

Product Specification:

Page 1 of 3

| | | | | | | | | |
|---|--|---|--|----------------------------|-------------------------------------|--|--|-------------------------|
| Item code; 50655 | | Product title; Spuntini Ultimate Big Bite 30 x 6oz | | | | | | |
| 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 | | | | | | |
| Product Description | | Individually quick frozen (IQF) beefburgers | | | | | | |
| Ingredient Declaration | | Beef(99%), Salt, Flavouring | | | | | | |
| Burger specification | Weight 170g | Interleaved Yes | IQF Yes | Scored No | Halal No | Shelf Life 12 months | | |
| Burger Dimensions (Frozen) | Left to right 118 – 125mm | | Front to back 125 – 132mm | | Thickness 16.5 – 17.5mm | | | |
| Packing specification | Burgers per pack | Packs / case | Burgers/ case | Net weight / case | Pallet Height (incl. pallet) | Cases / layer | Layers / pallet | Cases per pallet |
| | 1 | 30 | 30 | 5.1 kgs | 2 meters | 8 | 18 | 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) | |
| | 0.38kg | 0.026kg | 0.0kg | 0.01kg | 0.005kg | 0.42kg | 5.52kg | |
| | Tape colour | Liner colour | Case Dimensions | | | EAN code : | | |
| | Green | Blue | (L) 406mm | (W) 307mm | (H) 111mm | 5407004780375 | | |
| Product Coding System | | Case Code 655 | Best Before Date (17/01/2026) | | Lot number (LOT 01) | | | |
| Storage Instructions | | Store below -18°C Once defrosted do not refreeze | | | | | | |
| Cooking Instructions | Defrost in refrigerator (0 to 3°C) and cook : Option 1 : Bargrill (350°C) for 8 minutes (turning every 2 minutes) until an internal core temperature >75°C is achieved and juices run clear. Allow to stand for 1 minute before serving. Option 2 : Flat plate grill (177°C) for 8 minutes (turning every 2 minutes) until an internal core temperature >75°C is achieved and juices run clear. Allow to stand for 1 minute before serving. | | | | | | | |
| Product Characteristics – cooked | Taste | Beef Flavour, hint of salt | | | | | | |
| | Colour | Brown | | | | | | |
| | Appearance | Irregular shape, homemade appearance | | | | | | |
| Metal Detection | Monitoring Frequency | Sensitivity | | | | Verification Frequency | | |
| | Burger | Continuous (each burger) | 1.5mm Ferrous, 1.5mm Non Ferrous, 2mm 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 | | |
| <u>E - coli</u> | ≤ 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 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 | 1133 |
| Energy - kcal | 271 |
| Fat | 20.0 |
| - Saturated | 7.9 |
| Carbohydrates | 0.1 |
| - sugars | <0.1 |
| Protein | 22.8 |
| Salt | 0.6 |

Nutritional data by calculation only

Case Label

Position: centered on side of case

**ULTIMATE BIG BITE
30 x 170g
BEEFBURGERS**

Ingrédients : Viande de bœuf (99%), sel, Aromatisant.
Ingrédients : Rundvlees (99%), zout, Smaakstoffen..

Pour de meilleurs resultats la cuisson doit se faire a partir du produit congele,
le temperature a la fin de cuisson devra etre au minimum de 75°C / Voor de
beste resultaten werken met een nog bevroren product, garen tot een
kerntemperatuur van minimum 75°C

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

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

655 THT/DLUO/BB: 17/01/2026 LOT: 00 14:47

| | |
|---------------------------------------|--------------------|
| Voedingswaarde informatie per 100 g / | |
| Valeurs nutritionnelles pour 100 g : | |
| Energie: | 1133 kJ / 271 kcal |
| Vetten / Lipide : | 20.0 g |
| waarvan verzadigd / dont saturés: | 7.9 g |
| Koolhydraten / Glucides : | 0.1 g |
| waarvan Suiker / dont sucres : | <0.1 g |
| Eiwit / Protéine : | 22.8 g |
| Zout / Sel: | 0.6 g |



Fabriqué en / Geproduceerd in : IE 717 EC

Poids net / Netto Gewicht : 5.10kg

Issued by:

Helen Marray

Technical Manager, Rangeland Foods Ltd.,

Date: 17th January 2025
Rev 4.

Customer Specification Approval:

Company Name: _____

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

Print Name: _____