



Product Specification- Premium 80% Beef Burger 48x4oz

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Source	All beef is born, reared & slaughtered in the Republic of Ireland. Slaughtered in IE 325 EC, IE 401 EC, IE 2003 EC Prepared in IE 325 EC
Product name	Premium 80% Beef Burger 48x4oz
Product description	Beef Burger 48x4oz weight:5.42kg Product code:8942 Origin: Ireland
Ingredients	Beef (80%), Beef Hearts, Water, Seasoning (Rusk (Wheat Flour (gluten), Salt, Raising Agent (E503), Calcium Carbonate, Iron, Niacin, Thiamine), Salt, Dextrose, Wheat Starch, Wheat (gluten), Soya Protein Concentrate, Hydrolysed Vegetable Protein (Soya), Flavour Enhancer (MSG), Colour: Red Beet Juice Powder, Colour: Caramelised Sugar Powder, Preservative: Sodium Metabisulphite , Natural Flavouring, Antioxidant: Ascorbic Acid
Raw materials	Beef raw material Supplier: Liffey Meats Seasoning Supplier: Approved Supplier
Preparation	Grinding, Mincing, Forming, Freezing, Packing, Storage

Packaging	Primary Packaging: Each beef burger patty is interleaved with food grade parchment/ greaseproof paper. 48 beef burger patties are packaged into a food grade blue retail liner (packaging specification: OLU1). Dimensions: 610mm x 810mm x 620mm Secondary packaging: White Cardboard box sealed with IE 325 EC tape.
Palletization	Wooden Standard Pallet



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	10 cartons per layer 15 layers per pallet Number of units per pallet: 150
Temperature and Storage conditions	Frozen product must be stored at temperatures <-18°C
Shelf life	18 months

Organoleptic properties	Appearance	Each burger patty will have a pink beefy appearance with white specs of fat throughout.
	Flavour and aroma	Good seasoned beef taste No odours or off-flavours
	Texture	Firm meaty bite
QC Controls	Fat analysis (Target 16.7 +/- 1%) Bone and gristle extraction Temperature checks Weight checks Organoleptic and Cooking loss checks Traceability checks Metal detector checks (2.5mm Fe, 3.0mm non-Fe, 4.5mm SS) Condition of packed product Condition of finished product	

Visual Aids

