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| Product | | | Breaded Beef Cutlets( 6x145-155gx10) | | | | | | | | |
| Description | | | 6 Breaded Beef Cutlets | | | | | | | | |
| Pack Size | | | 6x 145g-155g x10 | | | | | | | | |
| Manufacturing Site | | | Meatex Limited, Humber Street, Grimsby DN31 3HL | | | | | | | | |
| Site Code | | | GB GG 142 | | | | | | | | |
| Technical Contact | | | Rachel Bentley | | technical@meatex.co.uk | | | | | Tel: 01323873645 | |
| Sales Contact | | | Jane Hind | | Jane@meatex.co.uk | | | | | Tel: 01323 818321 | |
|  | | |  | | | | | | | | |
| Ingredients | | | Beef(62%) , Water, Beef Hearts, Onion, Rusk(**WHEAT**), Beef Protein, Vegetable Starch, **SOYA** Concentrate, Potato Fibres salt, **WHEAT** flour**,(** Calcium Carbonate, Iron , Niacin, Thiamine), Sodium triphosphate (E451)), hydrolysed Vegetable Protein**(SOYA**), Flavour Enhancer(E621), Preservative ( E221) (**SULPHUR DIOXIDE**), Colour(E150c), Antioxidant(E301), Flavourings (spice & Herb extracts ).  For Allergens see ingredients in CAPITALS.  Caution, although every effort has been taken to remove bones, some may still remain. | | | | | | | | |
| Allergens | | | Wheat Gluten, Soya, Sulphur Dioxide | | | | | | | | |
| Cooking Guidelines | | | For best results cook from frozen.  Deep fry: Place in hot oil at 180°C for 5-7 minutes.  Oven bake: 200°C / Fan 180˚C / Gas mark 6 for 20-25 minutes turning once halfway through  Shallow Fry : Fry over a Medium Heat for 7-10 minutes.  Grill: Under medium heat for 10-15 minutes turning once.  This is a raw product and must be cooked throughout for a minimum core temperature of 75 ˚C  All appliances vary, these are guidelines only.  Ensure that the product is piping hot throughout before serving. | | | | | | | | |
| Storage | | | Keep frozen at -18°C or below. Do not re-freeze once defrosted. | | | | | | | | |
| Shelf Life | | | Best Before End - 12 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 Pork. | | | | | | | | |
| Nutritional Information | | | Typical values per 100g as sold | | | | | |  | | |
|  | | | Energy | | | | 1051 | kJ |  | | |
| Energy | | | | 276 | Kcal |
| Fat | | | | 20.8 | g |
| Of which saturates | | | | 8.8 | g |
| Carbohydrate | | | | 6.8 | g |
| Of which sugars | | | | 0.4 | g |
| Fibre | | | | 0.4 | g |
|  | | | Protein | | | | 15.3 | g |
| Salt | | | | 1.8 | g |
| Microbiological Standards | | |  | | | | Target | | Maximum | |  |
|  |  |  | TVC / g | | | | <500,000 | | >1,000,000 | |
|  |  |  | E Coli / g | | | | <10 | | >1000 | |
|  |  |  | Staph Aureus / g | | | | <100 | | >1000 | |
|  |  |  | Salmonella / g | | | | Absent in 25g | | Present in 25g | |
|  |  |  |  | | | |  | |  | |  |
| Quality Parameters | | | Colour | | | Coating to be an even natural light pale brown colour that becomes golden brown when cooked. | | | | | |
|  | | | Texture | | | breading crunchy with a somewhat firm but moist core. | | | | | |
|  | | | Flavour | | | Typical breaded beef cutlets | | | | | |
|  | | | Odour | | | Pleasant and characteristic with no off taints. | | | | | |
|  | | |  | | |  | | | | | |
| Physical Parameters | | | Finished Weight | | | 100g minimum weight | | | | | |
|  | | | Coating Pick Up % | | | 25% (+ / - 5%) | | | | | |
|  | | |  | | |  | | | | | |
| Unacceptable Defects | | | Dark brown coating prior to cooking. | | | | | | | | |
|  | | | Soft, wet or soggy after cooking. | | | | | | | | |
|  | | | Pieces of bone or gristle in the Product. | | | | | | | | |
|  | | | Any damaged or badly misshapen product | | | | | | | | |
|  | | |  | | | | | | | | |
| Packaging | | | White Cardboard Carton with clear plastic inner bag | | | | | | | | |
| Product Coding | | | Inner | N/A | | | | | | | |
|  | | | Outer | Best Before End (MMM YYYY) – Production Date Code | | | | | | | |
|  | | |  |  | | | | | | | |
| Process Outline | | | 1. Tempered frozen meat blocks are manually de-boxed and broken down through a mincer. 2. Meat is batch weighed in accordance with the recipe/specification. 3. Dry goods are manually batch weighed in accordance with the recipe/specification. 4. Minced meat and dry goods are blended and reduced in a mixer grinder to a pre-set sequence and time to ensure that the resulting mixture is of a uniform consistency 5. The mixture is emptied into stainless steel tote bins prior to forming into interleaved portions 6. Portioned burgers are check weighed every hour and then blast frozen. 7. All finished products are check weighed and metal detected to the following tolerances: − Ferrous = 2.50mm Non Ferrous = 2.80mm Stainless Steel = 4.00mm 8. Samples of randomly selected products are cooked to establish end user quality. | | | | | | | | |
|  | | |

Food Allergen, Dietary & Intolerance Data

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| 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 | ✓ |  | Soya |
| Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre | ✓ |  | Sulphites |
| Lupin |  | X |  |
| Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid |  | X |  |
| Suitable For |  |  |  |
| Vegan |  | X |  |
| Vegetarian |  | X |  |
| Halal |  | X |  |
| Kosher |  | X |  |