

Elliotts Tradition	Product Specifications	Issue No: 13 Date: 22/2/21
Issued by: Quality	Specifications	Reference No: 110

**ELLIOTTS TRADITIONAL SPECIFICATIONS  
PORK AND APPLE BURGER (4oz)**

Product description		
Fresh chilled burgers made from pork with added spices		
Meat composition:	Produced at	
pork trim obtained from hind and fore quarters	Elliotts Tradition	
Minimum 70% pork	Unit 2 Carn Drive	
	Carn Industrial Estate	
	Portadown	ZU (NI) 039 EC
	Sales contact: Mr Jeffery Elliott	

Ingredient declaration		
Pork 70%, water, rusk ( <b>wheatflour</b> , calcium carbonate, iron, niacin, thiamin) ,Dehydrated apple, <b>Sulphite</b> , Salt, Hydrolysed vegetable protein ( <b>soya</b> ), Sugar, Flavour enhancer, (E621), Antioxidant (E301, E331iii), <b>Soya grits</b> , and phosphate.		
Food allergens are highlighted in the ingredients list. This product is made in a factory that handles <b>Mustard</b> and <b>Sulphites</b> .		

Cooking Method		
<b>No need to thaw:</b> Ensure product is thoroughly cooked.		
<b>To grill:</b> Grill under meduim heat for 5-7 minutes, turning occasionally. No fat needed.		
<b>To shallow fry:</b> Melt a little fat in a pan. Fry gently for about 5-7 minutes, turning occasionally.		
<b>To deep fry:</b> Cook from frozen. Cook for 5-7 minutes at approx. 180oc.		
<b>Do not refreeze</b>		

Box label information:		
Product, Batch No, Use by Date	Tray label information Not applicable	Origin of Meat EC

Bulk Product		
Quantity	Internal Package	Exterior package
36 x 113grms (4oz)	1 x Blue polythene liner	4.08kg (9lb)

Microbiological Specification		
	Target	Max Acceptable
S aureus	<2.0 x 10 <sup>1</sup>	<1.0 x 10 <sup>2</sup>
E.Coli	<1.0 x 10 <sup>1</sup>	<1.0 x 10 <sup>3</sup>
Salmonella	Absent in 10g	Absent in 10g

### Process steps

1. Make up pork, mix and batch code
2. Mince pork
3. Mix pork, with ingredients, water and ice in the kolbe
4. Fill through the burger machine
5. Pack into liners and boxes/trays
6. Metal detect
7. Label all product

Finished product is an emulsified mixture of minced pork, beef, rusk, seasonings and water formed into a burger

### Critical Control points

1. Metal detection

### 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

### Despatch

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

### Product shelf life

Fresh: 10 days from production date at <5oc.  
Frozen: 12 months from freeze date <-18 oc

### Physical characteristics.

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:

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Quality Manager