

**U.S. Seasoned Beef Burger 113g (USS01)**

**EC Number**

GB DK019

**Supplier**

Paragon Quality Foods  
 Yorkshire Way  
 West Moor Park  
 Doncaster  
 DN3 3FB

**Product Description**

Seasoned Beef Burger 113g

**Ingredients**

Beef (80%), Water, Rusk (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent (Ammonium Bicarbonate)), Seasoning (contains Salt, Dextrose, Hydrolysed **Soya** Protein, Preservative (Sodium **Metabisulphite**, **Sulphur Dioxide**), Natural Flavouring, Acidity Regulator (Citric Acid), Antioxidant (Sodium Ascorbate)), **Soya** Protein, Onion.

**Allergen Information**

For allergens, including cereal containing gluten, see ingredients in **bold**.

Recipe: No Nuts

Factory: No Nuts

**Suitable for Vegetarians or Vegans**

No

**Suitable for Halal**

No

**Typical Nutritional Information Per 100g**

Energy	1133kJ
	273kcal
Fat	20.6g
of which Saturates	10.1g
Carbohydrates	3.6g
of which Sugars	0.3g
Fibre	0g
Protein	18.2g
Salt	1.5g

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<b>Authorisation:</b>	Maggie Crawford, Compliance Manager		

<b><u>Box Contents</u></b>	48 x 113g = 5.42kg
<b><u>Box size</u></b>	390 L x 310 W x 80 H
<b><u>Coding Labelling</u></b>	Each box has product label or tape including unique Product Code. Each box has inkjet code containing production Date, time and best before date.
<b><u>Date Code Format</u></b>	Best Before DD/MM/YY Produced & Frozen On DD/MM/YY Time
<b><u>Bar Code-EAN Number</u></b>	5060130671391
<b><u>Storage</u></b>	Stored at – 18°C or below
<b><u>Distribution</u></b>	Distribution by freezer vehicle at – 18°C or below
<b><u>Shelf Life</u></b>	12 months from the date of manufacture Minimum life into depot 270 days
<b><u>Packaging Weight</u></b>	Box, interleaves and poly bag = 0.35kg
<b><u>Pallet Layout</u></b>	No. Cases per layer: 10 No. Layers per pallet: 17 No. Cases per pallet: 170
<b><u>Full Pallet Weight (Excluding Pallet)</u></b>	Equivalent to: Box contents + packaging weight x 170 cases = 981kg approx.

<b><u>Microbiological Data</u></b>	<b><u>Max cfu/g</u></b>
E. coli	499
Staph. aureus	4999
Coliforms	4999
TVC @ 30°C	< 5,000,000
Salmonella	Absent in 10g

**Cooking Instructions**

For best results chargrill or griddle from frozen. Turn occasionally until no pink colour remains and all juices run clear. Ensure the burger is thoroughly cooked and a core temperature is 75°C or above.

**Origin**


Beef is purchased from approved licensed premises from non-UK countries.  
Dry goods, seasonings and vegetables are purchased globally from approved suppliers.  
Only GMO-Free ingredients are purchased.

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Please sign and return this page within 14 days of receipt of the specification.

If after a total of 28 days from the receipt of the specification we have not received either the signed acceptance page or discussed and recorded any derogation or deviation from this specification, we will deem that the specification has been accepted.

No further contact regarding formal approval of this specification will be made.

Specification Agreement and Authorisation				
Supplier	Name	Position	Signature	Date
Paragon Quality Foods	Maggie Crawford	Compliance Manager		04.08.23
Customer	Name	Position	Signature	Date

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