



## PENNY LANE AMERICAN SEASONED BURGERS

### Product Description:

Frozen American Seasoned Burgers in portion controlled average sizes of:

56 g (AB056002)

113g (AB113002) 113g Chunky (AB113502)

### Packaging Description:

Pre-printed corrugated cardboard box sealed on the underside with clear tape and a top of the box sealed with orange tape.

Product packed internally in 6 x 8 x 56g or 6 x 8 x 113g, interleaved and within a blue food grade poly liner.

### Ingredient Declaration:

Beef (40%), Pork (22%), Water, Beef hearts, Mechanically recovered chicken, Onion, **Rusk (Wheat)**, Beef protein, Vegetable starch, **Soya concentrate**, Potato fibre, Salt, **Wheatflour**, Stabiliser (E451i), Flavour enhancer (E621), Hydrolysed vegetable protein (**Soya**), **Preservative (E221) (Sulphur Dioxide)**, Colour (E150c), Anti-oxidant (E300), Free flow agent (E552), Spice extracts. May contain traces of Turkey.

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

### Labelling:

Manufacturers name/telephone number, product description, storage, usage instructions and weight pre-printed on the box, where applicable. 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	$1 \times 10^5$	$1 \times 10^7$
E.Coli (type 1)	$1 \times 10$	$1 \times 10^3$
Staph. aureus	$1 \times 10^2$	$1 \times 10^3$
Salmonella	Absent in 25g	

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**Chemical Analysis:**

	100g
Energy	kJ/kcal 1088/280
Fat	g 21.4
of which	
- saturates	g 8.8
- mono-unsaturates	g 8.8
- polyunsaturates	g 1.6
Carbohydrate	g 6.5
of which	
- sugars	g 0.4
- starch	g 3.3
Fibre	g 0.4
Protein	g 15.2
Salt	g 1.6

**Temperature:**

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

Product temperature < -15oC.

**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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## Pallet Configuration:

Pallets can be made up of single or mixed product lines

48 x 113g		48 x 56g		48 x 113g (Chunky)	
Cases per pallet:	150	Cases per pallet:	280	Cases per pallet:	150
Cases per layer:	10	Cases per layer:	14	Cases per layer:	15
Layers per pallet:	15	Layers per pallet:	20	Layers per pallet:	15

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.

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This specification is to be agreed by both parties:

PLF Signature: S.Mesher Print: Samantha Mesher

Position: Technical Services Manager 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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