



Product Specification:

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Item code; A15117		Product title; Flamed Steakburger 36 x 220g						
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 220g* *Pre-Flamed	Interleaved No	IQF Yes	Scored Yes	Halal No	Shelf Life 12 months		
Burger Dimensions	Left to right 182 - 187mm		Front to back 145 - 150mm		Thickness 10.2 – 11.2mm			
Packing specification	Burgers per pack	Packs / case	Burgers/ case	Net weight / case	Pallet Height (incl. pallet)	Cases / layer	Layers / pallet	Cases per pallet
	36	1	36	7.87kgs	2.2 metres	8	15	120
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)	
	0.27kg	0.024kg	0.0kg	0.01kg	0.003kg	0.31kg	8.18kg	
	Tape colour Blue	Liner colour Blue	Case Dimensions (L) 405mm (W) 305mm (H) 125mm			EAN code : 5407004781037		
Product Coding System	Case Code 1019	Best Before Date (21/04/2027)			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 4.5 minutes (turning after 2.5 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						
	Apperance	Rectangular						
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
E - coli	$\leq m$ 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**
36 x 220g 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 glucosetroop, 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 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
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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 : 7.87kg

ingevroren op / Surgelé le: 21/04/2026**1019 THT/DLUO/BB: 21/04/2027****LOT: 01****16:58****Date:** 21st April 2026
Rev 4.**Customer Specification Approval:****Company Name:** _____**Approval Sign Off:** _____ **Date:** _____**Print Name:** _____