



# Product Specification

Norvik Ltd, Humber Street, Grimsby DN31 3HL

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Doc Ref	NSPEC 12
Issue No	1
Issue Date	26/05/23
Authorised	A. Lidgard

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Product	Beef Burgers (25 x 160g)		
Description	Seasoned Minced Beef Burgers		
Pack Size	25 x 160g – Minimum Net Weight per case 4.0kg		
Cases per Pallet	255 (15 layers of 17)		
Manufacturing Site	Norvik Ltd, Humber Street, Grimsby DN31 3HL		
Site Code	GB GG 142		
Technical Contact	Andy Lidgard	Andy.lidgard@norvikfoods.co.uk	Tel: 01472 240297
Sales Contact	Jane Hind	Jane@meatex.co.uk	Tel: 01323 818321

Ingredients	Beef (86%), Water, Rusk ( <b>WHEAT</b> Flour( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Ammonium Bicarbonate), Seasoning (Salt, Dextrose, Stabiliser (E451), Flavouring, Flavour Enhancer (E621), Preservative (E221), Antioxidants (E300, E307), Sunflower Oil, Acid (E330)).
Allergens	Wheat Gluten.
Cooking Guidelines	For best results cook from frozen. Shallow fry: Fry over a medium heat for 7-8 minutes turning once halfway through. Deep fry: Place in hot oil at 180°C for 5-6 minutes. Grill: Place under a medium heated Grill for 16-18 mins turning once halfway through. Oven bake: 180°C / Gas mark 4 for 28-30 minutes turning once halfway through. Ensure that the product is piping hot throughout before serving. Product must be fully cooked to attain a core temperature of at least 70°C for 2 minutes.
Storage	Keep frozen at -18°C or below. Do not re-freeze once defrosted.
Shelf Life	Best Before End - 18 months from date of production if stored at -18°C or below.
Country of origin	Produced and packed in the UK using British and Irish Beef.

Nutritional Information	Typical values per 100g as sold		
	Energy	766	kJ
	Energy	184	Kcal
	Protein	19.3	g
	Fat	10.1	g
	(of which saturates)	4.6	g
	Carbohydrate	3.7	g
	(of which sugars)	0.6	g
	Fibre	0.2	g
	Salt	2.2	g

Agreed & Approved By	Name	Position	Signature	Date
For Norvik Ltd	Andy Lidgard	Technical Manager		26/05/2023



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Microbiological Standards		Target	Maximum
	TVC / g	<500,000	>1,000,000
	Coliforms / g	<500	>5000
	E Coli / g	<10	>100
	Staph Aureus / g	<20	>200
	Salmonella / g	Absent in 25g	Present in 25g

Quality Parameters	Colour	Fresh pink colour turning a typical dark brown with darker 'charred' highlights after cooking.
	Texture	Somewhat firm but succulent and moist.
	Flavour	Typical of seasoned minced beef.
	Odour	Pleasant and characteristic with no off taints.

Physical Parameters	Finished Weight	160g minimum weight
	Coating Pick Up %	N/A

Unacceptable Defects	Dark brown prior to cooking.
	Soft, wet or soggy after cooking.
	Pieces of bone.
	Any damaged or badly misshapen burgers.

Coating	N/A
Packaging	White Cardboard Carton with Blue LDPE liner
Product Coding	Inner N/A
	Outer Best Before End (MMM YYYY) – Production Date Code

Process Outline	<p>Beef is minced and then combined with other Raw materials. Product is then mixed, re-minced and formed into Burgers. After forming the burgers are placed on racks before being transferred to the blast freezer. Once frozen the product is transferred to the packing line where it is de-racked and manually packed into cartons. Cartons are then passed through the metal detector. A label is applied to the outer case listing ingredients, allergens, expiry and production dates. The sealed cartons are then placed in cold storage at -18°C ready to be dispatched.</p>
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## Food Allergen, Dietary & Intolerance Data

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) & products thereof *	✓		Wheat
Crustaceans & products thereof		X	
Eggs & products thereof		X	
Fish & products thereof		X	
Milk & Dairy products & products thereof (including lactose)		X	
Mustard & products thereof		X	
Peanuts & products thereof		X	
Nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts		X	
Sesame seeds & products thereof		X	
Soy (soya) beans & products thereof		X	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		X	
Lupin		X	
Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid		X	
Suitable For			
Vegan		X	
Vegetarian		X	
Halal		X	
Kosher		X	

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For Norvik Ltd	Andy Lidgard	Technical Manager		26/05/2023

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LABEL EXAMPLE

## BEEF BURGERS

**25 x 160g (4.0kg minimum weight)**

**INGREDIENTS:** Beef (86%), Water, Rusk (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Ammonium Bicarbonate), Seasoning (Salt, Stabiliser (E451), Flavouring, Flavour Enhancer (E621), Preservative (E221) (**SULPHITES**), Antioxidants (E300, E307), Sunflower Oil, Acid (E330).

Origin: UK & Ireland


For **ALLERGENS** including cereals containing **GLUTEN** see ingredients in **CAPITALS**.

**COOKING GUIDELINES:**  
 This product must be fully cooked to attain a core temperature of 70°C for 2 minutes.  
 Ensure that product is piping hot throughout before serving.

Frozen On Date : 19 May 2023  
 Best Before End: October 2024  
 Production Code: 313946

GB  
GG142

Store at -18°C or below. Do not re-freeze once thawed. If defrosted use within 24 hours.  
 Produced and Packed for Meatex Ltd by: Norvik Ltd, 5 Humber Street, Grimsby, DN31 3HL

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For Norvik Ltd	Andy Lidgard	Technical Manager		26/05/2023