

## Product Specification:

Page 1 of 3

<b>Item code; 50274</b>		<b>Product title; Spuntini Beastie-Burger Flamed Halal 48 x 145gr</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>		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.  *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.								
<b>Burger specification</b>		<b>Weight</b> 145g *Pre-flamed	<b>Interleaved</b> No	<b>IQF</b> Yes	<b>Scored</b> Yes	<b>Halal</b> Yes	<b>Shelf Life</b> 12 months			
<b>Burger Dimensions (Frozen)</b>		<b>Left to right</b> 115 – 120mm		<b>Front to back</b> 130 – 138mm		<b>Thickness</b> 13 – 14mm				
<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	6.8 kgs	1.8 meters	8	15	120	
<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>			
	0.27kg	0.024kg	0.0kg	0.005kg	0.003kg	0.3kg	7.1kg			
	<b>Tape colour</b>	<b>Liner colour</b>	<b>Case Dimensions</b>				<b>EAN code :</b>			
	Clear	Blue	(L) 405mm	(W) 305mm	(H) 125mm	5407004780337				
<b>Product Coding System</b>		Case Code 274	Best Before Date (12/06/2026)			Lot number (LOT 01)				
<b>Storage Instructions</b>		Store below -18°C Once defrosted do not refreeze								
<b>Cooking Instructions</b>		This is a raw product, cook from frozen For best results cook from frozen on flat plate grill (177°C) for 6.5 to 7 minutes (turning every 3 minutes) until an internal core temperature >75°C is achieved and juices run clear.								
<b>Product Characteristics – cooked</b>		Taste	Flame grilled savoury onion flavour							
		Colour	Brown							
		Appearance	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

\*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	1240
Energy - kcal	297
Fat	22.9
- Saturated	9.1
Carbohydrates	1.5
- sugars	0.4
Protein	21.0
Salt	0.6

Nutritional data by calculation only

**Case Label**

**Position:** centered on side of case

**Beastie-Burger Flamed Halal**  
**48 x 145gr Poids Pré flambé / Gewicht pre-flamed**

**Ingrédients :** Boeuf certifié Halal 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 :** Gecertificeerd Halal Rundvlees 95%, getextureerd **SOJA**-eiwit, Ajuinpoeder, Zout, gedroogde glucosestroop, Glutenvrije **HAVER**vezel, Gehydrolyseerde plantaardige eiwitten (**SOJA**, Maïs), Erwtvezels.

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 minimumtemperatuur 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

Poids net /  
 Netto Gewicht : 6.8kg



Voedingswaarde informatie per 100 g /	
Valeurs nutritionnelles pour 100 g :	
Energie:	1240 kJ / 297 kcal
Vetten / Lipide :	22.9 g
waarvan verzadigd / dont saturés:	9.1 g
Koolhydraten / Glucides :	1.5 g
waarvan Suiker / dont sucres :	0.4 g
Eiwit / Protéine :	21.0 g
Zout / Sel:	0.6 g

**ingevroren op / Surgelé le: 20/04/2026**

**274 THT/DLUO/BB: 20/04/2027**

**LOT: 01 1 8 : 1 8**

**Issued by:**

*Helen Murray*

Technical Manager, Rangeland Foods Ltd.,

**Date:** 20<sup>th</sup> April 2026  
**Rev 5.**

**Customer Specification Approval:**

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

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

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