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Thomas Ridley QC Dept.
2:31 pm, 16 Oct 2023

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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.

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Tel: 01284 750720 sales@thetasteofsuffolk.co.uk www.thetasteofsuffolk.co.uk

PRODUCT SPECIFICATION

Product:	Aberdeen Angus Beef Burgers 454g TR015
Description:	4 Aberdeen Angus beef burgers seasoned with black pepper.
Pork Meat Origin:	British Beef Supplier.
Ingredients:	Beef (95%), Breadcrumb (Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Salt, Yeast), Salt, Black Pepper, Preservative (Sodium Metabisulphite).
Allergen Advice:	For allergens, including cereals containing gluten, see ingredients in bold.
Protective Atmosphere:	Packaged in a protective atmosphere.
Shelf Life:	9 Days Maximum from Day of Packing.
Inner Packaging:	Clear tray 255mm x 165mm x 40mm with APET500/PE50 top film.
Inner Pack Label:	The Taste of Suffolk wrap around gloss label (263mm x 86mm).
Outer Packaging:	Outer Case: Plain Brown (260mm x 230mm x 130mm) Tape Seal Closure.
Outer Pack Label:	White thermal transfer label (100mm x 80mm) with black print.
Date/Batch Traceability Code Information:	Pack and case labels printed with the durability date & batch code traceability information.
Packs per Outer:	6
Bar Coding:	Pack: 5016792001588 Case: 15016792001585

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Storage Instructions:	Keep refrigerated. Once opened, consume within 2 days. Do not exceed the “use by” date.														
Home Freezing Guidelines:	Suitable for home freezing. Freeze on day of purchase. Use within 3 months. Defrost thoroughly in the refrigerator before cooking. Once thawed do not re-freeze.														
Cooking Guidelines:	Best cooked in the oven or grilled. Not suitable for microwave cooking. This product is raw and must be fully cooked to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national requirement), These are guidelines only as appliances may vary. Remove from packaging. To Oven Cook: 200°C/Fan 180°C/Gas 6. Place on a baking tray in the centre of a pre-heated oven for approximately 20 minutes. Turn halfway through cooking. To Grill: Place under a pre-heated, medium grill for 10 to 12 minutes. Turn occasionally.														
Microbiological Standard:	<table border="0"> <tr> <td>Aerobic Colony Count</td> <td>< 5 x 10⁵ cfu per gram (target)</td> </tr> <tr> <td></td> <td>5 x 10⁶ cfu per gram (max)</td> </tr> <tr> <td>Yeasts/Moulds</td> <td><1 x 10³ cfu per gram (target)</td> </tr> <tr> <td></td> <td>1 x 10⁴ cfu per gram (max)</td> </tr> <tr> <td>E. Coli</td> <td><50 cfu per gram (target)</td> </tr> <tr> <td></td> <td>>5 x 10² cfu per gram (max)</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 5 10g samples</td> </tr> </table>	Aerobic Colony Count	< 5 x 10 ⁵ cfu per gram (target)		5 x 10 ⁶ cfu per gram (max)	Yeasts/Moulds	<1 x 10 ³ cfu per gram (target)		1 x 10 ⁴ cfu per gram (max)	E. Coli	<50 cfu per gram (target)		>5 x 10 ² cfu per gram (max)	Salmonella	Absent in 5 10g samples
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E. Coli	<50 cfu per gram (target)														
	>5 x 10 ² cfu per gram (max)														
Salmonella	Absent in 5 10g samples														
Analytical Standard:	Meat Content ≥95% Sulphur Dioxide < 450ppm														
Nutrition per 100g (raw as sold)	<table border="0"> <tr> <td>Energy</td> <td>682kJ/163kcal</td> </tr> <tr> <td>Fat</td> <td>7g</td> </tr> <tr> <td>of which saturates</td> <td>2.8g</td> </tr> <tr> <td>Carbohydrate</td> <td>4g</td> </tr> <tr> <td>of which sugars</td> <td>0.6g</td> </tr> <tr> <td>Protein</td> <td>20g</td> </tr> <tr> <td>Salt</td> <td>1.0g</td> </tr> </table>	Energy	682kJ/163kcal	Fat	7g	of which saturates	2.8g	Carbohydrate	4g	of which sugars	0.6g	Protein	20g	Salt	1.0g
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Protein	20g														
Salt	1.0g														
Site Approval No:	GB UT006														
Genetically Modified Organisms:	From information currently available, the product and/or its ingredients contains no genetically modified materials. No ingredients are understood to be derived from processes that use genetically modified organisms and no processing aids also are understood to be have been derived from genetically modified processes, additives or materials.														
Site Accreditations:	SALSA (copy on request). RSPCA Assured (copy on request).														

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Authorised on Behalf of The Taste of Suffolk:

Authorised on Behalf of Customer:

Signed: P. Simons

Signed: _____

Name: Philomena Simons

Name:

Position: Technical Manager

Position:

Date: 05.09.23

Date:

Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised
2	Site approval number amended in line with current legislation.	05.09.23	P. Simons

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