Top View</p>  

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<p>Label information</p> <p>Case Barcode: 5065015611059</p>	 <p>Example of label</p>
<p>Number of units per pallet, layer and how many layers (pallet config drawing)</p>	<p>Pallet Configuration Number boxes per pallet: 416 Number of boxes per layer: 32 Number of layer: 13 Pallet Size: 800 x 1200mm Pallet Height: 1800mm</p> 

9.0 Specification Sign off for and on behalf of Julienne Bruno

Name:	Position:	Date:
Kit Nguyen	Head of Technical	02.04.2024

10.0 Amendment Log

Revision No.:	Reason for Issue / Detail of Amendments:	Date Issued:
9.0	Locust bean gum replaced with Xanthan gum	12.06.2023
10.0	Update technical contact, nutritional information	31.08.2023
11.0	Update SL and packaging	18.03.2024
11.1	Added primary and secondary packaging barcode	02/04/2024