

CATERFOOD SELECT MAYONNAISE PRODUCT SPECIFICATION

Supplier Name:	Zafron Foods Ltd
Supplier Site:	Willow Business Centre, 17 Willow Lane, Mitcham, Surrey, CR4 4NX

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

Description:

Product Name on Pack:	Caterfood Select Mayonnaise
Legal Product Name:	Mayonnaise - made from free range egg yolk

Volume Specifications:

Ingredient Nett Volume:	5 Litre
Pallet Configuration (Approx.):	150 x 5Ltr = 1 Pallet

Storage Conditions:

Target (°C):	Ambient
Recommended (°C):	< 22°C
Once Opened:	Keep Refrigerated (0-4°C)

Shelf Life:

Total Shelf Life:	12 Months
Minimum Shelf Life on Delivery:	6 Months
Shelf Life Once Opened:	6 Weeks

Legal Ingredient Declaration (on Final Product Pack):

Ingredients: Rapeseed Oil, Water, Sugar, Free Range Pasteurised **EGG** Yolk Powder (0.9%), Salt, Lemon Juice from concentrate (E224), Acidity Regulator (Acetic Acid), Thickener (Modified Potato Starch), Stabilisers (Xanthan Gum, Guar Gum), Preservative (Potassium Sorbate), Colour (Beta Carotene).

ALLERGY ADVICE: For allergens, see ingredients in **CAPITALS**.

Nutritional Data:

Typical values per 100g: Energy 2244 kJ, 545 Kcal, Fat 57.5g of which saturates 8.3g, Carbohydrate 6.3g of which sugars 2.4g, Fibre 0.5g, Protein 0.3g, Salt 0.67g

ALLERGEN	CONTAINS
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	No
Celery	No
Soya	No
Sulphites	No
Sesame	No
Nuts	No
Peanuts	No

Suitable For:

	YES / NO
Vegetarians	Yes
Vegan	No
Halal	No
Kosher	No

PH Range CCP

PH (CCP)	3.0 - 4.4
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Metal Detection CCP

ALL PRODUCTS		
Ferrous	Non Ferrous	Stainless Steel
4.00mm	5.0mm	7.00mm

Microbiological

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

MICROORGANISM 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
CLOSTRIDIUM PERFRINGENS	<100 Per Gram	>100 Per Gram
LACTOBACILLUS	<1.0 X 10 ³	>1.0 X 10 ⁴

Primary Packaging Materials

Material Name:	Food Grade Polypropelene
Type:	Bucket/Lid
Food Contact Pack Dimensions (MM):	H: 193mm, W : 220mm, D: 220mm
Barcode:	5060158877157

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>Grace Burrell</u> <i>name</i>	 <u><i>signature</i></u>	<u>19/07/23</u> <i>date</i>
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Customer Approval

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