

Product Specification

Product Code:	F1433 (CFSB06)
Product Title:	Mawbeef Superior Beefburger
Product Description:	An oval 4oz beef burger
Issue No:	4
Date:	28/06/18

Cooking Instructions	For best results cook from frozen. Griddle on a medium heat (approximately 190°C) for 6 – 8 minutes, turning frequently. Alternatively, this product may be chargrilled. Cooking times may vary, always refer to the manufacturer’s guidelines for the equipment used and ensure a core temperature of no less than 75°C is achieved. This is a raw product, cook thoroughly until piping hot and juices run clear.
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Storage Instructions:	Store at -18°C or colder. Do not refreeze once thawed.
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Cooked product physical Attributes	Appearance	Oval to round shaped burger, medium to dark brown meat colour with moist particulate appearance and natural colour variations
	Flavour	Typical beef flavour with light but noticeable seasoning.
	Smell	Beefy aroma with no off or sour notes
	Texture	Medium texture with a slightly meat particulate. Moist with a slightly greasy mouth feel.

Product Size:	48 x 113g (approx.)	Manufacturing site Health Code	SI 010
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Packaging Description	Corrugated, printed cardboard outer case, lined with a blue polythene hand folded, bottom sealed bag. Burgers interleaved with vegetable parchment.
Barcode:	05060125541944

Packing Details	Burgers Papered?	Case Count	Case Weight	Cases per layer	Layers per pallet	Cases per pallet
	Yes	48	5.4kg	10	15	150

Metal Detection	Frequency	Sensitivity	Checked
	Every Case	3.0mm Ferrous 4.0mm Non Ferrous 6.5mm Stainless Steel	Every Hour

Box Check weighing	Frequency	Method
	5 boxes per hour	Manually checked to average weight

Microbiological Standards	Target (m)	Reject (M)
TVC's	< 1,000,000	< 5,000,000
Coliforms	< 1000	< 10,000
E. Coli	< 100	< 1000
Staph. Aureus	< 100	< 1000
Salmonella / 1g	Absent	Present

Date Coding	Shelf Life	Case Code			
	12 months (stored -18°C or below)	Julian Date Code	BBE Code	Product Code	Case Weight
		e.g. L8154	03/06/19	F1433	5.4kg

Country Of Origin:	Beef Origin: UK, Holland and Republic of Ireland.
	Produced and packed in the UK.

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Intolerance Data:	Allergen	Free From	Source
		Cereals containing Gluten	No
	Nuts	Yes	-
	Milk	Yes	-
	Soya	Yes	-
	Sulphur Dioxide (Sulphites)	No	Preservative within seasoning
	Celery	Yes	-
	Crustaceans	Yes	-
	Eggs	Yes	-
	Fish	Yes	-
	Lupin	Yes	-
	Molluscs	Yes	-
	Mustard	Yes	-
	Peanuts	Yes	-
	Sesame Seeds	Yes	-

Ingredient Declaration	Beef (78%), Beef Heart (12%), Rusk (Wheat Flour, Salt, Raising Agent: Ammonium Carbonate), Water, Salt, Dextrose, Flavour Enhancer: Monosodium Glutamate, Hydrolysed Vegetable Protein, Emulsifier: Sodium Tripolyphosphate, Preservative: Sodium Metabisulphite, Antioxidant: Sodium Ascorbate, Vegetable Oil. Allergy Advice: Allergens in the ingredients list are shown in Bold .
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Nutritional Information	Typical values per 100g as sold
Energy (kcal)	1210kJ / 292kcal
Fat	25.0g
of which saturates	11.7g
Carbohydrates	4.1g
of which sugars	0.3g
Fibre	1.1g
Protein	13.0g
Salt	1.3g

Manufacturing Site Address	Karro Food Stoke Ltd, Peacock View, Fenton Industrial Estate, Stoke-on-Trent ST4 2XJ
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This product complies with the Food Safety Act 1990 and all other relevant legislation

Signed: _____ Operations / Technical Manager Date: _____
(on behalf of Karro Food Stoke Ltd)

Signed: _____ Company: _____ Date: _____
(on behalf customer)

Please return a signed copy of this specification by email / fax (+44 (0)1782 205188 within 7 working days. If this is not received Karro Food Stoke Ltd will assume this specification has been accepted and approved.