
	Page 1 of 5
	Rev. No: 12
Title: Frozen 95% Gourmet Burger IQF Recipe 20	Date: 19-05-2023
	Approved By: Technical Department
Reference No: PS.31	Authorised By: Donna Doherty

Product Information


Description	Frozen 95% Gourmet style Beef Burger with seasoning suitable for cooking from frozen.		
Unit Weight	113g	170g	227g
Ingredients	Beef (95%), Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin and Thiamin), Salt), Spice (Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin and Thiamin), Salt), Salt, Potato Starch, Onion Powder, Dextrose, Hydrolysed Vegetable Protein (Soya), Spice Extracts (Celery), Garlic Powder, Natural Onion Flavouring), Water.		

Product	Packaging	Pallet
---------	-----------	--------



	Page 2 of 5
	Rev. No: 12
Title: Frozen 95% Gourmet Burger IQF Recipe 20	Date: 19-05-2023
	Approved By: Technical Department
Reference No: PS.31	Authorised By: Donna Doherty

Product & Packaging Information			
Product Code	GIBGB95484R20	GIBGB95306R20	GIBGB95248R20
Unit weight	113g (+2g)	170g (+2g)	227g (+2g)
Units per Case	48	30	24
Case Weight	5.42Kg	5.1Kg	5.44Kg
Product Dimensions			
Length	125mm(+/-5)	135mm(+/-5)	145mm(+/-5)
Width	115mm(+/-5)	125mm(+/-5)	135mm(+/-5)
Depth	13mm(+/-2)	15mm(+/-2)	17mm(+/-2)
Case Code	010	010	010
Packaging Dimensions & Weights			
Outer Case			
Dimensions (mm)	390 x 290 x 85	390 x 290 x 85	390 x 290 x 85
Weight (g)	269	269	269
Blue Food Grade Liner			
Dimensions (mm)	810 x 600 x 500	810 x 600 x 500	810 x 600 x 500
Weight (g)	40	40	40
Wax Sheets			
Dimensions per sheet (mm)	410 x 330	410 x 330	410 x 330
Weight per case (g)	48	30	48
Pallet Configuration			
Cases per Layer	10	10	10
Layers per Pallet	17	17	17
Cases per Pallet	170	170	170

 <p>gourmet island Simple Frozen Goodness</p>	Page 3 of 5
	Rev. No: 12
Title: Frozen 95% Gourmet Burger IQF Recipe 20	Date: 19-05-2023
	Approved By: Technical Department
Reference No: PS.31	Authorised By: Donna Doherty


HACCP Flow Steps	
1	Incoming Fresh & Frozen Meat & Ingredients, Ambient & Dry Ingredients, Water & Packaging
2 -5	Frozen/Chilled/Ambient Dry/packaging Storage
6	Tempering
7	Debox/Debag
8	Weigh Up (meat)
9	Weigh Up (Veg & Ambient Ingredients)
10	Inspection Table
11	Conveyor Belt
12	Metal Detection
13	Grinding (Chipping)
14	Mixing & Mincing (gristle elimination)
15	Transfer to forming belt/Tote bin
16	Forming
17	Weigh
18	Freezing
19	Packaging Make up
20	Conveyor Belt
21/22	Packing/Vac Pack/Bag Seal
23	Taping
24	Ink Jet Coding/Label Application
25	Weigh
26	Metal Detection CCP 1
27	Palletisation
28	Cold Storage & Distribution
29	Potential Delay

Information	
Process	Mixed & minced to 3mm with de-gristler attachment, product formed and frozen through spiral freezer.
Best Before Date	12/18 months from the date of manufacture
Storage Instructions	12/18 months @ -18°C or colder (do not refreeze after thawing)
Frozen On Date	Ink jet code on the side of the box
Traceability Code	Ink jet code on the side of the box
Internal Packaging	Blue food grade polythene liner, 45 micron thickness & layered with wax coated paper
External Packaging	Corrugated cardboard carton, tape & label.
Delivery	Clean, dry, odour free refrigerated transport, no warmer than -18°C

Microbiological Criteria		
	Target (cfu/g)	Maximum (cfu/g)
E. coli	< 5.0 x 10 ¹	5.0 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

Analytical Values		
Attribute	Acceptable	Alert
Meat Content	95%	<92%
Moisture Loss	<20%	>20%
Fat content	18-22%	>23%

Typical Nutritional Information per 100g as sold	
Energy	1089kJ
	262Kcal
Fat	20.3g
Of which saturates	8.1g
Carbohydrates	2.4g
Of which sugars	0.1g
Fibre	0.1g
Protein	17.3g
Salt	0.8g
Figures may vary by +/-20% due to variability of the product	


 gourmet island <i>Simple Frozen Goodness</i>	Page 4 of 5
	Rev. No: 12
Title: Frozen 95% Gourmet Burger IQF Recipe 20	Date: 19-05-2023
	Approved By: Technical Department
Reference No: PS.31	Authorised By: Donna Doherty

Consumer Information – Food Allergy Information

For the benefit of all our customers who may be sensitive to different food allergies the following information must be accurately supplied.

Does this product contain any of the following:	Yes	No	Specify
Nuts / Nut Products / Traces of Nuts		X	
Peanuts and Products Thereof		X	
Crustaceans / Prawns / Crabs / Lobster / Crayfish?		X	
Fish?		X	
Celery and Products Thereof	X		Contained in seasoning
Sesame Seeds?		X	
Egg / Egg Derivatives?		X	
Lupin and Products Thereof		X	
Dairy Products?		X	
Mustard and Products Thereof		X	
Milk / Milk Derivatives?		X	
Cereals containing Gluten = Wheat / Barley / Maize / Rye / Oats/ kumat etc.	X		Contained in seasoning
Sulphur Dioxide and Sulphites @Conc. < 10kg/kg or 10mg/litre		X	
Soya / Soya Protein?	X		Contained in seasoning

Is the product suitable for :	Yes	No	Is this product free from:	Yes	No
Vegetarian		X	Mechanically recovered meat	X	
Lactose Free Diet	X		Mechanically separated meat	X	
Vegans		X	'baader' meat	X	
Coeliacs & Gluten Free Diet		X	Cyclamates	X	
Diabetics	X		Additives		X
As part of a low fat diet		X	Sweeteners		X
As part of a low salt diet		X	Glutamates	X	
As part of a high fibre diet		X	Azo and coaltar dyes	X	
Kosher		X	Benzoates	X	

	Page 5 of 5
	Rev. No: 12
Title: Frozen 95% Gourmet Burger IQF Recipe 20	Date: 19-05-2023
	Approved By: Technical Department
Reference No: PS.31	Authorised By: Donna Doherty

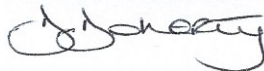
Halal		X	Preservatives	X	
Specify (any other claims)			Genetic Modification	X	
ORIGIN			Butylated Hydroxytoluene (BHT)	X	
Product of EU.			Butylated Hydroxyanisole (BHA)	X	
			Irradiation	X	

Caution
This product contains raw meat. Although every care has been taken to remove bones, some may remain.

Allergen Advice
For Allergens, including cereals containing Gluten see ingredients in **bold**.

Cooking Instructions
Cook from frozen. Not Suitable for microwave cooking. Check product is piping hot and juices run clear before serving. Do not re-heat. These instructions are a guide only.

Grill	Preheat the grill to a medium heat. Grill the burger for specified time while turning halfway through cooking time.		
Shallow Fry	Add a little oil to a hot frying pan. Fry the burgers over a medium heat for specified time while turning halfway through cooking time.		
Weight	113g	170g	227g
Specified Time	10-12 minutes	12-14 minutes	14-16 minutes

AUTHORISATION			
Authorised on behalf of Gourmet Island Ltd.		Authorised on behalf of Customer	
Signed:		Signed:	
Position:	Technical Manager	Position:	
Date:	19-05-2023	Date:	
Please note if the specification is not returned, signed within 28 days of the above date, Gourmet Island Ltd. Will assume acceptance of this document.			