

MEXICAN CHICKEN PRODUCT SPECIFICATION

| Supplier Name: | Zafron Foods Ltd |
|----------------|--|
| | Eagle Trading Estate, 29 Willow Lane, Mitcham, |
| Supplier Site: | 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 (tolerance <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 |



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Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Chicken 50%, Water, Tomato, Sugar, Apricot Puree, Rapeseed Oil, Thickener (Modified Starch), Jalapeno, Salt, Onion, Spices, Flavouring (**Wheat**, **Soya**), Colour (Paprika Extract), Garlic, Chilli Flakes, Herbs, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate, Sodium Benzoate), Acidity Regulator (Citric Acid).

Allergens: see bold

Nutritional Data:

Typical values per 100g: Energy 570 kJ, 135 Kcal, Fat 2.9g of which saturates 0.4g, Carbohydrate 10.1g of which sugars 7.5g, Protein 16.7g, Salt 1.27g

| 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 |

*Chicken is Halal Certified



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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 | |
|------------------------------------|---|--|
| Type: | Pot or Bucket | |
| Food Contact Pack Dimensions (MM): | $1 \text{ kg} = 190 \times 130 \times 75$ | |
| | $2kg = 180 \times 180 \times 75$ | |
| | 2.5 kg = $110 \times 110 \times 160$ | |
| | $5kg = 230 \times 230 \times 210$ | |
| | $10kg = 260 \times 260 \times 265$ | |



Signed on behalf of Zafron Food Ltd

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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 | Burell | 23/02/22 |
|-------------------|---------------|----------|
| name | signature | date |
| Customer Approval | | |
| name | signature | date |