

Elliotts Tradition	Product Specifications	Issue No: 8 Date: 4/11/24
Issued by: Quality	Specifications	Reference No: 637
ELLIOTTS TRADITIONAL SPECIFICATIONS PORK AND APPLE BURGER (114gsm)		
Product description		
Fresh chilled burgers made from meat with added spices		
Meat composition:	Produced at	
Pork trim obtained from hind and for quarters	Elliotts Tradition	
Minimum 70% Pork	Unit 2 Carn Drive	
	Carn Industrial Estate	
	Portadown	UK (NI) ZU 029 EC
Sales contact: Mr Jeffery Elliott		
Ingredient declaration		
Pork 70%, water, rusk (wheat flour, calcium carbonate, iron, niacin thiamin)), Dehydrated apple, Sulphites , Salt, Hydrolysed vegetable protein (soya), Sugar, Flavour enhancer (E621), Antioxidant (E301, E331iii), Soya grits and phosphate.		
Food allergens are highlighted in the ingredients list. This product may contain Mustard and Sulphites .		
Cooking Method		
No need to thaw: Ensure product is thoroughly cooked.		
To grill: Grill under meduim heat for 5-7 minutes, turning occasionally. No fat needed.		
To shallow fry: Melt a little fat in a pan. Fry gently for about 5-7 minutes, turning occasionally.		
To deep fry: Cook from frozen. Cook for 5-7 minutes at approx. 180oc.		
Do not refreeze		
Box label information:		
Product, Batch No, Production date, Use by Date	Tray label information Not applicable	Origin of Meat EC
Bulk Product		
Quantity	Internal Package	Exterior package
36 burgers	1 x Blue polythene liner	4.08kg
Microbiological Specification		
	Target	Max Acceptable
TVC	<1.0 x 10 ⁵	<10 x 10 ⁶
S aureus	<2.0 x 10 ¹	<1.0 x 10 ²
E.Coli	<1.0 x 10 ¹	<1.0 x 10 ³
Salmonella	Absent in 25g	Absent in 25g

Nutritional information

	Per 100g
Energy	1125Kj
Energy	271Kcal
Fat	21.82 g
Saturates	8.02g
Carbohydrates	7.94g
Sugar	0.71g
Protein	10.57g
Salt	1.33g

Critical Control points

1. Metal detection.

Despatch

1. Delivered in clean vehicles, free from infestation and any possible sources of cross contamination.

Product shelf life

Fresh: 5 days from production date at <5oc.
Frozen: 12 months from freeze date <-18 oc

Physical characteritics.

Apperance: Natural red with white with no physical contamination.
Odour: Free from rancid, chemical and other objectionable odours.

Elliotts Tradition reserve the right to alter specification, such changes will be notified to suppliers. We warrant all foods and packaging confirm with relevant UK and EC regulations and is manufactured in accordance with good process and hygiene practice.

We further warrant that this company takes all reasonable precautions and exercise due diligence to avoid the uncertainty of an offence by itself or any person under its control.

Signed: Lorraine Hatton

Quality Manager