

PRODUCT SPECIFICATION

| | 4oz Seasoned Steak Burger | As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product. |
|---------|--|--|
| ADDRESS | TRAYMOOR LTD, KINGSTONS, MATCHING LANE, CM6 1RP. | WHITE RODING, DUNMOW, |

| EC LICENSE | UK 1065 |
|-----------------|---------------------------------|
| | |
| CONTACT DETAILS | ANDREW HYDE andy@traymoor.co.uk |
| | TEL: 01279 876033 |
| | |
| | |

INGREDIENTS 100% Ground Beef plus seasoning

PAUL BUCKLEY : 07496 639 602

DESCRIPTION

HOURS

CONTACT OUT OF

Patties of minced beef - Reddish Brown in colour

Traymoor Product Code: ABDBURG4

| | Label | Rid FOODSERVI 402 Sea Steak Bur Ingredients: UK Beef Seasoning with onion, Antioxida Contains: Sulj Ensure Product is Co | edients for | 1, | | |
|-----|--------------|--|-------------------------|------------|-------------------|--------|
| | | Best Before 21-04-20 Items 10 5060724551153 | 105 UK 1065 EC | | | |
| Ref | Written by | Authorised by | Issue No | Issue Date | Reason for change | Page |
| | Paul Buckley | A Hyde | 1 | 03/04/2020 | New Issue | 1 of 3 |

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| ORIGIN | UK |
|------------------|---|
| PROCESS OVERVIEW | Beef Trim minced twice mixed with seasoning and formed into patties |
| | |
| WEIGHT EACH UNIT | 10 x 113gm |
| PACKAGING | VACUMN PACKED |
| SHELF LIFE | FROZEN –76MONTHS |
| | FRESH – 7 DAYS FROM DATE OF PRODUCTION |

| STORAGE | FROZEN -15°C TO -25°C FRESH O°C TO 4°C |
|---|--|
| NUTRITIONAL VALUE | PER 100G RAW |
| ENERGY KCAL PROTEIN CARBOHYDRATES SUGAR SALT FAT | 208 21.5 g 3.9 g 0.4 g 0.3 g 11.7 g |

| Ref | Written by | Authorised by | Issue No | Issue Date | e Date Reason for change | |
|-----|--------------|---------------|----------|------------|--------------------------|--------|
| | Paul Buckley | A Hyde | 1 | 03/04/2020 | New Issue | 2 of 3 |
| | | | | | | |

PRODUCT SPECIFICATION

| DIET INTOLERANCE INFORMATION | |
|--|--------|
| INTOLERANCE INGREDIENTS | YES/NO |
| FREE FROM ADDITIVES | Y |
| FREE FROM AZO COLOURS | Y |
| FREE FROM BENZOATES | Y |
| FREE FROM BHA/BHT | Y |
| FREE FROM EGG/EGG DERIVATIVES | Y |
| FREE FROM GLUTEN | Y |
| FREE FROM GLUTAMATE | Y |
| FREE FROM MILK/MILK DERIVATIVES | Y |
| FREE FROM ANY NUT OR NUT DERIVATIVES | Y |
| FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID) | Y |
| FREE FROM PEANUTS OR PEANUT DERIVATIVES | Y |
| FREE FROM SOYA/SOYA DERIVATIVES | Y |
| FREE FROM SULPHUR DIOXIDE | N |
| SUITABLE FOR VEGETARIAN PRODUCTS | N |
| SUITABLE FOR VEGANS | N |
| FREE FROM WHEAT AND WHEAT DERIVATIVES | Y |
| FREE FROM CRUSTACEANS | Y |
| FREE FROM FISH | Y |
| FREE FROM CELERY | Y |
| FREE FROM MUSTARD | Y |
| | |
| FREE FROM SESAME SEED | Y |
| FREE FROM LUPIN | Y |
| FREE FROM MOLLUSCS | Y |

| Ref | Written by | Authorised by | Issue No | Issue Date | Reason for change | Page |
|-----|--------------|---------------|----------|------------|-------------------|--------|
| | Paul Buckley | A Hyde | 1 | 03/04/2020 | New Issue | 3 of 3 |
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