

Ingredient Specification

| PRODUCT NAME: | CHICKEN AND BACON FILLER | |
|-------------------|--------------------------|--|
| SUPPLIER NAME: | Zafron Foods Ltd. | |
| Supplier Site: | | |
| Unit B- G | | |
| Eagle Trading Est | | |
| 29 Willow Lane | | |
| Mitcham | | |
| Surrey | | |
| Cr4 4uy | | |
| Supplier Details: | | |

| Technical Contact: | M. Athwain/Grace Burrell |
|--------------------|--|
| Job Title: | Production / Technical Director |
| Tel No: | Technical/complaints- Grace -07867 171 101 |
| | Production/NPD-Mickey 0844 847 5116 |
| Fax No: | 08448475117 |
| e-mail: | grace@zafronfoods.co.uk mickey@zafronfoods.co.uk |

| Commercial Contact: | Jack Kenny-07841 988 810/ Tom Kenny |
|---------------------|--|
| Job Title: | Directors |
| Tel No: | 0844 847 5116 |
| Fax No: | 0844 847 5117 |
| e-mail: | jack@zafronfoods.co.uk tom@zafronfoods.co.uk |

| Orders Contact: | Matt Sumners |
|------------------|---------------------------------------|
| Tel/email | 0844 847 5116 /info@zafronfoods.co.uk |
| Finance Contact: | John Bowey |
| Tel No: | 0844 847 5116 |
| e-mail: | john@zafronfoods.co.uk |



Ingredient Specification

| Emergency Contact (out of hours): | Jack Kenny |
|--------------------------------------|---------------|
| Tel No: | 07841988810 |
| Fax No: | 0844 847 5117 |

Delivery

Weight Specifications:

| Ingredient Pack Weight (Kg): | 940 GRAM |
|--|----------|
| Ingredient Drained Weight (Kg): (if applicable) | 900 GRAM |
| Pallet Configuration: | n/a |
| Frequency of checking: | DAILY |

Storage Conditions:

| Target (°C): | Between 0 and plus 4 degrees c |
|--------------------------|--------------------------------|
| Upper Reject Limit (°C): | >7.9 degrees c |
| Lower Reject Limit (°C): | <-1.0 degrees c |

Shelf Life:

| Total Shelf Life: | 14 Days |
|---|-------------------------------|
| Recommended Maximum Shelf Life: | 14 Days |
| Recommended Minimum Shelf Life: | 12 Days |
| Minimum Shelf Life on Delivery: | 12 Days |
| Storage Conditions Once Opened (where applicable): | Once opened use within 3 days |
| Shelf Life Once Opened (where applicable): | Once opened use within 3 days |



Ingredient Specification

Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Chicken 65%, Mayonnaise 20% (rapeseed oil, water, pasteurised **egg** yolk, thickener (modified starch), vinegar, sugar, salt, acetic acid, **mustard**, dairy protein **(milk)**, preservative: potassium sorbate, sodium benzoate, stabiliser: guar gum, xantham gum, colour: beta carotene) Bacon 15% (pork meat, preservatives: sodium nitrite, potassium lactate, flavouring, salt, glucose syrup, stabilisers: diphosphate, sodium ascorbate) **Allergens: see bold**

Metal Detection Details:

| ALL PRODUCTS | | |
|--------------|----------|------------------|
| Fer. | Non Fer. | St. Steel 316 |
| 3.00mm | 4.0mm | 6.35mm |

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 ⁶ |
| ENTEROBACTERIACEAE | <1.0 X 10 ³ | >1.0 X 10 ⁴ |
| E - COLI | <100 Per Gram | >100 Per Gram |
| STAPHYLOCOCCUS AUREUS | <100 Per Gram | >100 Per Gram |
| YEASTS & MOULDS | <1.0 X 10 ³ | >1.0 X 10 ⁴ |
| SALMONELLA SP | ABSENT | PRESENT |
| LISTERIA SP | <100 Per Gram | >100 Per Gram |
| BACILLIUS CEREUS | <100 Per Gram | >100 Per Gram |



Ingredient Specification

Nutritional Data Information

NUTRITION INFORMATION 06-06-2014 RECIPE: Chicken Bacon Filler

NUTRIENTS per 100g

| ENERGY (kJ): | 1300 |
|-------------------------|-------------|
| ENERGY (kcal): | 313 |
| FAT (g): | 25.6 |
| of which SATURATES (g): | 2.1 |
| CARBOHYDRATE (g): | 1.3 |
| of which SUGARS (g): | 0.7 |
| PROTEIN (g): | 19.3 |
| SALT (g): | 0.6 [592mg] |
| | |

Free-from List

| Free From | Yes/No |
|--|--------|
| Beef and Beef Derivatives | Yes |
| Lamb and Mutton Derivatives | Yes |
| Pork and Pork Derivatives | Yes |
| Poultry and Poultry Derivatives | No |
| Egg and Egg Derivatives | No |
| Regular Maize and Derivatives | Yes |
| Waxy Maize | Yes |
| Cow's Milk and Milk Derivatives | No |
| Goat's/Ewe's/Buffalo's Milk and Derivatives | Yes |
| Shellfish (crustaceans & mollusks) | Yes |
| Fish | Yes |
| Potato and Potato Derivatives | Yes |
| Sesame Seed and Derivatives | Yes |



Ingredient Specification

| Nuts, Nut Oil and Nut Derivatives | Yes |
|------------------------------------|-----|
| Soya and Soya Derivatives | Yes |
| Seeds and Seed Derivatives | Yes |
| Wheat and Wheat Derivatives | Yes |
| Yeast and Yeast Derivatives | Yes |
| Non Natural Sweeteners | Yes |
| Rye and Rye Derivatives | Yes |
| Barley and Barley Derivatives | Yes |
| Oats and Oat Derivatives | Yes |
| Gluten | Yes |
| Glutamates | Yes |
| Alcohol | Yes |
| Anti-Oxidant excluding BHA/BHT | Yes |
| BHA/BHT | Yes |
| Artificial Colours | Yes |
| Natural Colours | Yes |
| AZO and Cold Tar Dyes | Yes |
| Flavourings | Yes |
| Preservatives | No |
| Additives | Yes |
| Benzoates | No |
| Nitrates or Nitrites | Yes |
| Sorbates | No |
| Sulphur Dioxide | Yes |
| Sulphites | Yes |
| Salt Substitute | Yes |
| Hydrolysed Vegetable Protein (HVP) | Yes |
| Hydrogenated Vegetable Oil (HVO) | Yes |
| Nucleotides | Yes |



Ingredient Specification

| Gums | No |
|-------------------------|-----|
| Legumes & Pulses | Yes |
| Lupin | Yes |
| Celery | Yes |
| Mustard/Mustard Seeds | No |
| Honey | Yes |
| Source of Phenylalanine | Yes |

Mark the appropriate box for Raw Materials and Supplier's Site using. <u>DO NOT MARK ALL BOXES</u>.

| ALLERGEN | | | |
|-------------|----------|--|--|
| ALLENGEN | CONTAINS | | |
| Wheat | | | |
| Barley | | | |
| Oats | | | |
| Rye | | | |
| Gluten | | | |
| Lupin | | | |
| Eggs | Yes | | |
| Mustard | Yes | | |
| Crustaceans | | | |
| /Shellfish | | | |
| Milk | Yes | | |
| Molluscs | | | |
| Fish | | | |
| Celery | | | |
| Soya | | | |
| Sulphites | | | |
| Sesame | | | |
| Nuts | | | |



Ingredient Specification

This information is required on one side of each pallet

Packaging Details

Mark the appropriate box/boxes:

| HOW IS THE MATERIAL PACKAGED/SUPPLIED? | | | | | |
|--|---------|--------|-------|----------|-------|
| CHILLED | AMBIENT | FROZEN | DRIED | BLANCHED | OTHER |
| YES | | | | | |

| PRIMARY PACKAGING | | | | | | | | |
|-------------------|------------------|---------|-----------------|------|------|---------------|--------------------|-------|
| GAS FLUSHED | VACUUM SEALED | PLASTIC | PRODUCE TRAY | CARD | TINS | PAPER SACK | POLYSTYRENE BOX | OTHER |
| | | YES | | | | | | |

Primary Packaging Materials

| Supplier Name: | Zafron Foods |
|-------------------------------|-------------------------|
| Material Name: | PLASTIC |
| Туре: | Plastic pot |
| Colour: | Clear |
| Thickness? | 0.5 mm |
| Food Contact Pack Dimensions: | 1 kg = 190 x 130 x 75 |
| In MM | 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 |

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.



Ingredient Specification

All amendments, changes and alterations to any part of this specification must be agreed with our customer in advance.

ACCEPTANCE OF THIS SPECIFICATION

| For and on Behalf of: | Title | Print Name | Date |
|--------------------------|-------|---------------|----------|
| Zafron Foods | Mrs | Grace Burrell | 06.06.14 |
| | | | |