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

Supplier Details:

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

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|------------------------------------------|--------------------------------------------------------------------|
| 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 (<i>tolerance ±1%</i>) |
|-------------------------------------|--------------------------------------------------|

Storage Conditions:

Products are distributed by a refrigerated vehicle, temperature during transit is between 0 – 4°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: | 12 Days |
| Shelf Life Once Opened: | Once opened use within 3 days |

Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Chicken 70%, Water, Tomatoes, Rapeseed Oil, Lemon Juice Concentrate, Thickener (Modified Starch), Sugar, Flavouring (**Wheat, Soya**), Spices (**Mustard**), Onions, Salt, Ginger, Yogurt (**Milk**), Colour (Caramel, Paprika Extract), Garlic, Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid), Preservatives (Potassium Sorbate, Sodium Benzoate),

Allergens: see bold

Nutritional Data:

Typical values per 100g: Energy 539 kJ, 128 Kcal, Fat 3.3g of which saturates 0.6g, Carbohydrate 3.8g of which sugars 1.9g, Protein 20.8g, Salt 1.7g

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

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

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

Primary Packaging Materials

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

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 sarah@zafronfoods.co.uk

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

Signed on behalf of Zafron Food Ltd

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| <u>Grace Burrell</u> <i>name</i> |  <i>signature</i> | <u>17/08/20</u> <i>date</i> |
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Customer Approval
