

TUNA MAYONNAISE PRODUCT SPECIFICATION

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

Supplier Details:

| Technical Contact: | Grace Burrell | Sarah Ead |
|--------------------|-------------------------|-------------------------|
| Job Title: | Head of Technical | Technical Manager |
| Tel No: | 0735 041 4381 | 0844 847 5116 |
| e-mail: | grace@zafronfoods.co.uk | sarah@zafronfoods.co.uk |

Emergency Out of Hours Contacts:

| Tel No: | 0735 041 4381 | 0798 915 1631 |
|---------|-------------------------|--------------------------|
| e-mail: | grace@zafronfoods.co.uk | mickey@zafronfoods.co.uk |

Product Information

Weight Specifications:

| Ingredient Nett Weight: 1 KG 2KG 2 | 2.5KG 5KG 10KG <i>(tolerance</i> <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: | 18 Days |
|---------------------------------|-------------------------------|
| Minimum Shelf Life on Delivery: | 10 Days |
| Shelf Life Once Opened: | Once opened use within 3 days |



TUNA MAYONNAISE PRODUCT SPECIFICATION

Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Tuna 66% (**Fish**), Rapeseed Oil, Water, Sugar, Salt, Lemon Juice Concentrate, Thickener (Modified Starch), Pasteurised **Egg** Yolk, Spirit Vinegar, Acidity Regulator (Acetic Acid, Potassium Lactate), Stabilisers (Guar Gum, Xanthan Gum), Flavourings, Preservative (Potassium Sorbate, Sodium Benzoate), Colour (Beta Carotene), Black Pepper.

Allergens: see bold

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

Nutritional Data: Typical values per 100g: Energy 1055 kJ, 254 Kcal, Fat 20.5g of which saturates 1.6g, Carbohydrate 1.4g of which sugars 0.6g, Protein 15.6g, Salt 1.02g

| 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 | Yes | |
| 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 |
| Halal | No |
| Kosher | No |



TUNA MAYONNAISE PRODUCT SPECIFICATION

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 |
|------------------------------------|-----------------------------------|
| 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

TUNA MAYONNAISE PRODUCT SPECIFICATION

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 name | Simell_ signature | 15/10/2025 date |
|--------------------|----------------------|--------------------|
| Customer Approval | | |
| name | signature | |