

SALT BEEF, DILL AND MUSTARD 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 Manager
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

Product Information

Weight Specifications:

Ingredient Nett Weight (Kg): 1 KG 2KG 2.5KG 5KG 10KG (tolerance ±1%)	<u>+</u> 1%)
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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:	18 Days
Minimum Shelf Life on Delivery:	10 Days
Shelf Life Once Opened:	Once opened use within 3 days



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Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Salt Beef 45% [Beef Brisket, Water, Salt, Starch, Triphosphates, Diphosphates, Polyphosphates, Sodium Ascorbate, Sodium Nitrate], Rapeseed Oil, Pickled Dill Gherkins 15% [Dill Gherkins, Water, Acetic Acid, Salt, Calcium Chloride], Water, Mustard Seed 1%, Inverted Syrup, Honey, Thickener (Modified Starch), Salt, Sugar, Spirit Vinegar, Pasteurised Egg yolk, Acidity Regulator (Acetic Acid), Stabilisers (Xanthan Gum, Guar Gum), Preservatives (Sodium Benzoate, Potassium Sorbate), Colour (Ammonia Caramel), Flavouring, Acidity Regulator (Citric Acid), Colour (Beta Carotene), Antioxidant (EDTA).

Allergens: see bold

Nutritional Data:

Typical values per 100g: Energy 1029 kJ, 253 Kcal, Fat 20.8g of which saturates 2.2g, Carbohydrate 5.0g of which sugars 3.5g, Protein 10.7g, Salt 1.73g

ALLERGEN	CONTAINS
Wheat	No
Barley	No
Oats	No
Rye	No
Spelt	No
Kamut	No
Gluten	No
Lupin	No
Eggs	Yes
Mustard	Yes
Crustaceans/Shellfish	No
Milk	No
Molluscs	No
Fish	No
Celery	No
Soya	No
Sulphites	No
Sesame	No
Nuts	No
Peanuts	No

Suitable For:

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



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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	$<1.0 \times 10^{5}$	>1.0 X 10 ⁷
ENTEROBACTERIACEAE	$<1.0 \times 10^{2}$	>1.0 X 10 ⁴
E - COLI	ABSENT	PRESENT
STAPHYLOCOCCUS AUREUS	<100 Per Gram	>100 Per Gram
YEASTS & MOULDS	$<1.0 \times 10^{4}$	>1.0 X 10 ⁶
SALMONELLA SP	ABSENT	PRESENT
LISTERIA SP	ABSENT	PRESENT
BACILLIUS CEREUS	<100 Per Gram	>100 Per Gram
CLOSTRIDIUM PERFRINGENS	<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

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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.

Grace Burrell	Burell	10/03/22
name	signature	date
Customer Approval		
name	signature	date