

<b>PRODUCT TITLE</b>	<b>PRODUCT CODE</b>	<b>PLU</b>
ECONOMY 113g CHILLED BEEF BURGER		714



## PRODUCT SPECIFICATION

### SECTION 1 - PRODUCT DESCRIPTION

<b>LEGAL DESCRIPTOR</b>	ECONOMY 113g FROZEN BEEF BURGER x 48
<b>FULL PRODUCT DESCRIPTION</b>	Economy 113g FROZEN Beef Burger x 48
<b>WELFARE</b>	Red Tractor Assurance Meat Processing Scheme
<b>COUNTRY OF ORIGIN</b>	UK
<b>RAW MATERIAL DESCRIPTION</b>	Red Tractor Assured 70 VL Beef and associated trimmings which are no less than 20g and Ox Heart which has had the associated hard gristle removed.
<b>EC No.</b>	GB

<b>MANUFACTURING ADDRESS</b>	
<b>TECHNICAL CONTACT</b>	
<b>COMMERCIAL CONTACT</b>	

<b>WEIGHT OF UNIT</b>	113g
<b>NUMBER OF UNITS PER OUTER</b>	48
<b>TOTAL PRODUCT LIFE</b>	PACK DATE + 365 DAYS
<b>STORAGE TEMPERATURE</b>	Between -18°C and -25°C

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**SECTION 2 – BUTCHERY**



- The raw material is passed through a mincer set at 10mm
- Add required dry ingredients and blend for a minimum of 2 minutes
- Add required water and blend for a further 1 minute
- Pass through a second mincer set at 4.5mm
- Press through burger machine to produce a 113g burger

**PRODUCT TO BE FREE FROM:**

BONE CHIPS	HAIR CONTAMINATION
HARD GRISTLES	FAECAL CONTAMINATION
BRUISING or BLOOD CLOTS	RAIL GREASE
SCRAP TRIM, MSM, BONE FRAGMENTS or BONE SKIN	TAINTS OR OBVIOUS ODOURS
LYMPHATIC TISSUE	HEAD MEAT

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### SECTION 3 – PACKING



- Each burger to be pressed on to a grease proof interleaved paper
- Stack (8) burgers on top of each other and place the required number of stacks (6) into the burger box
- Ensure the top burger has an interleaved paper applied to the upper surface
- Ensure that no product comes into contact with the packaging during boxing
- All boxes are then labelled and taped ready for blast freezing
- Boxes to be blast frozen on same day for minimum of 36 hours or until product achieves a temperature of -18°C

PRODUCT INFORMATION		
WEIGHT RANGE	No PER BOX	BOX TYPE
113g	48	Wax Lined Burger Box

PRODUCT LABEL DETAILS					
KILL DATE	PACK DATE	FREEZE DATE	DNOB	USE BY DATE	BEST BEFORE
✓	✓	✓			✓ PD + 365

ALL BOXES MUST BE LABELLED WITH THE FOLLOWING AS A MINIMUM		
Product Title	Ingredients List	Allergen Information
Meat Content	Storage Conditions	Cooking Instructions
Batch Number	Health Mark	Best Before Date
Nett Weight	Gross Weight	Tare Weight
Slaughtered in GB	Cut in GB	Country of Origin

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#### SECTION 4 – FINISHED PRODUCT QUALITY ASSURANCE / PROCESS CONTROLS

##### METAL DETECTION

All products to be checked through a metal detector capable of detecting

- 2.5mm Ferrous
- 3mm Non Ferrous
- 4mm Stainless Steel

Frequency of check : Start of Day, hourly during production and end of shift

##### PHYSICAL / CHEMICAL

PARAMETER	UNIT OF MEASURE	TARGET	TOLERANCE		METHOD USED
			MIN	MAX	
Bone	>5mm	Absent	Zero	Zero	Visual Inspection
Gristle/Cartilage	>5mm	Absent	Zero	1 per 25kg	Visual Inspection
Discoloured Meat	>20mm	Absent	Zero	1 per 25kg	Visual Inspection
Foreign Bodies	Zero	Zero	Zero	Zero	Visual Inspection

##### MICROBIOLOGICAL

TEST	TARGET	REJECT	TEST METHOD	FREQUENCY
TVC	<5.0 x 10 <sup>5</sup> cfu/g	>5.0 x 10 <sup>6</sup> cfu/g	Product	Weekly
E. Coli	<500 cfu/g	>5.0 x 10 <sup>2</sup> cfu/g		
Salmonella	-ve in 25g	+ve in 25g		
E Coli 0157h	-ve in 25g	+ve in 25g		

#### SECTION 5 – INGREDIENT BREAKDOWN

Legal Ingredient Declaration (as it would appear on retail packaging)

Ingredients: Beef (47%), Ox Heart, Water, Textured **Soya** Protein, Rice Crumb (rice flour, dextrose, vegetable fibre, salt, processing aid E471, caramelised sugar syrup, paprika extract), Salt, Dextrose, Spices (Black Pepper), Garlic Powder, Onion Powder, Preservative: Sodium **METABISULPHITE**, Antioxidant E300

#### SECTION 6 – USAGE INSTRUCTIONS

Cooking Instructions: Griddle or Grill, turning regularly to ensure that the product is thoroughly cooked and piping hot through to the centre. The centre of the product must be heated to at least 70°C for 2 minutes

#### SECTION 7 – ALLERGENS & FOOD INTOLERANCE INFORMATION

Allergens are highlighted in **BOLD** in the ingredients breakdown.

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from a single species site processing Bovine only.

#### SECTION 8 – NUTRITIONAL INFORMATION

	TYPICAL VALUE / 100g	METHOD OF ANALYSIS
Energy Kj	1036	Laboratory Sampling
Energy kcal	249	Laboratory Sampling
Fat	16.3	Laboratory Sampling
Saturates	7.01	Laboratory Sampling
Monounsaturates	7.49	Laboratory Sampling
Polyunsaturates	1.04	Laboratory Sampling
Available Carbohydrate	10.8	Laboratory Sampling
Sugar	0.4	Laboratory Sampling
Fibre	2.1	Laboratory Sampling
Protein	15.9	Laboratory Sampling
Salt	1.22	Laboratory Sampling

#### SECTION 9 - PACKAGING MATERIALS

packaging that fulfills with EC Regulation 1935/2004 for materials and articles in contact with food

Packaging	Material	Weight
Secondary: Outer Case	Cardboard	0.48 Kg
Secondary: Outer Case Label	Adhesive Paper	0.02 Kg
Tertiary: Shrink Wrap	Polyethylene Film	0.02 Kg
Tertiary : Pallet Label	Paper	0.02 Kg

#### WARRANTY STATEMENT

We warrant that all food products or packaging materials intended for food use supplied will meet the requirements Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

EU Hygiene Regulation 852/2004

EU Hygiene Regulation 853/2004

EU Hygiene Regulation 854/2004

The Food Safety Act 1990 and all relevant amendments made thereafter.

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The Materials and Articles in Contact with Food Regulations 2004 and all relevant amendments made thereafter.

The Food Information Regulations 2014

The Products Containing Meat etc. Regulations 2014

The Meat Products Regulations 2003

We undertake to carry out in relation to the food products or packaging intended for food use supplied such checks as a diligent supplier would reasonably carry out in order to ensure compliance with the Acts and Regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.

<b>SPECIFICATION APPROVAL</b>	
<b>Signed on Behalf of</b>  <b>Name:</b>  <b>Position:</b> Technical Manager  <b>Date:</b> 27 <sup>th</sup> January 2023  <b>Signature</b>	<b>Signed on Behalf of</b>  <hr/> <b>Name</b>  <b>Position</b>  <b>Date</b>  <b>Signature</b>

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