Rangeland Foods Ltd
Lough Egish, Castleblayney
Co. Monaghan, Ireland
Tel: +353 (42) 9745132
Email: customerservice@rangelandfoods.com
Web: www.rangelandfoods.com

Product Specification:

Item code; 50761	**Product title;** Superchilled Butcher's Style Burger 36x180g (6*6)
Country of Origin	Republic of Ireland
Beef Country of Origin	Ireland
Production Facility	Plant number IE 717 EC, Lough Egish, Castleblayney, Co. Monaghan, Ireland
Product Description	Individually quick frozen (IQF) beefburgers made from Irish origin beef forequarter cuts

Ingredient Declaration	Beef 99%, Salt, Pepper.

Burger specification	**Frozen Weight**	**Interleaved**	**IQF**	**Scored**	**Halal**	**Shelf Life at -18ºC**	**Shelf Life at 0 to 3ºC**
	180g	No	Yes	No	No	12 months	7 days

Burger Dimensions	**Left to right**	**Front to back**	**Thickness**
	88 – 92mm	88 – 92mm	28.5mm to 30mm

Packing specification	**Burgers per pack**	**Packs / case**	**Burgers/ case**	**Net weight / case**	**Pallet Height** (incl. pallet)	**Cases / layer**	**Layers / pallet**	**Cases per pallet**
	6	6	36	6.48kgs	2.25 meters	8	10	80

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)**
	0.43kg	0.31kg	0.0kg	0.01kg	0.005kg	0.76kg	7.24kg
	Tape colour	**Liner colour**	**Case Dimensions**			**EAN code :**	
	Clear	Blue	(L) 378mm	(W) 285mm	(H) 210mm	05390630507617	

Product Coding System	Case Code 761 Best Before Date (13/02/2025) Lot number (LOT 01)

Storage Instructions	Store below -18ºC Once defrosted do not refreeze

Cooking Instructions	Allow to thaw in a refrigerator 0 to 3ºC. Cook time 7 minutes. Cook on flat plate grill (177ºC) and allow to cook for 2 minutes, turn after 2 minutes, then using spatula, press burger flat to approximately 15mm thickness, continue to cook for a further 5 minutes (turning every 2 minutes) until an internal core temperature of >75ºC is achieved and juices run clear.

Product Characteristics – cooked		
	Taste	Beef Flavour, hint of salt & pepper
	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)	**≤ 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 x 10^6 cfu/g or where >2/5 results fall between m and M
E - coli	**≤ 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

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	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	1150
Energy - kcal	275
Fat	20.6
- Saturated	8.5
Carbohydrates	0.1
- sugars	<0.1
Protein	22.3
Salt	0.8

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Case Label :
Position: on end of case after sealing

Nutritional Information per 100g / Durchschnittliche Nährwerte je 100 g / Información nutricional por 100g /Voedingswaarde informatie per 100 g / Valeurs nutritionnelles pour 100 g :	
Energy / Energie / energía / Energie:	1150 kJ / 275 kcal
Fat / Fett / grasa / Vetten / Lipide:	20,6 g
of which saturates /davon gesättigte /de las cuales ácidos grasos saturados / waarvan verzadigd / dont saturés:	8,5 g
Carbohydrates / Kohlenhydrate / hidratos de carbono / Koolhydraten / Glucides:	0,1 g
of which sugars / davon Zucker / de los cuales azúcares / waarvan Suiker / dont sucres:	<0,1 g
Protein / Eiweiß / proteína / Eiwit / Protéine:	22,3 g
Salt / Salz / sal / Zout / Sel:	0,8 g

5 390630 507617

Produced in Ireland by/Produziert in Irland von/ Producido en Irlanda por / Produit en Irlande par / Geproduceerd in Ierland door: Rangeland Foods Ltd., Lough Egish, Castleblayney, Monaghan, Ireland (T): +353 (42) 9745132 (E): customerservice@rangelandfoods.com

Net weight/Nettogewicht/Peso Neto
Poids net / Netto Gewicht: 6,48 kg

50761 Superchilled Butchers Style Burger 36 x 180 g

(6 packs/Packungenpaquetes/paquetes/pakketten x 6 Burgers/hamburguesas/hamburgers)

(Hamburger, tiefgefroren / frozen / congelado / Congelé / Bevroren)

Ingredients: Beef 99%, Salt, Pepper. / Zutaten: Rindfleisch (99 %), Salz, Pfeffer. / Ingredientes: Carne de vaca (99%), Sal, Pimienta Negra. / Ingrédients : Viande de boeuf 99%, Sel, poivre. / Ingrediënten: Rundvlees 99%, zout, peper.

Cooking Instructions : Defrost in refrigerator at 0 to 3°C. Cook on flat plate grill (177°C) and allow to cook for 2 minutes, turn after 2 minutes, then using spatula, press burger flat to approximately 15mm thickness, continue to cook for a further 5 minutes (turning every 2 minutes) until an internal core temperature of >75°C is achieved and juices run clear. / Zubereitung: Im Kühlschrank bei 0 bis 3° C auftauen lassen. Auf einem Plattengrill (177 °C) 2 Minuten braten, nach 2 Minuten wenden, dann miteinem Pfannenheber den Burger bis ca. 15 mm Dicke flachpressen, weitere 5 Minuten braten (alle 2 Minuten wenden), bis eine interne Kerntemperatur von > 75 °C erreicht ist und klarer Saft ausläuft. / Instrucciones de preparación : Descongelar en el refrigerador entre 0 a 3°C. Colocar en plancha a 177°C aproximadamente, cocinar durante 2 minutos y luego girar, Presione hasta aproximadamente 15 mm y continúe cocinando durante 5 minutos (girando después 2 minutos) hasta que se alcance una temperatura interna de núcleo optima mayor a 75°C y no desprenda jugos. / Bereidingsadvies: Ontdooien in de koelkast tussen 0°C en 3°C. Grillen op de bakplaat (177°C) voor ongeveer 2 minuten, draaien en aandrukken tot de gewenste dikte. De burger verder laten bakken voor ongeveer 5 minuten tot een kerntemperatuur van >75°C. / Avis de préparation: Décongeler au frigo entre 0 et 3°C. Cuire sur plaque ou grill (177°C) pendant 2 minutes, tourner après 2 minutes, Ecraser le burger à environ 15mm, laisser cuire le burger pendant 5 minutes jusqu'a une température interne de >75°C.

Store at -18°C / Tiefgekühlt bei - 18° C lagern / Tienda congelado -18°C / Conserver à - 18°C / Bewaren bij - 18 ° C / Defrost and store at 0 to 3°C / Auftauen und bei 0 bis 3 ° C lagern / Descongelar y almacenar a 0 a 3°C / Décongeler et stocker entre 0 et 3°C / Ontdooien and bewaren tussen 0 en 3°C.Once thawed do not refreeze / Nach dem Auftauen nicht wieder einfrieren / una vez descongelado el producto no volver a congelar / Ne pas recongeler après décongelation / Eenmaal ontdooid niet meer invriezen.

Frozen on / Einfrierdatum / Congelado / Congelé le / Bevroren op : 13/02/2024

Best Before / mindestens haltbar bis / Fecha de consumo preferente / Date limite de consommation / Te gebruiken tot: 13/02/2025 **LOT:** 00 10:03

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Inner Label :

Position : label card loose inside of case to be applied in restaurant

(EN) Unopened packs can be stored at 0 to 3ºC for up to 7 days after removal from freezer. Determine expiry date by adding 7 days to the date removed from freezer, record in space below and attach this label to pack. Once defrosted, do not refreeze. Once Vacuum is broken, use within 24 hours. For frozen storage instructions see outer case label. Frozen expiry date see print on pack.
(DE) Ungeöffnete Packungen können bei 0 bis 3 °C bis zu 7 Tagen nach der Entnahme aus dem Tiefkühler gelagert werden. Bestimmen Sie das Ablaufdatum, indem Sie 7 Tage zu dem Datum der Entnahme aus dem Tiefkühler hinzufügen, es in den Platz unten einfügen und dieses Etikett an der Packung befestigen. Nach dem Auftauen nicht wieder einfrieren. Nach dem Vakuum unterbrochen ist, innerhalb 24 Stunden verbrauchen. Für die Lagerbedingungen siehe Etikett auf dem Außenkarton. Für das Tiefkühlverfallsdatum siehe Druck auf der Packung.
(FR) Les emballages non ouverts peuvent être conservés entre 0 et 3ºC jusqu'à 7 jours après leur sortie du congélateur. Déterminez la date de péremption en ajoutant 7 jours à ce jour, retirez-le du congélateur, enregistrez-le dans l'espace ci-dessous et collez cette étiquette sur l'emballage. Une fois décongelé, ne pas recongeler. Une fois le vide cassé, utiliser dans les 24 heures. Pour les instructions de conservation en congélation, voir l'étiquette du carton. Pour la date de péremption congelée, voir impression sur le paquet.
(NL) Na het ontdooien van het product blijft het product met een ongeopende verpakking maximaal 7 dagen goed in de koeling (0 tot 3ºC). Bepaal de houdbaarheid van het product door 7 dagen bij de dag van ontdooiing op te tellen. Schrijf deze datum voor de zekerheid op de verpakking. Nadat het product ontdooid is kan het niet meer opnieuw ingevroren worden. Als het vacuüm is verbroken, product is uit de verpakking gehaald, gelieve binnen 24 uur te gebruiken. Voor diepvries instructies zie het label op de buitenkant van de doos. De THT (tenminste houdbaar tot) van het product is te zien op de buitenkant van de verpakking.
(ES) Los paquetes sin abrir se pueden almacenar a una temperatura de 0 a 3ºC hasta 7 días después de sacarlos del congelador. Determine la fecha de caducidad agregando 7 días desde la fecha de extracción del congelador, regístrelo en el espacio a continuación y adjunte esta etiqueta al paquete. Una vez descongelado, no volver a congelar el producto. Una vez que se rompe el vacío, úselo dentro de las 24 horas. Para instrucciones de almacenamiento congelado, ver la etiqueta de la caja exterior. Para la fecha de caducidad congelada, vea la impresión en el paquete.
(IT) Le confezioni non aperte possono essere conservate a una temperatura compresa tra 0 e 3 ° C per un massimo di 7 giorni dopo la rimozione dal congelatore. Determinare la data di scadenza aggiungendo 7 giorni fino ad oggi rimossi dal congelatore, registrare nello spazio sottostante e applicare questa etichetta sulla confezione. Una volta scongelato, non ricongelare. Una volta interrotto il vuoto, utilizzare entro 24 ore. Per istruzioni sulla conservazione congelata, vedere l'etichetta della custodia esterna. Per la data di scadenza congelata, vedere la stampa sulla confezione.
(DK) Uåbnede pakninger kan opbevares ved 0 til 3 ° C i op til 7 dage efter fjernelse fra fryseren.
Bestem udløbsdato ved at tilføje 7 dage til dato fjernet fra fryseren, registrere i mellemrummet nede og vedhæft denne etiket til pakken. Optøede varer må ikke genindfryses igen. Når vakuum er brudt, skal du bruge den indenfor 24 timer. For frosne opbevaringsinstruktioner se etiket på den udvendige sag. For frosset udløbsdato se udskrivning på pakken.

Issued by:

Helen Marray

Technical Manager, Rangeland Foods Ltd.,

Date: 13th February 2024
Rev 10.

Customer Specification Approval:

Company Name: _____

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

Print Name: _____