

## Product Specification:

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<b>Item code; 50761</b>		<b>Product title; Superchilled Butcher's Style Burger 36x180g (6*6)</b>						
<b>Country of Origin</b>		Republic of Ireland						
<b>Beef Country of Origin</b>		Ireland						
<b>Production Facility</b>		Plant number IE 717 EC, Lough Egish, Castleblayney, Co. Monaghan, Ireland						
<b>Product Description</b>		Individually quick frozen (IQF) beefburgers						
<b>Ingredient Declaration</b>		Beef 99%, Salt, Pepper.						
<b>Burger specification</b>	<b>Frozen Weight</b> 180g	<b>Interleaved</b> No	<b>IQF</b> Yes	<b>Scored</b> No	<b>Halal</b> No	<b>Shelf Life at -18°C</b> 12 months	<b>Shelf Life at 0 to 4°C</b> 10 days	
<b>Burger Dimensions</b>	<b>Left to right</b> 85 – 90mm			<b>Front to back</b> 85 – 90mm		<b>Thickness</b> 29mm +/- 0.5mm		
<b>Packing specification</b>	<b>Burgers per pack</b>	<b>Packs / case</b>	<b>Burgers/ case</b>	<b>Net weight / case</b>	<b>Pallet Height (incl. pallet)</b>	<b>Cases / layer</b>	<b>Layers / pallet</b>	<b>Cases per pallet</b>
	6	6	36	6.48kgs	2.25 meters	8	10	80
<b>Packaging Information</b>	<b>Weight corrugated case</b>	<b>Weight Liner/ bag</b>	<b>Weight Paper Interleave</b>	<b>Weight sealing tape</b>	<b>Weight Label</b>	<b>Gross Weight - (kg) Packaging</b>	<b>Gross Weight (kg) (Product &amp; Packaging)</b>	
	0.43kg	0.31kg	0.0kg	0.01kg	0.005kg	0.76kg	7.24kg	
	<b>Tape colour</b>	<b>Liner colour</b>	<b>Case Dimensions</b>			<b>EAN code :</b>		
	Clear	Blue	(L) 378mm	(W) 285mm	(H) 210mm	05390630507617		
<b>Product Coding System</b>	Case Code	761	Best Before Date	(03/12/2021)		Lot number	(LOT 01)	
<b>Storage Instructions</b>	Store below -18°C Once defrosted do not refreeze							
<b>Cooking Instructions</b>	Allow to thaw in a refrigerator 0 to 3°C. Cook time 7 minutes. Cook on flat plate grill (177°C) and allow to cook for 2 minutes, turn after 2 minutes, then using spatula, press burger flat to approximately 15mm thickness, continue to cook for a further 5 minutes (turning every 2 minutes) until an internal core temperature of >75°C is achieved and juices run clear.							
<b>Product Characteristics – cooked</b>	Taste	Beef Flavour, hint of salt & pepper						
	Colour	Brown						
	Appearance	Round						
<b>Metal Detection</b>	<b>Monitoring Frequency</b>	<b>Sensitivity</b>					<b>Verification Frequency</b>	
Burger	Continuous (each burger)	1.5mm Ferrous, 1.5mm Non Ferrous, 2.5mm Stainless Steel					Hourly	
Case	Continuous (each case)	2mm Ferrous, 2.5mm Non Ferrous, 3mm Stainless Steel					Hourly	
<b>Microbiological Standards</b>	<b>Satisfactory (m)</b>		<b>Acceptable</b>			<b>Unsatisfactory</b>		
Total Viable Count (TVC)	≤ m where m = 500,000 cfu/g		Where 2/5 results fall between m and M and the rest of the results are < m			where M = 5 x 10 <sup>6</sup> cfu/g or where >2/5 results fall between m and M		
Coliforms	<3000 cfu/g		>5000 cfu/g			N/A		
<u>E - coli</u>	≤ m where m =500cfu/g		Where 2/5 results fall between m and M and the rest of the results are < m			where M = 5000 cfu/g or where >2/5 results fall between m and M		
Salmonella	Absence in 10g		Absence in 10g			Presence in 10g		

	<b>Product Contains : Yes / No</b>	<b>Significant risk of cross- contamination during Production Yes / No</b>	<b>Handled within Plant Yes / No</b>
Cereals containing gluten	NO	NO	YES
Crustaceans and products thereof	NO	NO	NO
Egg and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	YES
Milk and products thereof (including lactose)	NO	NO	YES
Nuts and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	YES
Sesame Seeds and products thereof	NO	NO	NO
Sulphur Dioxide and sulphites >10mg/kg	NO	NO	NO
Lupins and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO
Genetically Modified Material & Derivatives	NO	NO	NO
Monosodium glutamate (MSG)	NO	NO	NO

<b>Nutritional Information</b>	<b>Gram per 100g</b>
Energy - kJ	1117
Energy - kcal	267
Fat	19.6
- Saturated	8.1
Carbohydrates	0.1
- sugars	<0.1
Protein	22.6
Salt	0.8

**Case Label :**

**Position:** on end of case after sealing

Nutritional Information per 100g / Durchschnittliche Nährwerte je 100 g / Información nutricional por 100g / Voedingswaarde informatie per 100 g / Valeurs nutritionnelles pour 100 g :	
Energy / Energie / energia / Energie:	1117 kJ / 267 kcal
Fat / Fett / grasa / Vetten / Lipide:	19,6 g
of which saturates / davon gesättigte / de las cuales ácidos grasos saturados / waarvan verzadigd / dont saturés:	8,1 g
Carbohydrates / Kohlenhydrate / hidratos de carbono / Koolhydraten / Glucides:	0,1 g
of which sugars / davon Zucker / de los cuales azúcares / waarvan Suiker / dont sucres:	<0,1 g
Protein / Eiweiß / proteina / Eiwit / Protéine:	22,6 g
Salt / Salz / sal / Zout / Sel:	0,8 g



Produced in Ireland by/Produziert in Irland von/ Producido en Irlanda por / Produit en Irlande par / Geproduceerd in Ierland door: Rangeland Foods Ltd., Lough Egish, Castleblayney, Monaghan, Ireland (T): +353 (42) 9745132 (E): customerservice@rangelandfoods.com

Net weight/Nettogewicht/Peso Neto

Poids net / Netto Gewicht: 6,48 kg

Frozen on / Einfrierdatum / Congelado / Congelé le / Bevoren op : 03 / 12 / 2020

Best Before / mindestens haltbar bis / Fecha de consumo preferente /

Date limite de consommation / Te gebruiken tot:

03 / 12 / 2021 LOT: 00 11 : 56

**50761 Superchilled Butchers Style Burger 36 x 180 g**

**(6 packs/Packungen/paquetes/paquetes/pakketten x 6 Burgers/hamburguesas/hamburgers)**

**(Hamburger, tiefgefroren / frozen / congelado / Congelé / Bevoren)**

Ingredients: Beef 99%, Salt, Pepper. / Zutaten: Rindfleisch (99 %), Salz, Pfeffer. /

Ingredientes: Carne de vaca (99%), Sal, Pimienta Negra. / Ingrédients : Viande de boeuf 99%,

Sel, poivre. / Ingrediënten: Rundvlees 99%, zout, peper.

Cooking Instructions : Defrost in refrigerator at 0 to 3°C. Cook on flat plate grill (177°C) and allow to cook for 2 minutes, turn after 2 minutes, then using spatula, press burger flat to approximately 15mm thickness, continue to cook for a further 5 minutes (turning every 2 minutes) until an internal core temperature of >75°C is achieved and juices run clear. / Zubereitung: Im Kühlschrank bei 0 bis 3°C aufthauen lassen. Auf einem Plattengrill (177 °C) 2 Minuten braten, nach 2 Minuten wenden, dann mit einem Pfannenheber den Burger bis ca. 15 mm Dicke flachpressen, weitere 5 Minuten braten (alle 2 Minuten wenden), bis eine interne Kerntemperatur von > 75 °C erreicht ist und klarer Saft ausläuft. / Instrucciones de preparación : Descongelar en el refrigerador entre 0 a 3°C.

Colocar en plancha a 177°C aproximadamente, cocinar durante 2 minutos y luego girar, Presione hasta aproximadamente 15 mm y continúe cocinando durante 5 minutos (girando después 2 minutos) hasta que se alcance una temperatura interna de núcleo óptima mayor a 75°C y no desprendan jugos. / Bereidingsadvies: Ontdooien in de koelkast tussen 0°C en 3°C. Grillen op de bakplaat (177°C) voor ongeveer 2 minuten, draaien en aandrukken tot de gewenste dikte. De burger verder laten bakken voor ongeveer 5 minuten tot een kerntemperatuur van >75°C. / Avis de préparation: Décongeler au frigo entre 0 et 3°C. Cuire sur plaque ou grill (177°C) pendant 2 minutes, tourner après 2 minutes, Ecraser le burger à environ 15mm, laisser cuire le burger pendant 5 minutes jusqu'à une température interne de >75°C.

Store at -18°C / Tiefgekühlt bei -18°C lagern / Tienda congelado -18°C / Conserver à -18°C / Bewaren bij -18 °C / Defrost and store at 0 to 3°C / Aufthauen und bei 0 bis 3 °C lagern / Descongelar y almacenar a 0 a 3°C / Décongeler et stocker entre 0 et 3°C / Ontdooien and bewaren tussen 0 en 3°C. Once thawed do not refreeze / Nach dem Auftauen nicht wieder einfrieren / una vez descongelado el producto no volver a congelar / Ne pas recongeler après décongelation / Eenmaal ontdooid niet meer invriezen.

**Inner Label :**

**Position :** label card loose inside of case to be applied in restaurant

(EN) Unopened packs can be stored at 0 to 3°C for up to 10 days after removal from freezer. Determine expiry date by adding 10 days to date removed from freezer, record in space below and attach this label to pack. Once defrosted, do not refreeze. Once opened, use within 24 hours. For frozen storage instructions see outer case label. For frozen expiry date see print on pack.

(DE) Ungeöffnete Packungen können bei 0 bis 3°C bis zu 10 Tagen nach der Entnahme aus dem Tiefkühler gelagert werden. Bestimmen Sie das Ablaufdatum, indem Sie 10 Tage zu dem Datum der Entnahme aus dem Tiefkühler hinzufügen, es in den Platz unten einfügen und dieses Etikett an der Packung befestigen. Nach dem Auftauen nicht wieder einfrieren. Nach dem Öffnen innerhalb 24 Stunden verbrauchen. Für die Lagerbedingungen siehe Etikett auf dem Außenkarton. Für das Tiefkühlverfallsdatum siehe Druck auf der Packung.

(FR) Les emballages non ouverts peuvent être conservés entre 0 et 3°C jusqu'à 10 jours après leur sortie du congélateur. Déterminez la date de péremption en ajoutant 10 jours à ce jour, retirez-le du congélateur, enregistrez-le dans l'espace ci-dessous et collez cette étiquette sur l'emballage. Une fois décongelé, ne pas recongeler. Une fois ouvert, utiliser dans les 24 heures. Pour les instructions de conservation en congélation, voir l'étiquette du carton. Pour la date de péremption congelée, voir impression sur le paquet.

(NL) Na het ontdooien van het product blijft het product met een ongeopende verpakking maximaal 10 dagen goed in de koeling (0 tot 3°C). Bepaal de houdbaarheid van het product door 10 dagen bij de dag van ontdooiing op te tellen. Schrijf deze datum voor de zekerheid op de verpakking. Nadat het product ontdooid is kan het niet meer opnieuw ingevroren worden. Als het product uit de verpakking wordt gehaald graag binnen 24 uur gebruiken. Voor diepvries instructies zie het label op de buitenkant van de doos. De THT (tenminste houdbaar tot) van het product is te zien op de buitenkant van de verpakking.

(ES) Los paquetes sin abrir se pueden almacenar a una temperatura de 0 a 3°C hasta 10 días después de sacarlos del congelador. Determine la fecha de caducidad agregando 10 días desde la fecha de extracción del congelador, regístrelo en el espacio a continuación y adjunte esta etiqueta al paquete. Una vez descongelado, no volver a congelar el producto. Una vez abierto, consumirlo dentro de las 24 horas. Para instrucciones de almacenamiento congelado, ver la etiqueta de la caja exterior. Para la fecha de caducidad congelada, vea la impresión en el paquete.

(IT) Le confezioni non aperte possono essere conservate a una temperatura compresa tra 0 e 3 °C per un massimo di 10 giorni dopo la rimozione dal congelatore. Determinare la data di scadenza aggiungendo 10 giorni fino ad oggi rimossi dal congelatore, registrare nello spazio sottostante e applicare questa etichetta sulla confezione. Una volta scongelato, non ricongelare. Una volta aperto, utilizzare entro 24 ore. Per istruzioni sulla conservazione congelata, vedere l'etichetta della custodia esterna. Per la data di scadenza congelata, vedere la stampa sulla confezione.

(DK) Uåbnede pakninger kan opbevares ved 0 til 3 °C i op til 10 dage efter fjernelse fra fryseren. Bestem udløbsdato ved at tilføje 10 dage til dato fjernet fra fryseren, registrere i mellemrummet nede og vedhæft denne etiket til pakken. Optøede varer må ikke genindfryses igen. Når den er åbnet, skal du bruge den inden for 24 timer. For frosne opbevaringsinstruktioner se etiket på den udvendige sag. For frosset udløbsdato se udskrivning på pakken.

**Issued by:**

*Helen Murray*

Product Manager, Rangeland Foods Ltd.,

**Date:** 3<sup>rd</sup> December 2020

**Rev 4.**

**Customer Specification Approval:**

**Company Name:** \_\_\_\_\_

**Approval Sign Off Date :** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Print Name:** \_\_\_\_\_