

## Product Specification:

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<b>Item code; 50562</b>	<b>Product title; Spuntini Flamed Steakburger 48 x 113g*</b>
<b>Country of Origin</b>	Ireland
<b>Beef Country of Origin</b>	Ireland
<b>Production Facility</b>	Plant number IE 717 EC, Lough Egish, Castleblayney, Co. Monaghan, Ireland
<b>Product Description</b>	Individually quick frozen (IQF) beefburgers

<b>Ingredient Declaration</b>	<p>Beef 95%, Textured <b>SOYA</b> Protein, Onion Powder, Salt, Dried Glucose Syrup, Gluten Free <b>OAT</b> Fibre, Hydrolysed Vegetable Protein (<b>SOYA</b>, Maize), Pea Fibre.</p> <p>*Oats used in this product are gluten free and have been specially produced, prepared and processed in a way to avoid contamination by cereals containing gluten.</p>
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<b>Burger specification</b>	<b>Weight</b> 113g (*pre-flamed)	<b>Interleaved</b> No	<b>IQF</b> Yes	<b>Scored</b> Yes	<b>Halal</b> No	<b>Shelf Life</b> 12 months
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<b>Burger Dimensions</b>	<b>Left to right</b> 115 - 120mm	<b>Front to back</b> 130 - 135mm	<b>Thickness</b> 10 - 11mm
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<b>Packing specification</b>	<b>Burgers per pack</b>	<b>Packs / case</b>	<b>Burgers/ case</b>	<b>Net weight / case</b>	<b>Pallet Height (incl. pallet)</b>	<b>Cases / layer</b>	<b>Layers / pallet</b>	<b>Cases per pallet</b>
	48	1	48	5.29kgs	1.8 metres	8	18	144

<b>Packaging Information</b>	<b>Weight corrugated case</b>	<b>Weight Liner/ bag</b>	<b>Weight Paper Interleave</b>	<b>Weight sealing tape</b>	<b>Weight Label</b>	<b>Gross Weight - (kg) Packaging</b>	<b>Gross Weight (kg) (Product &amp; Packaging)</b>
	0.25kg	0.026kg	0.0kg	0.01kg	0.005kg	0.29kg	5.58kg
	<b>Tape colour</b>	<b>Liner colour</b>	<b>Case Dimensions</b>			<b>EAN code :</b>	
	Blue	Blue	(L) 404mm	(W) 303mm	(H) 110mm	5407004780351	

<b>Product Coding System</b>	Case Code 562	Best Before Date (27/04/2027)	Lot number (Lot 01)
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<b>Storage Instructions</b>	Store below -18°C Once defrosted do not refreeze
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<b>Cooking Instructions</b>	This is a raw product, cook from frozen Cook from frozen on <b>flat plate grill</b> (177°C) for 4.5 minutes (turning after 2.5 minutes) until an internal core temperature of >75°C is achieved and juices run clear.
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<b>Product Characteristics – cooked</b>	Taste	Flamed grill beef Flavour, hint of onion
	Colour	Brown
	Apperance	Round

<b>Metal Detection</b>	<b>Monitoring Frequency</b>	<b>Sensitivity</b>	<b>Verification Frequency</b>
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 = $5 \times 10^6$ cfu/g or where >2/5 results fall between m and M
<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 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	NO	N/A	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

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Nutritional Information	Gram per 100g
Energy - kJ	1219
Energy - kcal	292
Fat	22.4
- Saturated	8.8
Carbohydrates	1.6
- sugars	0.5
Protein	21.0
Salt	0.7

Nutritional data by calculation only



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**Case Label**

**Position:** centered on side of case

**FLAMED STEAKBURGER**

**48 x 113.4g Poids Pré flambé / Gewicht pre-flamed**

Ingrédients : Boeuf 95%, protéines de **SOJA** texturées, Poudre d'oignon, Sel, Sirop de glucose séché, Fibres **d'avoine** sans gluten, Protéines végétales hydrolysées, (**SOJA**, Maïs), Fibre de pois.

Ingrediënten : Rundvlees 95%, getextureerd **SOJA**-eiwit, Ajuinpoeder, Zout, gedroogde glucosestroop, Glutenvrije **HAVER**vezel, Gehydrolyseerde plantaardige eiwitten (**SOJA**, Maïs), Erwttenvezels.

Fabriqué en / Geproduceerd in : IE 717 EC

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, Nijverheidslaan 70, 8540 Deerlijk, Belgium  
Tel +32(0) 56 61 11 55 Fax +32(0) 56 61 36 17

**ingevroren op / Surgelé le: 27/04/2026**

**562 THT/DLUO/BB 27/04/2027**

Poids net /  
Netto Gewicht : 5.29kg



Voedingswaarde informatie per 100 g /	
Valeurs nutritionnelles pour 100 g :	
Energie:	1219 kJ / 292 kcal
Vetten / Lipide :	22.4 g
waarvan verzadigd / dont saturés :	8.8 g
Koolhydraten / Glucides :	1.6 g
waarvan Suiker / dont sucres :	0.5 g
Eiwit / Protéine :	21.0 g
Zout / Sel:	0.7 g

**LOT: 01**

**16:25**

**Issued by:**

*Helen Marray*

Technical Manager, Rangeland Foods Ltd.,

**Date:** 27<sup>th</sup> April 2026

**Rev 10.**

**Customer Specification Approval:**

**Company Name:** \_\_\_\_\_

**Approval Sign Off :** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Print Name:** \_\_\_\_\_