

<b>Supplier Name:</b>	Zafron Foods Ltd
<b>Supplier Site:</b>	Eagle Trading Estate, 29 Willow Lane, Mitcham, Surrey, CR4 4UY

**Supplier Details:**

<b>Technical Contact:</b>	Grace Burrell	Sarah Ead
<b>Job Title:</b>	Technical Director	Technical Co-ordinator
<b>Tel No:</b>	0786 717 1101	0844 847 5116
<b>Fax No:</b>	0844 847 5117	0844 847 5117
<b>e-mail:</b>	<a href="mailto:grace@zafronfoods.co.uk">grace@zafronfoods.co.uk</a>	<a href="mailto:sarah@zafronfoods.co.uk">sarah@zafronfoods.co.uk</a>

<b>Emergency Contact (out of hours):</b>	Jack Kenny
<b>Tel No:</b>	0784 198 8810
<b>Fax No:</b>	0844 847 5117

**Delivery**

**Weight Specifications:**

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

Products are distributed by a refrigerated vehicle, temperature during transit is between 0 – 4°C

<b>Target (°C):</b>	Between 0 – 4°C
<b>Upper Reject Limit (°C):</b>	>7.9°C
<b>Lower Reject Limit (°C):</b>	<-1.0°C

**Shelf Life:**

<b>Total Shelf Life:</b>	14 Days
<b>Minimum Shelf Life on Delivery:</b>	10 Days
<b>Shelf Life Once Opened:</b>	Once opened use within 3 days

**Legal Ingredient Declaration (on Final Product Pack):**

Ingredients: Chicken 50%, Mayonnaise 35% (Rapeseed Oil, Water, Pasteurised **Egg** Yolk, Thickener (Modified Starch), Spirit Vinegar, Sugar, Salt, Acetic Acid, **Mustard** Seeds, Dairy Protein (**Milk**), Preservative: Potassium Sorbate, Sodium Benzoate, Stabiliser: Guar Gum, Xanthan Gum), Colour (Beta Carotene), Sweetcorn 15%

**Allergens: see bold**

**Nutritional Data:**

Typical values per 100g: Energy 1099 kJ, 288 Kcal, Fat 22.5g of which is saturates 1.9g, Carbohydrate 4.9g of which is sugars 2.0g, Protein 16.5g, Salt 0.6g

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

**Metal Detection Details**

<b>ALL PRODUCTS</b>		
<b>Ferrous</b>	<b>Non Ferrous</b>	<b>Stainless Steel</b>
3.00mm	4.00mm	6.35mm

**Microbiological**

The material shall conform to the following microbiological standards for the entire life of the product

<b>MICROORGANISM TESTED</b>	<b>TARGET</b>	<b>REJECT</b>
<b>TVC</b>	<1.0 X 10 <sup>5</sup>	>1.0 X 10 <sup>6</sup>
<b>ENTEROBACTERIACEAE</b>	<1.0 X 10 <sup>3</sup>	>1.0 X 10 <sup>4</sup>
<b>E - COLI</b>	ABSENT	PRESENT
<b>STAPHYLOCOCCUS AUREUS</b>	<100 Per Gram	>100 Per Gram
<b>YEASTS &amp; MOULDS</b>	<1.0 X 10 <sup>3</sup>	>1.0 X 10 <sup>4</sup>
<b>SALMONELLA SP</b>	ABSENT	PRESENT
<b>LISTERIA SP</b>	<100 Per Gram	>100 Per Gram
<b>BACILLIUS CEREUS</b>	<100 Per Gram	>100 Per Gram

**Primary Packaging Materials**

<b>Material Name:</b>	Food Grade Polypropelene
<b>Type:</b>	Pot or Bucket
<b>Food Contact Pack Dimensions (MM):</b>	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 THIS SPECIFICATION**

Signed on behalf of Zafron Food Ltd

<u>Grace Burrell</u> <i>name</i>	<u></u> <i>signature</i>	<u>22/10/14</u> <i>date</i>
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