

PENNY LANE ARIZONA 2oz BEEF BURGERS Made with HALAL certified meat (AB056008)

Product Description:

Frozen Arizona 2oz Beef Burgers made with Halal Certified Meat. 2oz = 56g

Barcode:

5027917090431

Packaging Description:

Pre-printed corrugated cardboard "Arizona" box sealed on the underside with clear tape and the top of the box sealed with red tape. Product packed internally in 6 x 8 x 56g, interleaved and within a blue food grade poly liner.

Ingredient Declaration:

Halal Beef (62%), Water, Halal Beef hearts, Vegetable starch, Halal Beef protein, Salt, Onion, Soya concentrate, Rusk (WHEAT), Potato Fibre, Hydrolysed vegetable protein (SOYA), Flavour enhancer (E621), Yeast Extract, Dextrose, Preservative (E223) (SULPHUR DIOXIDE), Antioxidant (E301), Sodium Diphosphate (E450), Citric Acid (E330), Colour (E150C), Natural Flavours.

ALLERGENS: See ingredients in capitals.

Although great care has been taken to remove all bone, some may remain.

Labelling:

Storage, usage instructions and weight pre-printed on the "Arizona box". Product description and ingredient declaration on a label, in black ink, applied to the side of the box. Date frozen, batch code and best before date ink jetted onto the side of the box.

Microbiological Standards

	Target	Maximum
Total Viable Count	$1x10^5$	$1x10^{7}$
E.Coli (type 1)	1x10	$1x10^3$
Staph. aureus	$1x10^2$	$1x10^3$
Salmonella	Absent in 25g	

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Chemical Analysis:

		100g
Energy	kJ/kcal	985/264
Fat	g	19.9
of which		
- saturates	g	8.3
- mono-unsaturates	g	8.2
- polyunsaturates	g	0.6
Carbohydrate	g	4.9
of which		
- sugars	g	0.2
- starch	g	0.8
Fibre	g	0.2
Protein	g	16.0
Salt	g	1.8

Temperature:

Product is blast frozen in a spiral freezer to approximately -11°C. Product is then stored and transported at a minimum temperature of -18°C. Product temperature < -15°C.

Manufacture

Raw Materials:

- Raw materials are sourced from approved suppliers and checked on receipt against safety and quality standards.
- Frozen meat will undergo "tempering" at a temperature of 0°C to -6°C to facilitate its movement through the mincing and mixing equipment.
- Dry goods will be wrapped until required to protect them from the environment, sources of contamination and potential damage.
- Packaging will be kept free from contamination.

Processing:

- 1. Tempered frozen meat blocks are manually de-boxed and broken down through a mincer.
- 2. Meat is batch weighed in accordance with the recipe/specification.
- 3. Dry goods are manually batch weighed in accordance with the recipe/specification.
- 4. Minced meat and dry goods are blended and reduced in a mixer grinder to a pre-set sequence and time to ensure that the resulting mixture is of a uniform consistency
- 5. The mixture is emptied into stainless steel tote bins prior to forming into interleaved portions
- 6. Portioned burgers are check weighed every hour and then blast frozen.
- 7. All finished products are check weighed and metal detected to the following tolerances:
 - Ferrous = 2.50mm Non-Ferrous = 2.80mm Stainless Steel = 4.00mm
- 8. Samples of randomly selected products are cooked to establish end user quality.

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Pal ¹	let	Cor	ifigi	urati	on:
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Pallets can be made up of single or mixed product lines

48 x 56g

Cases per pallet: 280 Cases per layer: 14 Layers per pallet: 20

Pallets will be securely over wrapped with stretch film prior to despatch and clearly labelled with customer name and destination.

Cooking Instructions

For best results: - Griddle or Char-Grill from frozen, turning occasionally. Ensure burger is fully cooked before serving.

Shelf-Life

Best before 12 months from production date which can be extended to 18 months for export.

Origin of Raw Material

Meats sourced from within the EU.	
This specification is to be agreed by both pa	arties:
PLF Signature: <u>K.Low</u>	Print: Karen Low
Position: <u>Technical Services Manager</u>	Date:
Please sign below and return a copy of this	specification back to us:
Company Name:	_
Customer Signature:	Print:
Position:	Date:

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE FORMALLY AGREED BY BOTH PARTIES

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