Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : FWB100484R1 11 October 2006 27 March 2020 f2ad3dc0fa5f4d07bfc7d8eefb8b01aa



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## Fairway Assured 98% Beef Burger 4oz 48 x 113g

Short Product Name: 98% Beef Burger

Product Description:

Frozen, IQF, Scored Beef Burger 4oz

**General Information** 

Food/Drink: Food
Product Category: Frozen

Generic Product Type: Meat & Meat Products

**Brand Information** 

Brand Owner: Fairway Foodservice

Product Code: 22695

# Supplier's Product Code:

FWB100484R1

Supplier: Gourmet Island

Unit 10, Greenbank Industrial Estate

Warrenpoint Road Newry County Down

BT34 2QU Northern Ireland P: 02830266023

5.42 kg

#### **OUTER PRODUCT**

## Outer case Information

Outer Case GTIN :	5060154030662	Outer Case Length:	400 mm
Packaging Type Description :	Case	Outer Case Width:	320 mm
Total Quantity of Inner Units in Outer Case :	48 Units	Outer Case Height:	85 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	5.64 kg

#### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.90 MTR	
Quantity of Layers Per Pallet :	17 Layers	Pallet Gross Weight:	985.80 kg	
Quantity of Cases Per Pallet :	170 Cases			

Product Net Weight:

## **Logistical Information**

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	170 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

## Waste Packaging Weight - Outer Case

Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	15.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Danar/Roard	245.00 ~		

#### Waste Packaging Weight - Transport Packaging

Plastic:	220.00 g	Wood Total :	0.00 g	
riddie.	220.00 6	Wood Total.	0.00 g	
Paper/Board :	0.00 g	Is Pallet Returnable?:	No	
Percentage Recycled Plastic:	Not specified.			

#### Other Information

Supplier Comments:
None

## INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
Provendnce.	

## Additional Origin Details :

Product of EC

## Inner Pack Information

Internal GTIN:	5060154030662
Packaging Type Description:	Вох
Variable Weight Consumer Item:	No
Net Drained Weight :	0.000 kg

Inner Unit Length:	140 mm
Inner Unit Height:	9 mm
Inner Unit Width:	110 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

48x 113g

## **Handling Information**

#### Directions For Use :

Cook from frozen. To Grill: Place under grill on a medium heat for 8-10minutes, turning halfway through cooking time. To Shallow Fry: Add a little oil to a hot frying pan. Fry on a medium heat for 8-10 minutes, turning halfway through cooking time. 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.

#### Storage Instructions:

Store frozen at -18°C or colder. DO NOT REFREEZE ONCE THAWED.

## **Dietary Information**

#### Ingredients:

Beef (98%) (Water, Salt), Seasoning (Pea Fibre, Stabiliser (E451(i)), Salt, Rusk (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Onion, Dextrose, Pepper, Flavouring (SOYA), Antioxidant (E301)), Salt.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof):	Yes
Milk (and products thereof):	No
Mustard (and products thereof):	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof):	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts:	No
Hazelnuts:	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts:	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof):	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration:	0

Product contains :	
Artificial Antioxidants :	Yes
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No
Product suitability:	
Product suitability:  Suitable for a Vegetarian Diet:	No
	No No
Suitable for a Vegetarian Diet:	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:	No No
Suitable for a Vegen Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No No

Allergen Statement :

Not specified.

## **Nutritional Information**

Average Serving :	Not specified.
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,107.00 kJ
Energy per 100 G/ML:	267.00 kcal
Fat per 100 G/ML:	21.8 g
- of which Saturates per 100 G/ML :	8.8 g
- of which Mono-unsaturates per 100 G/ML :	10 g
- of which Polyunsaturates per 100 G/ML:	1.1 g
Trans Fats per 100 G\ML:	0.70 g
Carbohydrate Per 100 G/ML:	0.2 g
- of which Sugars per 100 G/ML:	Оg
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	0.00 g
Fibre per 100 G/ML:	Оg
Protein per 100 G/ML:	17.5 g
Salt per 100 G/ML :	0.8 g
Sodium per 100 G\ML:	0 g

Vitamin A per 100g :	0.00 µg
. 0	
Vitamin C per 100g :	0.00 mg
Folate/Folic Acid per 100g:	4.25 µg
Calcium per 100g:	3.90 mg
Iron per 100g:	1.61 mg
Zinc per 100g:	4.32 mg
Cholesterol per 100 G/ML (UK/FR):	51.37 g
Non Milk Extrinsic Sugars per 100gm :	0.00 g
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	52.00 g

## Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	0.00 g
Percentage Recycled Plastic:	Not specified.
Paner/Roard	0.00 a

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : BRC	
Intra Stat/Taric Code :	0
Commodity Code:	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: -

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Coliforms (cfu/g or ml)	Weekly	<1000000	10000000	565g
E. Coli (cfu/g or ml)	Weekly	<50	500	565g
Salmonella	Weekly	=0	0	565g

# **Analytical Standards**

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Length (mm)	Every Batch	=110	108 to 112	339g
Dimensions Thickness (mm)	Every Batch	=8	6 to 10	339g
Dimensions Width (mm)	Every Batch	=90	88 to 92	339g
Meat Content (%)	Every 6 months	=98	95 to 100	565g
Moisture (%)	Every Batch	=20	15 to 25	339g
Weight (g)	Every Batch	=113	112.5 to 113.5	339g