

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:	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: Duck 50%, Water, Sugar, Spring Onion 10%, Yellow Bean Sauce ((Fermented Salted **Soybean** (**Soybean**, **Wheat** Flour, Salt, Water), **Soy** Sauce (Water, **Soybean**, Salt, **Wheat** Flour), Salt, Colour (Plain Caramel)), Tomato, Thickener (Modified Starch), Apple, Spices, Colour (Ammonia Caramel), Preservative (potassium Sorbate, Sodium Benzoate), Salt.

Allergens: see bold (including cereals containing gluten). IMPORTANT: Although every care has been taken to remove bones, some may remain

Nutritional Data:

Typical values per 100g: Energy 738 kJ, 175 Kcal, Fat 5.3g of which saturates 1.7g, Carbohydrate 18.4g of which sugars 16.6g, Protein 13.2g, Salt 0.9g

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	No
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	Yes
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	$<1.0 \times 10^5$	$>1.0 \times 10^7$
ENTEROBACTERIACEAE	$<1.0 \times 10^2$	$>1.0 \times 10^4$
E - COLI	ABSENT	PRESENT
STAPHYLOCOCCUS AUREUS	<100 Per Gram	>100 Per Gram
YEASTS & MOULDS	$<1.0 \times 10^4$	$>1.0 \times 10^6$
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/Lid or Bucket/Lid
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

Grace Burrell
name


signature

23/02/22
date

Customer Approval

name

signature

date