

PRODUCT NAME	Bel Paese Crema Portions 24 x 25g
PRODUCT CODE	IP055
COUNTRY OF ORIGIN	Italy
HEALTHMARK	IT 03 2 CE
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PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	Harvey & Brockless
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	0207 819 6000
FAX NO	0207 819 6027

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Cheese (Milk) (<60%) contains Animal Rennet Water (<30%) Concentrated and /or Powdered Whey (<25%) Butter (Milk) (<15%) Milk Protein (<6%) Emulsifying Salts (<5%) [Sodium Citrate (E331), Sodium Polyphosphate (E452)]	Contains Milk

FREE FROM DECLARATION

Free from nuts and nut derivatives	Yes	Free from crustaceans, molluscs and their derivatives	Yes
Free from peanuts and derivatives	Yes	Free from celery	Yes
Free from sesame seeds and derivatives	Yes	Free from mustard	Yes
Free from milk and milk derivatives	No	Free from sulphites	Yes
Free from egg and egg derivatives	Yes	Free from Lupin and lupin derivatives	Yes
Free from soya and soya derivatives	Yes	Free from additives	No
Free from maize and maize derivatives	Yes	Free from natural/artificial colours	Yes
Free from wheat, rye, barley, oats and derivatives of	Yes	Free from preservatives	Yes
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	Yes
Free from Genetically Modified Ingredients	Yes		

Suitable for	Yes	No	Comment
Vegans		No	Milk, Animal Rennet
Ovo-lacto vegetarians		No	Animal Rennet
Kosher		No	Not Certified
Halal		No	Not Certified
Halal diet		No	Animal Rennet

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NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
ENERGY KJ	836
Kcal	214
Protein (g)	12
Carbohydrate (g)	3.2
Fat (g)	17
Of which Saturated (g)	12
Sodium (mg)	840
Salt (g)	2.1

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	TARGET	TOLERANCE
Fat	20.5%	20-22%
Fat in Dry Matter	49%	46-53%
Dry Matter	42%	40-43%
Salt	2.4%	2.3-2.5%
Moisture	58%	57-60%
pH	5.8	5.6-6.0

MICRO TEST	UNITS	TARGET	REJECT
Coliforms	Per g	0	>10
E.Coli	Per g	0	>10
Coag + Staphylococci	Per g	0	>10
Listeria monocytogenes	In 25g	Not Detected	Detected
Salmonella	In 25g	Not Detected	Detected

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PHOTOGRAPHIC STANDARD



ORGANOLEPTIC	
Appearance	Off white, homogeneous, smooth and bright
Taste	Sweet, creamy, melting in the mouth
Texture	Soft, spreadable

PACKAGING DETAILS

Primary/ Secondary	Type	Material	Weight	Dimensions
Primary	Cheese wrap	Aluminum	0.8g	30mm (L), 30mm (W)
Secondary	Green case	Cardboard	41g	190mm (L), 140mm (W), 40mm (H)
Secondary	Outer case	Cardboard	164g	387mm (L), 285mm (W), 130mm (H)

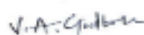
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PRODUCT DETAILS

Shelf Life	Packing + 180 days
Minimum Life on Delivery	30 days
Shelf Life Once Open	1 day, if store chilled between 0°C- 5°C.
Weight	24 x 25g (Average) (12 cases x 24 units)
Storage & Delivery Conditions	Storage: Ambient ($\leq 20^{\circ}\text{C}$) store in clean, dry conditions, free from infestation. Transport: Ambient ($\leq 20^{\circ}\text{C}$) in clean, dry conditions, free from infestation.

AGREED By Harvey & Brockless:

Signed		Date	28/09/2021
Name (in print)	Veena Godbole	Position	Specification Technologist

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

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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.

REVISION HISTORY

Date	Issue number	Reason for amendment	Authorised by
22/06/06	1	First Issue	Peter Barnard
16/07/07	2	Updated shelf life	Peter Barnard
01/02/08	3	Included photo std	Peter Barnard
27/10/08	4	Product code changed from E14 to IP055	Peter Barnard
05/03/09	5	Updated ingredient breakdown, micro and chemical standards	Peter Barnard
07/07/09	6	Spec now a controlled document	Peter Barnard
18/05/10	7	Allergen table updated; Company Logo Changed	Alan Richings
04/11/11	8	Updated nutritional information according to current supplier spec dated 4.11.11, changed shelf life from packing from 120days to 180days. Spec reviewed according to supplier spec	Alan Richings
19/03/13	9	Amended storage information from chilled to ambient	Rajeswari Arun
03/05/13	10	Spec reviewed	Raji Arun
17/06/13	11	Spec format updated	Raji Arun
25/07/13	12	Storage information to reflect ambient conditions in terms of temp range.	Anthea Quamina
29/08/13	13	Nutritional table updated	Anthea Quamina
17/01/14	14	Peanuts and derivatives added to declaration table	Anthea Quamina
13/07/15	15	Cheese Cellar logo replaced with Harvey & Brockless	Anthea Quamina
19/07/16	16	Specification reviewed	Anthea Quamina
05/09/18	17	Updated nutritional	EPDM
02/10/18	18	Updated ingredient declaration	EPDM
28/09/21	19	Updated minimum life on delivery, Specification reviewed.	Veena Godbole