

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:	07350414381	0844 847 5116
e-mail:	grace@zafronfoods.co.uk	sarah@zafronfoods.co.uk

Emergency Out of Hours Contacts:

Emergency Contact (out of hours):	Grace Burrell	Mickey Athwain
Tel No:	07350414381	07989151631
e-mail:	grace@zafronfoods.co.uk	mickey@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 55%, Water, Sugar, Glucose Syrup, Tomato, Honey (1%), Thickener (Modified Starch), Spirit Vinegar, Chilli Flakes, Salt, Malt Vinegar (**Barley**), Colour (Paprika Extract, Ammonia Caramel), Worcester Sauce [Water, Sugar, Spirit Vinegar, Molasses, Onion Puree, Salt, Tamarind Paste, Cloves, Ginger Puree, Garlic Puree], Herbs, Spices, Preservative (Sodium Benzoate, Potassium Sorbate), Smoked Flavouring, Acidity Regulator (Acetic Acid, Citric Acid).

Allergens: see bold

Nutritional Data:

Typical values per 100g: Energy 745 kJ, 175 Kcal, Fat 1.4g of which saturates 0.4g, Carbohydrate 23g of which sugars 18g, Protein 17.7g, Salt 0.46g

ALLERGEN	CONTAINS (YES / NO)
Wheat	No
Barley	Yes
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	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	Yes
Kosher	No

**Chicken is Halal Certified*

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 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.

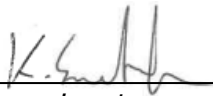
Records of routine analytical analysis shall be made available for inspection on request.

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

<u>Kavitha Santhakumar</u> <i>name</i>	 <i>signature</i>	<u>29/08/25</u> <i>date</i>
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Customer Approval

 <i>name</i>	 <i>signature</i>	 <i>date</i>
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