

# GREEN THAI CHICKEN MAYONNAISE PRODUCT SPECIFICATION

Supplier Name:	Zafron Foods Ltd	
	Eagle Trading Estate, 29 Willow Lane, Mitcham,	
Supplier Site:	Surrey, CR4 4UY	

### **Supplier Details:**

Technical Contact:	Grace Burrell	Sarah Ead
Job Title:	Technical Director	Technical Co-ordinator
Tel No:	0786 717 1101	0844 847 5116
Fax No:	0844 847 5117	0844 847 5117
e-mail:	grace@zafronfoods.co.uk	sarah@zafronfoods.co.uk

Emergency Contact (out of hours):	Jack Kenny
Tel No:	0784 198 8810
e-mail:	jack@zafronfoods.co.uk

### **Delivery**

### **Weight Specifications:**

Ingredient Nett Weight (Kg):	1 KG 2KG 2.5KG 5KG 10KG (tolerance ±1%)
Tilgredient Nett Weight (Rg).	T NO 2NO 2.3NO 3NO 10NO (tolerance 1/170)

### **Storage Conditions:**

Products are distributed by a refrigerated vehicle, temperature during transit is between 0 –  $4^{\circ}\text{C}$ 

Target (°C):	Between 0 – 4°C
Upper Reject Limit (°C):	>7.9°C
Lower Reject Limit (°C):	<-1.0°C

### **Shelf Life:**

Total Shelf Life:	14 Days
Minimum Shelf Life on Delivery:	10 Days
Shelf Life Once Opened:	Once opened use within 3 days



## GREEN THAI CHICKEN MAYONNAISE PRODUCT SPECIFICATION

#### **Legal Ingredient Declaration (on Final Product Pack):**

Ingredients: Chicken 50%, Water, Rapeseed Oil, Sugar, Jalapenos, Coconut, Lemon Curd ((Sugar, Water, Glucose Syrup, Concentrated Lemon Juice, Magarine (Fat Blend (Palm, Palm Stearine, Coconut Oil, Rapeseed Oil), Water, Lemon Juice), **Egg** Powder, **Wheat** Starch, Modified **Wheat** Starch, Gelling Agent (Pectin), Lemon Oil, Acidity Regulators (Citric Acid, Trisodium Citrate), Colours (Lutein, Curcumin)), Garlic, Pasteurised **Egg** Yolk, Onion, Spices, Salt, Lemon Grass, Ginger, Spirit Vinegar, Thickener (Modified Starch), Flavouring (**Soya**, **Wheat**), Herbs, Stabiliser (Xanthan Gum), Preservatives (Potassium Sorbate, Sodium Benzoate), Acidity Regulator (Acetic Acid), Stabiliser (Guar Gum), Colour (Beta Carotene), Antioxidant (Calcium Disodium EDTA).

Allergens: see bold

#### **Nutritional Data:**

Typical values per 100g: Energy 931 kJ, 223 Kcal, Fat 13.8g of which is saturates 1.3g, Carbohydrate 0.7g of which is sugars 0.3g, Protein 24.0g, Salt 0.4g

ALLERGEN	CONTAINS (YES / NO)
Wheat	Yes
Barley	No
Oats	No
Rye	No
Spelt	No
Kamut	No
Gluten	Yes
Lupin	No
Eggs	Yes
Mustard	No
Crustaceans/Shellfish	No
Milk	No
Molluscs	No
Fish	No
Celery	No
Soya	Yes
Sulphur Dioxide and Sulphites (>10mg/kg or 10mg/L)	No
Sesame	No
Nuts	No
Peanuts	No



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### **Suitable For:**

	YES / NO
Vegetarians	No
Vegan	No
Coeliac	No
Halal	Yes
Kosher	No

### **Metal Detection Details**

ALL PRODUCTS		
Ferrous	Non Ferrous	Stainless Steel
3.00mm	4.00mm	6.35mm

### **Microbiological**

The material shall conform to the following microbiological standards for the entire life of the product

MICRORGANISM TESTED	TARGET	REJECT
TVC	<1.0 X 10 <sup>5</sup>	>1.0 X 10 <sup>7</sup>
ENTEROBACTERIACEAE	<1.0 X 10 <sup>2</sup>	>1.0 X 10 <sup>4</sup>
E - COLI	ABSENT	PRESENT
STAPHYLOCOCCUS AUREUS	<100 Per Gram	>100 Per Gram
YEASTS & MOULDS	<1.0 X 10 <sup>4</sup>	>1.0 X 10 <sup>6</sup>
SALMONELLA SP	ABSENT	PRESENT
LISTERIA SP	ABSENT	PRESENT
BACILLIUS CEREUS	<100 Per Gram	>100 Per Gram

### **Primary Packaging Materials**

Material Name:	Food Grade Polypropelene
Туре:	Pot or Bucket
Food Contact Pack Dimensions (MM):	1 kg = 190 x 130 x 75
	$2kg = 180 \times 180 \times 75$
	2.5kg = 110 x 110 x 160
	$5kg = 230 \times 230 \times 210$
	10kg = 260 x 260 x 265



Signed on behalf of Zafron Food Ltd

## GREEN THAI CHICKEN MAYONNAISE PRODUCT SPECIFICATION

### **Zafron Warranty**

The material shall be free of impurities, infestation, taints, off-odours and shall conform in full to any and all applicable U.K. and E.C. legislation.

The material shall be manufactured in accordance with Good Manufacturing Practice and any applicable Codes of Practice.

Records of routine analytical analysis shall be made available for inspection on request.

### **Acceptance of Product Specification**

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the Technical Department, alternatively via email to <a href="mailto:sarah@zafronfoods.co.uk">sarah@zafronfoods.co.uk</a>

If we do not receive a signed copy of the specification within 14 days, we will assume that you have accepted the updated specification.

Grace Burrell		07/04/21 
Customer Approval		
name	 signature	