

Specification No	86
Amendment No	8

Product Specification

Product Name

Big Al's Fully Cooked 4oz Beef Burgers

Product Code / Description

901342 - Fully Cooked Seasoned Beef Burgers with added Textured Soya Protein

Supplier Details

Supplier Name:	Kepak Convenience Foods
Email	KFD.NPD@kepak.com
Specifications Contact	Zoe O'Higgins
Email	Quality.KFD@kepak.com
Address:	Kepak Convenience Foods Unit 3, Block 10 Blanchardstown Corporate Park, Blanchardstown, Dublin 15
Postcode:	Dublin 15
Telephone:	01-8822400
Fax:	01-8822401

Legal Descriptor

Fully Cooked Seasoned Beef Burgers with added Textured Soya Protein. (*Raw Weight 113.5g)

Pack Weight (Net Weight)	4.32kg 2 x 2.16kg C 24 burger per bag 2 bags per case	
Average Piece Weight	90g (average cooked weight)	
Shelf Life	Shelf Life from Manufacture: 24 months	
Country of Origin	This product is made in the UK from British & Irish Beef.	
Storage Instructions	Keep Frozen below -18°C	



	KEPAK Frozen Division Blanchardstown		
κ	Document Ref: KCH011	Title: Customer Product Specification	Originated by: NPD Technologist
	Issue no: 7	Issue date: 14/06/2018	Approved by: NPD Manager
Inn	er Barcode	5099556008009	

Outer Barcode	05099556009327
	Cases per Layer: 13
Palletisation	Layers per Pallet: 10
	Case per Pallet:130

Ingredients Declaration

Beef (85%), Beef Fat, Textured **SOYA** Protein, Dextrose, **WHEAT** Gluten, **WHEAT** Flour (With Calcium Carbonate, Iron, Niacin, Thiamin), Stabiliser: Triphosphates, **EGG** White Powder, Salt, Onion Powder, Yeast Extract, Flavouring.

Allergens	For allergens, including cereals containing gluten, see ingredients in BOLD
-----------	--

Intolerance Data:

Does the product contain?	Yes / No	Details
Cereals containing gluten, namely:	Yes	Wheat Flour, Wheat Protein
wheat, rye, barley, oats, spelt and		
kamut		
Soya & Soya Derivatives	Yes	Textured Soya Protein
Crustaceans & Crustaceans Derivatives	No	
Egg & Egg Derivatives	Yes	Egg White Powder
Fish & Fish Derivatives	No	
Molluscs and mollusc Derivatives	No	
Milk & Milk Derivatives	No	
Lupin Derivatives	No	
Celery & Celery Derivatives	No	
Mustard & Mustard Derivatives	No	
Nuts & Nut Derivatives	No	
Peanuts & Peanut Derivatives	No	
Sesame & Sesame Derivatives	No	
Sulphite at concentration >10mg/kg	No	
Yeast & Yeast Derivatives	Yes	Yeast Extract
Garlic & Garlic Derivatives	No	
Added glutamate inc. MSG	No	
Gelatine	No	
Artificial Colours	No	
Natural Colours	No	
Artificial Flavours	No	
Nature Identical Flavourings	No	
Beef & Beef By-Products	Yes	Beef, Beef Fat
Pork & Pork By- Products	No	



	KEPAK Frozen Division Blanchardstown			
C	Document Ref: KCH011 Title: Customer Product Specification		Originated by: NPD Technologist	
_	Issue no: 7 Issue date: 14/06/2018		Approved by: NPD Manager	

Lamb & Lamb By -Products	No	
Poultry & Poultry By-Products	Yes	Egg White Powder

Nutrition Information

	Average Values per 100g
Energy (kJ)	1250
Energy (kcal)	301
Total Fat (g)	23.1
- Saturated (g)	10.2
- Mono-Unsaturated (g)	-
- Poly-Unsaturates (g)	-
- Trans (g)*	-
Cholesterol (mg)	-
Total Carbohydrate (g)	3.2
- Sugar (g)	1.8
- Starch (g)	-
Dietary Fibre (g)	1.8
Protein	19.2
Sodium (mg)	400
Total Salt (g)	1.0

Dietary Information:

	Suitable:		Suitable:
Vegetarians	No	Kosher Diet	No
Vegans	No	Lactose Intolerance	Not Validated
Coeliac Diet	No	Nut Allergy Consumers	Nut Free Site. Product Not
			Validated
Halal Diet	No		

Please Note: This product has no dietary claims.

Cooking Instructions	 For best results cook from frozen. Appliances may vary, the following are guidelines only. Adjust times to suit your appliance. Remove all packaging before cooking. Ensure product is piping hot before serving. Microwave: Heat one portion at a time. Remove product from packaging, place on a non-metallic plate and cover with clingfilm. 1000W – 1min, 20 seconds 1900W – 45 secs Allow to stand for 30 seconds before serving.
	Oven: Pre-heat combi oven to 200°C/400°F. Place product on a baking tray and cook for 8 minutes.



	KEPAK Frozen Division Blanchardstown		
	Document Ref: KCH011	Title: Customer Product Specification	Originated by: NPD Technologist
1	lssue no: 7	Issue date: 14/06/2018	Approved by: NPD Manager

Zé oltigins

Signed:

Zoe O'Higgins NPD Technologist

Date: ___23/12/2020____