

Product Specification:

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Item code; 50509	Product title: Foster Fastafood Halal 100% 60 x 100g Beefburgers						
Product Description	Individually quick frozen (IQF) beefburger made from beef forequarter cuts.						
Country of Origin	Republic of Ireland						
Beef Country of Origin	Ireland						
Production Facility	Plant number IE 717 EC, Lough Egish Food Park, Castleblayney, Co. Monaghan, Ireland						
Ingredient Declaration	Halal Beef(100%) (Production supervised by external service employed by customer)						
Burger specification	Weight 100g	Interleaved No	IQF Yes	Scored Yes	Halal Yes	Shelf Life 12 months	
Burger Dimensions (Frozen)	Left to right 115 – 120mm		Front to back 128 – 130mm			Thickness 9.0 – 10.0mm	
Packing specification	Burgers/ case	Net weight / case	Pallet Height (incl. pallet)	Cases / layer	Layers/ pallet	Cases per pallet	
	60	6.0 kgs	2.25 meters	9	16	144	
Packaging Information	Weight corrugated case	Weight Liner/ bag	Weight Paper Interleave	Weight sealing tape	Weight Label	Gross Weight - (kg) Packaging	Gross Weight (kg) (Product & Packaging)
	0.29kg	0.023kg	0.0kg	0.01kg	0.005kg	0.33kg	6.33kg
	Tape colour	Liner colour	Case Dimensions			EAN code :	
	Top – supplied by Inspection service, Bottom = Brown	Blue	(L) 409mm	(W) 291mm	(H) 129mm	5420061120434	
Product Coding System	Case Code	Best Before Date (19/01/2023)			Lot number (LOT 01)		
Storage Instructions	Store below -18°C Once defrosted do not refreeze						
Cooking Instructions	For best results cook from frozen on flat plate grill (177°C) for 4 minutes (turning after 2 minutes) until an internal core temperature of > 75°C is achieved and juices run clear.						
Product Characteristics – cooked	Taste	100% Pure Beef flavour					
	Colour	Brown					
	Appearance	Round					
Metal Detection	Monitoring Frequency	Sensitivity				Verification Frequency	
Burger	Continuous (each burger)	1.5mm Ferrous, 1.5mm Non Ferrous, 2.5mm Stainless Steel				Hourly	
Case	Continuous (each case)	2mm Ferrous, 2.5mm Non Ferrous, 3mm Stainless Steel				Hourly	

Microbiological Standards	Satisfactory (m)	Acceptable	Unsatisfactory
Total Viable Count (TVC)	$\leq m$ where m = 500,000 cfu/g	Where 2/5 results fall between m and M and the rest of the results are < m	where M = 5×10^6 cfu/g or where >2/5 results fall between m and M
Coliforms	<3000 cfu/g	>5000 cfu/g	N/A
<u>E - coli</u>	$\leq m$ where m =500cfu/g	Where 2/5 results fall between m and M and the rest of the results are < m	where M = 5000 cfu/g or where >2/5 results fall between m and M
Salmonella	Absence in 10g	Absence in 10g	Presence in 10g

	Product Contains : Yes / No	Significant risk of cross-contamination during Production Yes / No	Handled within Plant Yes / No
Cereals containing gluten	NO	NO	YES
Crustaceans and products thereof	NO	NO	NO
Egg and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	YES
Milk and products thereof (including lactose)	NO	NO	NO
Nuts and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	YES
Sesame Seeds and products thereof	NO	NO	NO
Sulphur Dioxide and sulphites >10mg/kg	NO	NO	NO
Lupins and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO
Genetically Modified Material & Derivatives	NO	NO	NO
Monosodium glutamate (MSG)	NO	NO	NO

Nutritional Information	Gram per 100g
Energy - kJ	1137
Energy - kcal	273
Fat	19.8
- Saturated	9.1
Carbohydrates	<0.1
- sugars	<0.1
Fibres	0.4
Protein	23.8
Salt	0.2

Nutritional data by calculation only

Case Label

Position: centered on side of case

DIEPVRIES – SURGELE – TIEFGEFROREN – FROZEN

2043

BEEFBURGER PREMIUM

60 x 100g

Net Weight : 6,000 Kg

INGREDIENTIEN: rundvlees 100%

INGRÉDIENTS: viande de boeuf 100%

ZUTATEN: Rindfleisch 100%

INGREDIENTS: beef 100%



gecertificeerd halal rundvlees 100%

viande de boeuf certifié halal 100%

zertifiziert halal Rindfleisch 100%

certified halal beef 100%



Voedingswaarden - Valeurs nutritives - Nährwert - Nutritional value /100 g

Energie - Énergie - Brennwert - Energy	1137 kJ / 273 kcal
Vetten - Lipides - Fett - Fat	19,8 g
waaron verzurende - dont saturés - davon gesättigte - of which saturates	9,1 g
Koolhydraten - Glucides - Kohlenhydrate - Carbohydrates	<0,1 g
waaron suikers - dont glucides - davon Zucker - of which sugars	<0,1 g
Voedingvezels - Fibres alimentaires - Ballaststoffe - Fibres	0,4 g
Eiwitten - Protéines - Eiweiß - Proteins	23,8 g
Zout - sel - Salz - salt	0,2 g

AANBEVELINGEN: Het aantal kilo's per karton is gegarandeerd, het aantal stuks kan lichtjes afwijken, tolerantie 1%. Bewaren op -18°C. ONTDOOD PRODUCT NIET TERUG INVREZEN. Beeding: Bij voorkleur bevroren bakken op een spiegelbakplaat met hoog recuperatievermogen, clamshell of broiler.

RECOMMANDATIONS: Nombre de kilos par carton est garanti, nombre de pièces peut différer légèrement, tolérance 1%. Stockage à -18°C. PRODUIT DÉCONGÈLE JAMAIS RECONGÈLER. Préparation: pour arriver au meilleur résultat il est à conseiller de cuire congelé et d'utiliser une plaque miroir de haute performance, clamshell ou broiler.

EMPFELHUNGEN: Gewicht pro Karton ist garantiert, die Anzahl der Stücke können leicht abweichen, Toleranz 1%. Lagerung bei -18°C. AUFGETAUT NIE WIEDER FRIEREN. Kochanweisung: das beste Ergebnis wird erhalten durch gefroren Backen auf ein flut mirror plate mit hohe Rückstellvermögen, clamshell oder broiler.

RECOMMENDATIONS: Weight per carton is guaranteed, the number of pieces per carton may differ slightly, tolerance 1%. Storage at -18°C. DEFROSTED PRODUCT NEVER FREEZE AGAIN. Cooking instructions: for best results cook from frozen on flat mirror plate grill with high recovery capability, clamshell or broiler.

Ingevroren op: 19/01/2022

Produit congelé le: 19/01/2022

Eingefroren am: 19/01/2022

Froßen on: 19/01/2022

FOSTER FAST FOOD

LOT: 01 17:42

Land van herkomst: Ierland
 Pays d'origine: Irlande
 Ursprungsland: Irland
 Country of origin: Ireland

Goed doorbakken
 Bien cuire à cœur
 Well done
 Gut durchgaren

TE GEbruIKER TOT :
 A CONSOMMER JUSQU'AU:
 ZU VERBRAUCHEN BIS:
 BEST BEFORE:

Produced in exclusivity for FOSTER FAST FOOD BV - OUDE BAAN 1C, 2800 MECHELEN, BELGIUM -
 TEL. 015 28 16 16 - info@fosterfastfood.be - www.fosterfastfood.be

5 420061 120434

-18°C



Issued by:

Helen Marray

Technical Manager, Rangeland Foods Ltd.,

Date: 9th February 2022

Rev 4

Customer Specification Approval:

Company Name: _____

Approval Sign Off Date : _____ **Date:** _____

Print Name: _____