

Product Specification:

Page 1 of 3

Item code; 50833	Product title; Spuntini Halal 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.
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Burger specification	Weight 56.7g (*pre-flamed)	Interleaved No	IQF Yes	Scored No	Halal Yes	Shelf Life 12 months
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Burger Dimensions	Left to right 93 - 96mm	Front to back 105 - 110mm	Thickness 7.1 – 7.7mm
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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 Red	Liner colour Blue	Case Dimensions (L) 357mm (W) 246mm (H) 138mm			EAN code : 5407004780313	

Product Coding System	Case Code 833	Best Before Date (21/04/2027)	Lot number (Lot 01)
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Storage Instructions	Store below -18°C Once defrosted do not refreeze
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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.
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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

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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	0.7

Nutritional data by calculation only

Case Label

Position: centered on side of case

FLAMED STEAKBURGER HALAL
84 x 56.7g 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 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

Poids net /
Netto Gewicht : 4.76kg

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: 21/04/2026

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

LOT: 01

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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: _____