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## PRODUCT SPECIFICATION

Product:	<b>Pork and Apple Burger Pack 454g TR014</b>
Description:	A Barbecue pack containing four British 80% meat content coarse cut pork and apple burgers seasoned with a blend of salt, brown sugar and spices and individually paper interleaved.
Meat Origin:	British Pork Suppliers.
Ingredients:	Pork (80%), Water, Rusk ( <b>Wheat</b> flour [contains Calcium Carbonate, Iron, Niacin, Thiamin], Salt, Raising Agent: Ammonium Bicarbonate), Diced Apple Pieces (1.5%), Salt, Flavour Enhancer (Potassium Chloride), Brown Sugar, Spices, Stabiliser (Tetrasodium Diphosphate), Preservative (Sodium <b>Metabisulphite</b> ).
Allergen Advice:	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> .
Protective Atmosphere:	Yes
Shelf Life:	12 Days Maximum from Day of Packing.
Inner Packaging:	Base Web: APET/PE 450/50 Clear Top Web: Clear film PET12/PE/EVOH2/PE22,
Inner Pack Label:	Top Label: The Taste of Suffolk Direct Thermal Topcoat label with UV varnish (110mm x 75mm). Base Label: Semi-gloss label with gloss UV varnish (129mm x 51mm).
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 durability date and the traceability code information.
Packs per Outer:	6
Bar Coding:	Pack: 5016792001274 Case: 15016792001271

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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. Once thawed do not re-freeze.														
Cooking Guidelines:	Best cooked grilled or cooked on the barbecue. Not suitable for microwave cooking. This product is raw and must be fully cooked. Ensure the burgers are piping hot throughout before serving. These are guidelines only as appliances may vary. Remove from packaging. <b>To Grill:</b> Place under a pre-heated, medium grill for 12-15 minutes turning occasionally. <b>Barbecue:</b> For a chargrilled barbecue effect cook as per cooking guidelines above, then transfer immediately onto a barbecue and cook until browned.														
Microbiological Standard:	<table border="0"> <tr> <td>Aerobic Colony Count</td> <td>&lt; 5 x 10<sup>5</sup> cfu per gram (target)</td> </tr> <tr> <td></td> <td>5 x 10<sup>6</sup> cfu per gram (max)</td> </tr> <tr> <td>Yeasts/Moulds</td> <td>&lt;1 x 10<sup>3</sup> cfu per gram (target)</td> </tr> <tr> <td></td> <td>1 x 10<sup>4</sup> cfu per gram (max)</td> </tr> <tr> <td>E. Coli</td> <td>&lt;50 cfu per gram (target)</td> </tr> <tr> <td></td> <td>&gt;5 x 10<sup>2</sup> 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 <sup>5</sup> cfu per gram (target)		5 x 10 <sup>6</sup> cfu per gram (max)	Yeasts/Moulds	<1 x 10 <sup>3</sup> cfu per gram (target)		1 x 10 <sup>4</sup> cfu per gram (max)	E. Coli	<50 cfu per gram (target)		>5 x 10 <sup>2</sup> cfu per gram (max)	Salmonella	Absent in 5 10g samples
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Analytical Standard:	Meat Content ≥ 80% Sulphur Dioxide < 450ppm														
Nutrition per 100g (raw as sold)	<table border="0"> <tr> <td>Energy</td> <td>921kJ/221kcal</td> </tr> <tr> <td>Fat</td> <td>15.4g</td> </tr> <tr> <td>of which saturates</td> <td>5.4g</td> </tr> <tr> <td>Carbohydrate</td> <td>6.1g</td> </tr> <tr> <td>of which sugars</td> <td>4.8g</td> </tr> <tr> <td>Protein</td> <td>14.4g</td> </tr> <tr> <td>Salt</td> <td>1.0g</td> </tr> </table>	Energy	921kJ/221kcal	Fat	15.4g	of which saturates	5.4g	Carbohydrate	6.1g	of which sugars	4.8g	Protein	14.4g	Salt	1.0g
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Site Approval No:	GB SM001														
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).  Freedom Food (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	05.09.23	P. Simons

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