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| | Rev. No: 13 |
| Title: Frozen 100% Beef Burger IQF Product Specification – Recipe 1d | Date: 20-12-2022 |
| | Approved By: Technical Department |
| Reference No: PS.22 | Authorised By: Donna Doherty |


The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully 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.

| Product Information | | | | | |
|--|---|------|------|--|------|
| Description | Frozen 100% Beef Burger with a hint of seasoning suitable for cooking from frozen. | | | | |
| Unit Weight | 56.7g | 113g | 170g | 227g | 283g |
| Ingredients | Beef (99%), Water, Salt. | | | | |
| Product | Packaging | | | Pallet | |
|  |  | | |  | |

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| Product & Packaging Information | | | | | |
|---------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Product Code | GIB100962R1D | GIB100484R1D | GIB100306R1D | GIB100248R1D | GIB1001610R1D |
| Unit weight | 56.7g (+2g) | 113g (+2g) | 170g (+2g) | 227g (+2g) | 283g (+2g) |
| Units per Case | 96 | 48 | 30 | 24 | 16 |
| Case Weight | 5.44kg | 5.42kg | 5.1kg | 5.44kg | 4.52kg |
| Product Dimensions | | | | | |
| Length | 110 mm(+/-3) | 145 mm(+/-3) | 135 mm(+/-3) | 140 mm(+/-3) | 145mm(+/-3) |
| Width | 90 mm(+/-3) | 123 mm(+/-3) | 130mm(+/-3) | 130 mm(+/-3) | 135mm(+/-3) |
| Depth | 9 mm(+/-2) | 7 mm(+/-2) | 16 mm(+/-2) | 18 mm(+/-2) | 20mm(+/-2) |
| Case Code | 026 | 026 | 026 | 026 | 026 |
| Packaging Dimensions | | | | | |
| Outer Case | | | | | |
| Dimensions (mm) | 390 x 290 x 85 | 390 x 290 x 85 | 390 x 290 x 85 | 390 x 290 x 85 | 390 x 290 x 85 |
| Weight (g) | 269 | 269 | 269 | 269 | 269 |
| Blue Food Grade Liner | | | | | |
| Dimensions (mm) | 810 x 600 x 500 | 810 x 600 x 500 | 810 x 600 x 500 | 810 x 600 x 500 | 810 x 600 x 500 |
| Weight (g) | 40 | 40 | 40 | 40 | 40 |
| Wax Sheets | | | | | |
| Dimensions per sheet (mm) | 410 x 330 | 410 x 330 | 410 x 330 | 410 x 330 | 410 x 330 |
| Weight per case (g) | 6 | 12 | 12 | 12 | 12 |
| Pallet Configuration | | | | | |
| Cases per Layer | 10 | 10 | 10 | 10 | 10 |
| Layers per Pallet | 17 | 16 / 17 | 17 | 17 | 17 |
| Cases per Pallet | 170 | 160 / 170 | 170 | 170 | 170 |

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| HACCP Flow Steps | |
|------------------|--|
| 1 | Incoming Fresh & Frozen Meat & Ingredients, Ambient & Dry Ingredients, Water & Packaging |
| 2 -5 | Frozen/Chilled/Ambient Dry/packaging Storage |
| 6 | Tempering |
| 7 | Debox/Debag |
| 8 | Weigh Up (meat) |
| 9 | Weigh Up (Veg & Ambient Ingredients) |
| 10 | Inspection Table |
| 11 | Conveyor Belt |
| 12 | Metal Detection |
| 13 | Grinding (Chipping) |
| 14 | Mixing & Mincing (gristle elimination) |
| 15 | Transfer to forming belt/Tote bin |
| 16 | Forming |
| 17 | Weigh |
| 18 | Freezing |
| 19 | Packaging Make up |
| 20 | Conveyor Belt |
| 21/22 | Packing/Vac Pack/Bag Seal |
| 23 | Taping |
| 24 | Ink Jet Coding/Label Application |
| 25 | Weigh |
| 26 | Metal Detection CCP 1 |
| 27 | Palletisation |
| 28 | Cold Storage & Distribution |
| 29 | Potential Delay |

| Information | |
|----------------------|--|
| Process | Mixed and minced to 3mm with de-gristler attachment, product formed & scored, frozen through spiral freezer. |
| Best Before Date | 12/18 months from the date of manufacture |
| Storage Instructions | 12/18 months @ -18 °C or colder (do not refreeze after thawing) |
| Frozen On Date | Ink jet code on the side of the box |
| Traceability Code | Ink jet code on the side of the box |
| Internal Packaging | Blue food grade polythene liner, 45 micron thickness & layered with wax coated paper |
| External Packaging | Corrugated cardboard carton, tape & label. |
| Delivery | Clean, dry, odour free refrigerated transport, no warmer than -18 °C |

| Microbiological Criteria | | |
|--------------------------|-------------------------|-----------------------|
| | Target (cfu/g) | Maximum (cfu/g) |
| E. coli | < 5.0 x 10 ¹ | 5.0 x 10 ² |
| Salmonella | Absent in 25g | Absent in 25g |

| Analytical Values | | |
|-------------------|------------|-------|
| Attribute | Acceptable | Alert |
| Meat Content | 99% | >97% |
| Moisture Loss | <20% | >20% |
| Fat content | 19-23% | >24% |

| Typically Nutritional Information per 100g as sold | |
|---|---------|
| Energy | 1165kJ |
| | 281Kcal |
| Fat | 23.7g |
| Of which saturates | 9.5g |
| Carbohydrates | 0.0g |
| Of which sugars | 0.0g |
| Fibre | 0.0g |
| Protein | 17.1g |
| Salt | 0.70g |
| Figures may vary by +/-20% due to variability of the product | |


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Consumer Information – Food Allergy Information

For the benefit of all our customers who may be sensitive to different food allergies the following information must be accurately supplied.

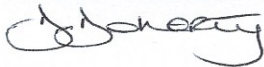
| Does this product contain any of the following: | Yes | No | Specify |
|---|------------|-----------|----------------|
| Nuts / Nut Products / Traces of Nuts | | X | |
| Peanuts and Products Thereof | | X | |
| Crustaceans / Prawns / Crabs / Lobster / Crayfish? | | X | |
| Fish? | | X | |
| Celery and Products Thereof | | X | |
| Sesame Seeds? | | X | |
| Egg / Egg Derivatives? | | X | |
| Lupin and Products Thereof | | X | |
| Dairy Products? | | X | |
| Mustard and Products Thereof | | X | |
| Milk / Milk Derivatives? | | X | |
| Cereals containing Gluten = Wheat / Barley / Maize / Rye / Oats/ kumat etc. | | X | |
| Sulphur Dioxide and Sulphites @ Conc. <10ppm | | X | |
| Soya / Soya Protein? | | X | |

| Is the product suitable for : | Yes | No | Is this product free from: | Yes | No |
|--------------------------------------|------------|-----------|-----------------------------------|------------|-----------|
| Vegetarian | | X | Mechanically recovered meat | X | |
| Lactose Free Diet | X | | Mechanically separated meat | X | |
| Vegans | | X | 'baader' meat | X | |
| Coeliacs & Gluten Free Diet | X | | Cyclamates | X | |
| Diabetics | X | | Additives | | X |
| As part of a low fat diet | | X | Sweeteners | X | |
| As part of a low salt diet | | X | Glutamates | X | |
| As part of a high fibre diet | | X | Azo and coaltar dyes | X | |

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|--|--|---|--------------------------------|---|--|
| Kosher | | X | Benzoates | X | |
| Halal | | X | Preservatives | X | |
| Specify (any other claims) | | | Genetic Modification | X | |
| ORIGIN | | | Butylated Hydroxytoluene (BHT) | X | |
| Product of EU. | | | Butylated Hydroxyanisole (BHA) | X | |
| | | | Irradiation | X | |
| Caution | | | | | |
| This product contains raw meat. Although every care has been taken to remove bones, some may remain. | | | | | |

| | | | | | |
|---|---|-------------|---------------|---------------|---------------|
| Cooking Instructions | | | | | |
| Cook from frozen. Not Suitable for microwave cooking. Check product is piping hot and juices run clear before serving. Do not re-heat. These instructions are a guide only. | | | | | |
| Grill | Preheat the grill to a medium heat. Grill the burger for specified time while turning halfway through cooking time. | | | | |
| Shallow Fry | Add a little oil to a hot frying pan. Fry the burgers over a medium heat for specified time while turning halfway through cooking time. | | | | |
| Weight | 56.7g | 113g | 170g | 227g | 283g |
| Specified Time | 4-6 minutes | 5-8 minutes | 10-12 minutes | 10-12 minutes | 14-16 minutes |

| | | | | | |
|---|---|--|---|--|--|
| AUTHORISATION | | | | | |
| Authorised on behalf of Gourmet Island Ltd. | | | Authorised on behalf of Customer | | |
| Signed: |  | | Signed: | | |
| Position: | Technical Manager | | Position: | | |
| Date: | 20-12-2022 | | Date: | | |
| Please note if the specification is not returned, signed within 28 days of the above date, Gourmet Island Ltd. Will assume acceptance of this document. | | | | | |