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	Rev. No: 4
<b>Title:</b> Frozen Halal Lamb Burger IQF Product Specification – Recipe 15d	Date: 09-10-2024
	Approved By: Technical Department
<b>Reference No:</b> PS.269	Authorised By: Donna Doherty




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 Thomas Ridley QC Dept.  
 3:22, 7 Jul 2025


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.

Product Information		
Description	Frozen 70% Halal Lamb Burger with a mint seasoning suitable for cooking from frozen.	
Unit Weight	56.7g	113g
Ingredients	Lamb (70%), Onions, Water, Potato Starch, Rusk (Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Seasoning ( Salt, Sugar, Spices, <b>Soya</b> Isolate, Dehydrated Chilli, Rusk (Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Onion Powder, Garlic Powder, Herb, Anti-oxidant (Sodium Ascorbate), Natural Mint Flavouring), Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Textured <b>Soya</b> Protein, Dextrose.	
Product	Packaging	Pallet
		

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Product & Packaging Information				
Product Code	GILHAL70962R15D	GILHAL70484R15D	GILHAL70964R15D	
Barcode	5060385713983	5060385713150	5060385713815	
Packer Address	Gourmet Island Ltd, Unit 10 Greenbank Industrial Estate, Newry, BT34 2QX, N. Ireland		Plant health mark	UK (NI) JF028 EC
Unit weight	56.7g (+2g)	113g (+2g)		
Units per Case	96	48	96	
Case Weight	5.44kg	5.42kg	10.84Kg	
Product Dimensions				
Length	110 mm (+/-3)	138 mm (+/-3)		
Width	83 mm (+/-3)	123 mm (+/-3)		
Depth	7 mm (+/-2)	9 mm (+/-2)		
Case Code	001	001	025	
Packaging Dimensions & Weights				
Outer case				
Dimensions (mm)	390 x 290 x 85	390 x 290 x 85	470 x 302 x 152	
Weight (g)	269	269	314	
Blue Food Grade Liner				
Dimensions (mm)	810 x 600 x 500	810 x 600 x 500	810 x 600 x 500	
Weight (g)	40	40	40	
Wax Sheets				
Dimensions per sheet (mm)	410 x 330	410 x 330	410 x 330	
Weight per case (g)	12	12	12	
Pallet Configuration				
Cases per Layer	10	10	7	
Layers per Pallet	17	17	7	
Cases per Pallet	170	170	49	

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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	12/18 months from the date of manufacture
Storage Instructions	12/18 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	70%	<67%
Moisture Loss	6-10%	>12%
Fat content	19-23%	>24%

Nutritional Information per 100g as sold (by calculations)	
Energy	924.8 KJ
	222.5Kcal
Fat	19.3g
Of which saturates	9.0g
Carbohydrates	7.5g
Of which sugars	1.8g
Fibre	0.5g
Protein	13.7g
Salt	0.70g
Figures may vary by +/-20% due to variability of the product	


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

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	
Halal	X		Preservatives	X	
Specify (any other claims)			Genetic Modification	X	

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<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	113g
<b>Specified Time</b>	4-6 minutes	5-8 minutes

<b>Product Characteristics</b>		
<b>Appearance (Uncooked)</b>	The product will be manufactured from any combination of Lamb cuts including trimmings that will give a satisfactory end product. The raw, frozen lamb burger will be of a dull reddish colour.	
<b>Appearance (Cooked)</b>	Uniform brown colour.	
<b>Aroma</b>	Characteristic of Lamb with onion notes and a hint of spices	
<b>Texture</b>	Slightly chewy, dependant on the cooking technique.	
<b>Mouth Feel</b>	Slight firm yet soft consistency that breaks apart when chewing.	
<b>Flavour</b>	Meaty, typical of lamb, onion flavour and slight spiciness.	

<b>AUTHORISATION</b>			
<b>Authorised on behalf of Gourmet Island Ltd.</b>		<b>Authorised on behalf of Customer</b>	
Signed:	Z Burns	Signed:	
Position:	Technical Assistant	Position:	
Date:	09-10-2024	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.			