

Product Specification:

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Item code; 50652		Product title; Spuntini Flamed Steakburger 84 x2oz*											
Country of Origin		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 95%, Textured SOYA Protein, Onion Powder, Salt, Dried Glucose Syrup, Gluten Free OAT Fibre, Hydrolysed Vegetable Protein (SOYA , Maize), Pea Fibre. *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.											
Burger specification		Weight 56.7g (*pre-flamed)		Interleaved No		IQF Yes		Scored No		Halal No		Shelf Life 12 months	
Burger Dimensions			Left to right 93 - 96mm			Front to back 105 - 110mm			Thickness 7 - 8mm				
Packing specification	Burgers per pack	Packs / case	Burgers/ case	Net weight / case	Pallet Height (incl. pallet)	Cases / layer		Layers/ pallet		Cases per pallet			
	84	1	84	4.76 kgs	2.2 meters	10 cases on flat x 13 rows high		plus 3 cases on end (long side of pallet) x 7 rows high		151			
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)				
		0.19kg	0.02kg	0.0kg	0.01kg	0.005kg	0.23kg		4.99kg				
		Tape colour	Liner colour	Case Dimensions			EAN code :						
		Green	Blue	(L) 357mm	(W) 246mm	(H) 138mm	5407004780276						
Product Coding System		Case Code 652		Best Before Date (21/04/2026)			Lot number (Lot 01)						
Storage Instructions		Store below -18°C Once defrosted do not refreeze											
Cooking Instructions		This is a raw product, cook from frozen Cook from frozen on flat plate grill (177°C) for 2.5 to 3 minutes (turning after 1.5 minutes) until an internal core temperature of >75°C is achieved and juices run clear.											
Product Characteristics – cooked		Taste		Flamed grill beef Flavour, hint of onion									
		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
<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

*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.

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

Case Label

Position: centered on side of case

FLAMED STEAKBURGER
84 x 56.7g Poids Pré flambé / Gewicht pre-flamed

Ingédients : 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 EU

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 kemtemperatuur 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



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

Poids net / Netto Gewicht : 4.76kg

ingevroren op / Surgelé le: 21/04/2026

652 THT/DLUO/BB: 21/04/2027

LOT: 01

18:58

Issued by:

Helen Marray

Technical Manager, Rangeland Foods Ltd.,

Date: 21st April 2026

Rev 4.

Customer Specification Approval:

Company Name: _____

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

Print Name: _____