

Product Specification

Date of Issue:	31/01/2023
Specification Version:	2.00
Issued by:	R Freeman
Position in Company:	Technical Advisor

Brand	Devil's Kitchen
Product Name	Plant Burger 50g - KPB050C
Secondary description	Uncoated burgers made from pea protein, herbs and spices. Suitable for vegans.
Declared Quantity grams/kg	Average 50g each. Approx 100 per box
Has the HACCP plan been reviewed on site for this product? Documented	Yes
VAT commodity code (for non-UK suppliers)	Yes

Shelf Life	18 months at -18°C or lower
Date Code System	Best before end Month/Year

Technical Contact	Rob Freeman
Specifications Contact	Rob Freeman
Sales Contact	Barry Jordan
Primary Email	barry.jordan@fgr.co.uk
Phone Number	Barry: 07479 577999 / Rob: 0777 959 3958

Supplier Name	Devil's Kitchen Ltd
Address	Q Park
	Bath Road, South Woodchester
	Stroud
County	Gloucestershire
Post Code	GL5 5HT

Site BRC/IFS/SALSA details and expiry date	BRCGS certificated to 04.01.24
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PRODUCT DESCRIPTION

DETAILED DESCRIPTION OF PRODUCT SUPPLIED

Uncoated burgers, made of pea protein, herbs and spices. Created especially to meet the needs of school caterers, the product is free from, or below the legal declarable minimum, of the 14 major allergens. Suitable for Vegans. Not fried at manufacture and suitable for oven baking.

PROCESS / COOK METHOD & BRIEF DESCRIPTION OF METHOD USED

Place the frozen burgers on a lightly oiled flat baking tray. Cook in a preheated oven at 170 °C for 12-16 minutes. Reduce temp to 165 °C for combi ovens.

BRIEF DESCRIPTION OF PACKING, STORAGE AND DISTRIBUTION

The product is supplied freeflow in a 5.000kg (net) cardboard box, lined with a home compostable bag.

Recipe

Ingredients List

Rehydrated Pea Protein

Rapeseed Oil

Diced White Onion

Seasoning

Onion Powder

Yeast Extract

Tomato Powder

Fine Sea Salt

Natural Flavouring

Garlic Powder

Ground Fennel

Smoked Paprika

Country(s) of Origin

France

UK

Poland

India

France

Spain

UK

France

China

Egypt

Spain, Peru, China

Potassium Chloride	Israel
Ground Black Pepper	Vietnam
Porcini Powder	Eastern Europe, China
Ground Rosemary	Morocco, Turkey, Poland
Ground Marjoram	Egypt
Ground Thyme	Morocco, Turkey, Poland, Spain
Ground Cardamom	Guatemala
Ground Bay	Turkey
Chilli Powder	India
Potato Starch	France
Methylcellulose	Germany
Apple Juice Concentrate	EU
Date Syrup	UAE
Apple Extract	Germany
Lemon Juice	Italy
Citrus Fibre	Italy, Spain, Argentina, Brazil, Mexico, Peru
Pumpkin Powder	China, Uzbekistan
Beetroot Powder	Hungary, Poland

Recipe

Ingredients List	Country(s) of Origin
Rehydrated Pea Protein	France
Rapeseed Oil	UK
Diced White Onion	Poland
Seasoning	
Onion Powder	India
Yeast Extract	France
Tomato Powder	Spain
Fine Sea Salt	UK
Natural Flavouring	France
Garlic Powder	China

Ground Fennel	Egypt
Smoked Paprika	Spain, Peru, China
Potassium Chloride	Israel
Ground Black Pepper	Vietnam
Porcini Powder	Eastern Europe, China
Ground Rosemary	Morocco, Turkey, Poland
Ground Marjoram	Egypt
Ground Thyme	Morocco, Turkey, Poland, Spain
Ground Cardamom	Guatemala
Ground Bay	Turkey
Chilli Powder	India
Potato Starch	France
Methylcellulose	Germany
Apple Juice Concentrate	EU
Date Syrup	UAE
Apple Extract	Germany
Lemon Juice	Italy
Citrus Fibre	Italy, Spain, Argentina, Brazil, Mexico, Peru
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Nutritional Data at launch

Portion Size 50 g

Test	Typical Value/ 100g	Typical Value/Portion	Theoretical or analytical	Lab result
	RAW			

Energy-Kcals	185	92.5	Theoretical	TBC
Energy-Kjoules	775	387.5	Theoretical	TBC
Protein (g)	14.5	7.3	Theoretical	TBC
Carbohydrate total (g)	9.9	5.0	Theoretical	TBC
of which Starch	5.6	2.8	Theoretical	TBC
of which Sugar	3.5	1.8	Theoretical	TBC
Fat Total (g)	10.3	5.2	Theoretical	TBC
of which saturated	0.91	0.5	Theoretical	TBC
of which mono-unsaturated	6.5	3.3	Theoretical	TBC
of which poly-unsaturated	2.1	1.1	Theoretical	TBC
Dietary Fibre (g)	4.4	2.2	Theoretical	TBC
Sodium (g)	0.36	0.2	Theoretical	TBC
Salt (g)	0.89	0.4	Theoretical	TBC

		Do Not Delete conversion factors		Calculated Data
Nutritional data re	Analysis	kcal	kJ	kcal
Carbohydrate exc	9.9	4	17	39.6
Polyols	0	2.4	10	0.0
Protein	14.5	4	17	58.0
Fat (Total)	10.3	9	37	92.7
Ethanol	0	7	29	0.0
Organic Acid	0	3	13	0.0
Totals				190.3

Microbiological Tests

Frozen Ready to Cook Products

Test	Target	Report if	Latest Result	Method of testing	Frequency of testing
Escherichia coli	<10	>10	Available on Request	Method of testing has been accredited by UKAS	To be agreed
Listeria spp detection/25g	Not detected	Detected	Available on Request	Method of testing has been accredited by UKAS	To be agreed
Salmonella spp	Not detected	Detected	Available on Request	Method of testing has been accredited by UKAS	To be agreed

Laboratory Information

Laboratory Name	One Scientific
Laboratory Address	Bristol
Laboratory Accredited by:	UKAS 2048

Dietary Information

ALL STATEMENTS BELOW ARE MADE FOR PRODUCT AS SOLD AND WE CANNOT ACCEPT ANY RESPONSIBILITY FOR CROSS CONTAMINATION AT THE POINT OF USE

Mandatory Statements	Yes/ No (Y/N)	Comment /Additional Information
Is the product suitable for Vegetarians?	Y	
Is the product suitable for Vegans?	Y	
Is the product suitable for Halal requirements?	Y	Not certified as such
Is the product suitable for Kosher requirements?	Y	Not certified as such
Is the product packaged in a protective atmosphere?	N	
Is the product made with the help of Genetically Modified Organisms (eg Enzymes)	N	
Is the product free from Genetically Modified Processing aids?	Y	
Is the product free from Genetically Modified Ingredients?	Y	
Dietary Statements	Yes/ No (Y/N)	Comment /Additional Information
Is the product free from all Additives?	Y	
Is the product free from all Artificial Sweeteners?	Y	
Is the product free from Azo Colours?	Y	
Is the product free from all Colours?	Y	
Is the product free from Artificial Colours?	Y	
Is the product free from Benzoates?	Y	
Is the product free from BHA/BHT?	Y	
Is the product free from all Preservatives?	Y	
Is the product free from Artificial Preservatives?	Y	
Is the product free from added MSG?	Y	
Is the product free from a possible source of histamine?	Y	

Is the product free from Caffeine?	Y	
Is the product free from Egg/Egg Derivatives?	Y	
Is the product free from Flavourings?	Y	
Is the product free from Artificial Flavourings?	Y	
Is the product free from Glutamate?	Y	
Is the product free from Cows Milk/Milk Derivatives?	Y	
Is the product free from plain whole milk (Fresh or UHT)	Y	
Is the product free from Shellfish?	Y	
Is the product free from Soya/Soya Derivatives?	Y	
Is the product free from Sulphur Dioxide?	Y	
Is the product free from Mustard/Mustard Derivatives?	Y	
Is the product free from Celery/Celeriac?	Y	
Is the product free from Kiwi Fruit?	Y	
Is the product free from Lupin?	Y	
Is the product free from Sesame Seeds?	Y	
Is the product free from Gluten?	Y	
Is the product suitable for Coeliacs?	Y	
Is the product suitable for people with a Nut/Seed Allergy?	Y	
Is the product free from Wheat/Wheat Derivatives?	Y	
Is the product free from Yeast?	Y	
Is the product high in Omega 3?	N	
Is the product free from Potassium base salt substitutes?	Y	
Is the product free from Molluscs/Molluscs derivatives?	Y	
Supplementary Dietary Information	Yes/ No (Y/N)	Comment /Additional Information
Does the product contain Nuts and/or Seeds?	N	
Do Nuts and/or Seeds go down the same line?	N	
Are there Nuts and/or Seeds in the same plant?	N	

Miscellaneous Statements	Yes/ No (Y/N)	Comment /Additional Information
Does the product conform to legislation on Heavy Metals?	Y	
Is the product packed in an environment using latex?	N	
Is the product suitable for Home Freezing?	Y	
Does the product require Defrosting before use?	N	
Is the product 'ready to eat' after defrost?	N	
Additional	Yes/ No (Y/N)	Comment /Additional Information
Are any of the ingredients used in this products subject to issues relating to illegal dyes:		
SUDAN I - IV	N	
PARA RED	N	
ORANGE II	N	
RHODAMINE B	N	

Shelf Life #####	
Shelf Life	Best before end 18 months
Minimum In to Depot	12 months
Storage Conditions (if Chilled)	n/a
Storage Conditions (If Frozen)	- 18 deg C

Barcode 5060773320304

Plant Burger 57g - V2 KPB057C

