

Product Specification:

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Item code; 57519		Product title; Superchilled Handmade Style Burger 44x150g(11x4)							
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							
Ingredient Declaration		Beef 99%, Salt, Pepper.							
Burger specification		Frozen Weight 150g	Interleaved No	IQF Yes	Scored Yes	Halal No	Shelf Life at -18°C 12 months	Shelf Life at 0 to 3°C 7 days	
Burger Dimensions (Frozen)		Left to right 118 – 122mm		Front to back 134 – 138mm		Thickness 14.5 – 15.5mm			
Packing specification		Burgers per pack	Packs / case	Burgers/ case	Net weight / case	Pallet Height (incl. pallet)	Cases / layer	Layers / pallet	Cases per pallet
		4	11	44	6.6 kgs	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	0.57kg	0.0kg	0.01kg	0.005kg	1.02kg	7.62kg		
	Tape colour	Liner colour	Case Dimensions			EAN code :			
	Red	Blue	(L) 378mm	(W) 285mm	(H) 210mm	5407004780320			
Product Coding System		Case Code 7519	Best Before Date (17/01/2026)		Lot number (LOT 01)				
Storage Instructions		Store below -18°C Once defrosted do not refreeze							
Cooking Instructions		<p>Cook from thawed on a plate grill (pre-heated to 177°C) for 4.5 to 5 minutes (turning after 2 minutes) until the juices run clear and an internal cooked core temperature of 75°C is achieved. Allow to stand for 1 minute before serving.</p> <p>Cook from frozen on a plate grill (pre-heated to 177°C) for 6.5 to 7 minutes (turning every 3 minutes) until the juices run clear and an internal cooked core temperature of 75°C is achieved. Allow to stand for 1 minute before serving.</p>							
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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 Email: customerservice@rangelandfoods.com
 Web: www.rangelandfoods.com

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

SUPERCHILLED HANDMADE STYLE BURGER 44 x 150g (11 packs x 4 burgers)

Fabriqué en /
Geproduceerd in : IE 717 EC

Ingrédients : Viande de boeuf 99%, Sel, poivre.
Ingrediënten: Rundsvlees 99%, zout, peper.

Bereidingsadvies: Ontdooien in de koelkast tussen 0°C en 3°C. Grillen op de bakplaat(177°C) voor ongeveer 4,5 - 5 minuten, tot een kerntemperatuur van >75°C.
Ontdooien and bewaren tussen 0 en 3°C. Eenmaal ontdooid niet meer invriezen.
Avis de préparation: Décongeler au frigo entre 0 et 3°C. Cuire sur plaque ou grill (177°C) pendant 4,5 - 5 minutes jusqu'à une température interne de >75°C.
Décongeler et stocker entre 0 et 3°C. Ne pas recongeler après décongelation

A conserver a une temperature en dessous de -18°C
Te bewaren op een minimum temperatuur van -18°C

Produit pour / Geproduceerd voor : Spuntini Group,
Roterijstraat 145, 8790 Waregem
Tel +32(0) 56 61 11 55 Fax +32(0) 56 61 36 17

Poids net /
Netto Gewicht : 6.6kg

Voedingswaarde informatie per 100 g /	
Valeurs nutritionnelles pour 100 g	
Energie:	1150 kJ / 275 kcal
Vetten / Lipide :	20.6 g
waarvan verzadigd / dont saturés:	8.5 g
Koolhydraten / Glucides :	0.1 g
waarvan Suiker / dont sucres :	<0.1 g
Eiwit / Protéine :	22.3 g
Zout / Sel:	0.8 g

Bevroren op / Congelé le : 17 / 01 / 2025

Date limite de consommation / Te gebruiken tot: 17 / 01 / 2026

7519 Lot nr: 00 12 : 51





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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 3°C 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 3°C 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 3°C). 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 ontdooit 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 3°C hasta 7 días después de sacarlos del congelador. Determine la fecha de caducidad agregando 7 días desde la fecha de extracción del congelador, registrelo 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 Murray

Technical Manager, Rangeland Foods Ltd.,

Date: 17th January 2025

Rev 1.

Customer Specification Approval:

Company Name: _____

Approval Sign Off Date : _____

Date: _____

Print Name: _____