



SINCE 1953

PRODUCT SPECIFICATION

PRODUCT NPD CODE: BU95CK
NAME OF PRODUCT: Gourmet Beef Burger
DESCRIPTION OF PRODUCT: Oven Cooked Gourmet Beef Burger
INGREDIENT DECLARATION: Beef (85%), Diced Onion, Water, Rusk (**WHEAT** Flour (Fortified with Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Onion Powder, Dextrose, White Pepper, Black Pepper, Phosphate.

For Allergens see Ingredient in BOLD

RECIPE IN PERCENTAGES

Fresh 80vl Beef Flank	38%
Frozen 70vl Beef	33.3%
Rehydrated Beef Drinde	8.8%
Diced Onion	6.7%
Water	6.7%
Rusk	4.7%
DryPack178	1.8%

MANUFACTURING PROCESS:

The meat used to manufacture this product is delivered in fresh (0-5°C or below) and frozen (-18°C or below). The fresh meat is stored in a chiller and the frozen meat is stored in a cold store until required for use in production. The temperatures of the chiller and cold store are monitored continuously. Once required for use in production, the frozen meat is tempered to approximately -12°C before use. The fresh meat is used immediately upon removal from the chiller.

The frozen meat is block flaked, weighed to the correct batch size and is placed in the mince mixer. The fresh meat is inspected, weighed to the correct batch size and is added to the mince mixer. The meats are minced through a 10mm mince plate & 5mm plate into a clean tote bin. The remaining ingredients are added to the meat and it is mixed before being discharged through a 10mm plate into a clean, stainless steel tote bin. The tote bin is covered with a yellow liner, is allergen labelled and dated and is transferred to the chiller area. The tote bins of pork patty mix are stored chilled (0-5°C or below) until they are required for use. Once required, they are transferred to the low risk production area and are placed into the filler where it is formed into burger patties, spiral frozen and packed into a dolav. These are then stored in the Coldstore until required for cooking.

COOKING PROCESS:

The burger patties are oven cooked until an internal temperature of 75°C and correct colour is achieved. The stuffing balls are then transferred to the spiral freezer via stainless steel transfer belt. The transfer and primary packing areas are High care and have filtered (F4 & F8) positive air pressure.

The product is spiral frozen and weighed into food grade, polythene bags. The bags are labelled, heat sealed and transferred to low care secondary packing via the X-Ray detection system. The bags are then palletised (80 bags per pallet). The product is then allergen labelled and transferred to the cold store prior to despatch.

MANUFACTURED IN THE UK USING BEEF SOURCED FROM THE UK

GM DATA: This product is manufactured using ingredients that are GM free.
DECLARED MEAT CONTENT: 85% Beef
TARGET WEIGHT: 95g +/- 5g
STORAGE/ INSTRUCTIONS: Store -18°C or below

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PACKAGING: 9.5kg per case
(Approx. 50 burgers per bag)
2 x 4.75kg

PALLET QUANTITY: 11 boxes per layer
7 layers per pallet
77 boxes per pallet

BATCH CODING SYSTEM: Label on box (Julian date code)

BEST BEFORE: 12 months from date of production

SUITABILITY DATA:
Suitable for: = Yes Unsuitable for = No
Ova-Lacto Vegetarians No
Vegans No
Coeliacs No
Kosher No
Halal No

LEAD TIME FOR ORDERING OF PRODUCT

	LEAD TIME	APPLICABLE TO CUSTOMER
Standard Product	10 – 12 working days (excluding Weekends and Bank Holidays)	√
Positive Release Product	15 working days (excluding Weekends and Bank Holidays)	
Nutritional Release Product	15 working days (excluding Weekends and Bank Holidays)	

INTOLERANCE DATA:

Is the product free from?

Allergen	Present in Recipe	Absent in Recipe	Present on Site	Source of Allergen
Gluten	√		√	Present in rusk
Wheat/Wheat products	√		√	Present in rusk
Barley/Barley Products		√	√	Present in other seasoning – full clean down in place
Crustaceans and products		√		
Molluscs and Products		√		
Eggs and Egg products		√	√	Present third party cooked sausages cleaning on place
Fish and Fish products		√		
Peanuts and products		√		
Lupin and Products		√		
Soya Beans and products		√	√	Present in other seasoning – full clean down in place
Milk/Milk products		√	√	Present in other seasonings – full clean down in place
Nuts and Nut products		√		
Celery/Celery products		√		
Mustard/Mustard products		√		
Sesame Seeds/products		√		
Sulphites >10ppm		√	√	Present in other seasonings – full clean down in place
Animal/Animal products				
Beef/Bovine products	√		√	Present in recipe
Pork/Pork products		√	√	Present in other recipes – full clean down in place
Lamb/Lamb products		√	√	Present in other recipes – full clean down

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MICROBIOLOGICAL SPECIFICATION:

	Frequency	Target	Acceptable Upper Limit	Unacceptable
TVC	As per sampling plan	<1000 cfu/g	5000 cfu/g	>5000 cfu/g
Enterococcus	As per sampling plan	<10 cfu/g	50 cfu/g	>50 cfu/g
E. coli	As per sampling plan	<20 cfu/g	50 cfu/g	>50cfu/g
Staph. Aureus	As per sampling plan	<20 cfu/g	100 cfu/g	>100 cfu/g
Salmonella	As per sampling plan	ND in 25g	ND in 25g	Detected in 25g
Listeria	As per sampling plan	ND in 25g	ND in 25g	Detected in 25g


DEFECT TOLERANCES:

Bone	<5mm 4 per 10kg > 5mm Reject
Gristle	<5mm 4 per 10kg > 5mm Reject

NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION – TYPICAL PER 100 GRMS		
	Per 100g	Source of Information
Moisture	57.7	103°C Oven
Protein	16.9	Dumas Method
Sodium	0.51	Flame Photometry
Sodium as Salt	1.2	Analyzed
Total Fat:	17.2	NMR (Nuclear Magnetic Resonance)
Of which Saturates :	7.44	Gas Chromatography
Mono-unsaturates:	7.90	Gas Chromatography
Poly-unsaturates:	0.65	Gas Chromatography
Trans-unsaturates:	0.46	Gas Chromatography
Fibre	0.6	AOAC
Total Carbohydrate (by difference)	6.2	Analyzed
Energy as kcalories (kc/100g)	246	Analyzed
Energy as kjoules (kj/100g)	1026	Analyzed

This Specification has been agreed by both parties:-

SIGNATURE: On behalf of James T Blakeman & Co Ltd	
PRINT :	Katie Robinson
POSITION :	Technical Manager Manufacturing
DATE :	06.03.23

COMPANY NAME :	
SIGNATURE :	
PRINT :	
POSITION :	
DATE :	

If this specification is not returned signed within fourteen days it will be deemed to be formally agreed by both parties.

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