

Supplier Name:	Zafron Foods Ltd
Supplier Site:	Eagle Trading Estate, 29 Willow Lane, Mitcham, 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

Product Information

Weight Specifications:

Ingredient Nett Weight (Kg):	1 KG 2KG 2.5KG 5KG 10KG (<i>tolerance $\pm 1\%$</i>)
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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

Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Chicken 64%, Mayonnaise [Rapeseed Oil, Water, Pasteurised **Egg** Yolk, Sugar, Salt, Thickener (Modified Starch), Spirit Vinegar, Acidity Regulator (Acetic Acid, Potassium Lactate), Stabilisers (Guar Gum, Xanthan Gum), Flavourings, Preservative (Potassium Sorbate, Sodium Benzoate), Colour (Beta Carotene)], Bacon 14% [Pork, Salt, White Sugar, Smoke Flavouring, Preservative (Sodium Nitrite, Potassium Nitrate), Antioxidant (Sodium Ascorbate)], Parsley.

Allergens: see bold

Warning: Although every care has been taken to remove bones, some may remain.

Nutritional Data:

Typical values per 100g: Energy 1363 kJ, 328 Kcal, Fat 27.5g of which saturates 3.4g, Carbohydrate 1.4g of which sugars 0.8g, Protein 18.6g, Salt 1.01g

ALLERGEN	CONTAINS (YES / NO)
Wheat	No
Barley	No
Oats	No
Rye	No
Spelt	No
Kamut	No
Gluten	No
Lupin	No
Eggs	Yes
Mustard	No
Crustaceans/Shellfish	No
Milk	No
Molluscs	No
Fish	No
Celery	No
Soya	No
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	Yes
Halal	No
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

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

<p>_____</p> <p>Grace Burrell</p> <p><i>name</i></p>	 <p>_____</p> <p><i>signature</i></p>	<p>_____</p> <p>08/02/22</p> <p><i>date</i></p>
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Customer Approval

<p>_____</p> <p><i>name</i></p>	<p>_____</p> <p><i>signature</i></p>	<p>_____</p> <p><i>date</i></p>
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