

MINTED FILLING 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
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 <u>+</u> 1%)

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:	10 Days
Shelf Life Once Opened:	Once opened use within 3 days



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Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Mutton 60% [Mutton, Water, Rusk (**Wheat**), **Soya** Protein Concentrate, Spices, Salt, Starch, Flavour Enhancer (Monosodium Glutamate), Stabilisers (Tetrasodium Pyrophosphate, Disodium Diphosphate), Herbs, Preservative (Sodium Metabisulphite), **Milk** Protein], Minted Sauce 38% [Water, Sugar, Tomato, Rapeseed Oil, Spirit Vinegar, Thickener (Modified Starch), Mint 1%, Salt, Spices, Flavouring (**Wheat**, **Soya**), Garlic, Acidity Regulator (Acetic Acid), Stabiliser (Xanthan Gum), Preservatives (Potassium Sorbate, Sodium Benzoate), Natural Colour (Beta Carotene)].

Allergens: see bold (including cereals containing gluten)

Nutritional Data:

Typical values per 100g: Energy 1552 kJ, 3737 Kcal, Fat 16.7g of which saturates 7.7g, Carbohydrate 20.6g of which sugars 15.8g, Protein 8.7g, Salt 1.5g

ALLERGEN	CONTAINS (YES / NO)	
Wheat	Yes	
Barley	No	
Oats	No	
Rye	No	
Spelt	No	
Kamut	No	
Gluten	Yes	
Lupin	No	
Eggs	No	
Mustard	No	
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	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 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

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



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	C. Brunell	11/01/19
name	signature	date
Customer Approval		
name	signature	 date