



Doc Ref : SP 17

Version : 6

Doc Title: Beef Burgers

Issued: 04/11/22

Prepared By:  
Dobbin Cahoon

Approved By:  
Brendan Etherson

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## Product Specification

<b>Product</b>	<b>Beef burger 170g</b>
<b>Description</b>	Beef burgers

<b>Weight Range</b>	Ordered by number. Target weight/burger 170g  Max weight outer 10kg
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### Raw Material Grade / Special Requirements

All cattle to be slaughtered and processed on EC approved premises.

All beef cuts from quality steer or heifer carcasses.

Carcasses to be in the range of 200-350kg. Minimum classification equivalent to O+. Maximum classification equivalent to 4L.

All beef to be cut and processed no more than 5 days from day of kill.

All cattle must have met EU TSE (Transmissible Spongiform Encephalopathy) Testing Requirements and must be subjected to a minimum maturation period of 21 days.

Product traceable to source.

Animals must be tested for residues in accordance with EC 96/23 or equivalent.

Ingredients to be free from genetically modified DNA or GMO specific protein.



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### **Delivery**

Minimum shelf life on delivery 6 days

Chilled 0 - 5°C

Temperatures maintained at all stages of delivery.

Clean vehicles to be used with temperature recording equipment.

### **Manufacturing Details**

Prepared from any combination of cuts which will produce a satisfactory end product including beef trimmings but excluding head meat or offal. All bones, cartilage, large blood vessels, gristle, glands and meat with dark discolouration to be removed. Flakes of meat blended with other ingredients in a continuous extrusion process.

Minimum meat content 80%, the amount of beef must be at least equal to the minimum required meat content.

Meat means skeletal muscle with naturally included or attached fat and connective tissue. The maximum amount of fat and connective tissue that can be included with the muscles as "meat" are as follows:

Fat 25%

Connective tissue: 25%

Product must not contain those parts prohibited under the Meat Products Regulations 2003, or mechanically recovered meat (MRM).

For net weight verification, packaging materials shall be included when determining weight.

### **Packaging Details**

Packaging to be clean and free from microbiological, chemical or physical contamination

Packed in food grade polythene bags and placed in a clean, protective cardboard outer. Packaging must comply with Materials and Articles in contact with Food Regulations 2005 and Plastic Materials and Articles in contact with Food Regulations 1998 (as amended).



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## Labelling

All product must comply with the EU Beef Labelling Scheme

Labels must show the following compulsory information:

- Reference number or code
- “Slaughtered in (name of member state or third country)
- Licence number of slaughter house
- Cut in (name of member state or third country)
- Licence number(s) of cutting plant(s)
- Name of the member state or third country in which the animal or group of animals were born
- Name of the member state or third country in which the animal or group of animals were raised
- Any allergenic substance must be clearly displayed on the product label.
- Storage: The storage temperature of 0 - 5°C must be clearly displayed on the label.

All product shipped under the terms of this contract must be accompanied by the following information:

Product / Description

Manufacturers Address

Indication of durability (use by date)

## Ingredients :

Beef (91%), Rusk ( **Wheat** flour, Water, Salt, raising agent ( E503(ii)), Dextrose, Wheatflour (**Wheat** flour, Calcium Carbonate, Iron, Niacin, Thiamin), Flavour Enhancer E621, Onion Powder, Dehydrated Onion, HVP(**Soya Beans**), Preservative (Sodium Metabisulphite E223 (**Sulphur Dioxide (SO2)**), Ascorbic Acid E300

## Allergens:

For Allergens, see ingredients listed in **BOLD**



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## Quality Assurance

General notes on Butchery Standards:

All product offered as meeting the specification requirements must be in excellent

Condition. Meat used in the preparation shall be free from bones, cartilage, skin, heavy exposed tendons, heavy connective tissue and glands.

Sufficient chopping to ensure size reduction of large cereal particles.

QA Checks:

Premises for processing will operate using Good Manufacturing Practices, follow the Organisation's Code of Practice, and have a documented Quality System, including a HACCP system, in place.

Microbiological Standards should be assessed regular intervals. Standards for this product will be as follows:

TVC <  $10^5$  cfu/g

Coliforms <  $10^2$  cfu/g

S. aureus <  $10^2$  cfu/g

Yeasts & Moulds <  $10^4$  cfu/g

Chemical Standards should be assessed regular intervals. Standards for this product will be as follows:

Min meat content 80%

SO<sub>2</sub> < 450ppm



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### Nutritional Information

Typical values	Per 100g/ml ( kg/ kcal )
Energy	205 kcal/857kj
Fat Of which saturates	16g 1.04g
Carbohydrates Of which sugar	0.1g 0.1g
Protein	17.1g
Salt	0.73g

### Country of Origin

UK/Ireland/EU

Customer \_\_\_\_\_

**Etherson Meats**

Signed \_\_\_\_\_

Signed \_\_\_\_\_

Date \_\_\_\_\_

Date \_\_\_\_\_