

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.


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	Rev. No: 4
<b>Title:</b> Frozen 80% Beef Burger IQF Product Specification – Recipe 6f	Date: 20-12-2022
	Approved By: Technical Department
<b>Reference No:</b> PS.126	<b>Authorised By:</b> Donna Doherty

### Product Information


Description	Frozen 80% Beef Burger with onion and seasoning suitable for cooking from frozen.		
Unit Weight	56.7g	85g	113g
Ingredients	Beef (80%) (Water, Salt), Textured <b>Soya</b> Protein, Onions, Rusk (Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Seasoning (Pea Fibre, Stabiliser (E451(i)), Salt, Rusk (Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Onion, Dextrose, Pepper, Flavouring ( <b>Soya</b> ), Antioxidant (E301)), Dextrose, Stabiliser (E451).		

Product	Packaging	Pallet
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Product & Packaging Information			
Product Code	GIB80962R6	GIB80483R6	GIB80484R6
Unit weight	56.7g (+2g)	85g (+2g)	113g (+2g)
Units per Case	96	48	48
Case Weight	5.44kg	4.08kg	5.42kg
Product Dimensions			
Length	110mm(+/-3)	115mm(+/-3)	145 mm(+/-3)
Width	90mm(+/-3)	110mm(+/-3)	123 mm(+/-3)
Depth	9mm(+/-2)	10mm(+/-2)	7 mm(+/-2)
Case Code	027	017	027
Packaging Dimensions & Weights			
Outer Case			
Dimensions (mm)	390 x 290 x 85	280 x 280 x 125	390 x 290 x 85
Weight (g)	269	206	269
Blue Food Grade Liner			
Dimensions (mm)	810 x 600 x 500	380 x 635 x 625	810 x 600 x 500
Weight (g)	40	30	40
Wax Sheets			
Dimensions per sheet (mm)	410 x 330	260 x 260	410 x 330
Weight per case (g)	6	12	12
Pallet Configuration			
Cases per Layer	10	12	10
Layers per Pallet	17	13	17
Cases per Pallet	170	156	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 & minced to 3mm with de-gristler attachment, product formed & scored, frozen through spiral freezer.
Best Before Date	18 months from the date of manufacture
Storage Instructions	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 <sup>1</sup>	5.0 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g

Analytical Values		
Attribute	Acceptable	Alert
Meat Content	80%	<77%
Moisture Loss	6-10%	>12%
Fat content	18-22%	>23%

Nutritional Information per 100g as sold	
Energy	1137.3kJ 274.1kcal
Fat	20.6g
Of which saturates	8.3g
Carbohydrates	6.1g
Of which sugars	1.9g
Fibre	0.7g
Protein	16.2g
Salt	1.0g
<b>Figures may vary by +/-20% due to variability of the product.</b>	


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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		Contained in raw materials
Sulphur Dioxide and Sulphites @Conc. <10ppm		X	
Soya / Soya Protein?	X		Contained in raw materials

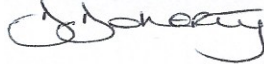
Is the product suitable for :	Yes	No	Is this product free from:	Yes	No
Vegetarian		X	Mechanically recovered meat	X	
Lactose Free Diet		X	Mechanically separated meat	X	
Vegans		X	'baader' meat	X	
Coeliacs & Gluten Free Diet		X	Cyclamates	X	
Diabetics	X		Additives		X
As part of a low fat diet		X	Sweeteners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

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Halal		X	Preservatives	X	
Specify (any other claims)			Genetically Modified Organisms	X	
<b>ORIGIN</b>			Butylated Hydroxytoluene (BHT)	X	
Product of EU.			Butylated Hydroxyanisole (BHA)	X	
			Irradiation	X	
<b>Caution</b>					
This product contains raw meat. Although every care has been taken to remove bones, some may remain.					

<b>Allergen Advice</b>
For Allergens, including cereals containing Gluten see ingredients in <b>bold</b> .

<b>Cooking Instructions</b>			
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.			
<b>Grill</b>	Preheat the grill to a medium heat. Grill the burger for specified time while turning halfway through cooking time.		
<b>Shallow Fry</b>	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.		
<b>Weight</b>	56.7g	85g	113g
<b>Specified Time</b>	4-6 minutes	6-8 minutes	5-8 minutes

<b>AUTHORISATION</b>			
<b>Authorised on behalf of Gourmet Island Ltd.</b>		<b>Authorised on behalf of Customer</b>	
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.			