

Product Specification:

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Item code; 51033		Product title; Hybrid Burger Flamed Belgout 40 x 113g Halal						
Country of Origin		Republic of Ireland						
Production Facility		Plant number IE 717 EC, Lough Egish Food Park, Castleblayney, Co. Monaghan, Ireland						
Product Description		Individually quick frozen (IQF) beefburgers						
Ingredient Declaration		Ingredients: Halal Beef (64%), Onions, Water, Beef Fat (5%), Rice Flour, Pea Protein, Yeast Extract, Pea Flour, Potato Fiber, SOYA Flour, Salt, Vegetable Fibre, WHEAT Flour, Hydrolysed Vegetable Protein (SOYA , Maize), Flavouring, Stabilisers (E425ii, E415), Spice, Oat Fiber, Rusk(WHEAT), Herb.						
Burger specification		Weight 113g* *Pre-Flamed		Interleaved No	IQF Yes	Scored No	Halal Yes	Shelf Life 12 months
Burger Dimensions		Left to right 115 - 122mm			Front to back 115 - 122mm		Thickness 11.5 – 12.5mm	
Packing specification	Burgers/ case	Net weight / case	Pallet Height (incl. pallet)	Cases / layer		Layers/ pallet		Cases per pallet
	40	4.45 kgs	2 meters	20 cases every 2 layers (2 rows x 8 on flat, 1 row x 4 on end down the middle of pallet)		Cases on flat x 13, cases on end x 7		132
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)	
	0.26kg	0.0175kg	0.0kg	0.01kg	0.005kg	0.29kg	4.74kg	
	Tape colour	Liner colour	Case Dimensions			EAN code :		
	Yellow	Blue	(L) 280mm	(W) 280mm	(H) 150mm	5407004782331		
Product Coding System		Case Code 1033	Best Before Date (30/07/2026)			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 5 to 6 minutes (turning every 2 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	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	



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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 $m = 500$ cfu/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	NO	N/A	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 >10 mg/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

Nutritional Information	Gram per 100g
Energy - kJ	1147
Energy - kcal	274
Fat	22.2
- Saturated	8.8
Carbohydrates	4.2
- sugars	0.8
Protein	14.5
Salt	1.3

Nutritional data by calculation only

Registered Office as above. Registered in Ireland No. 478355. VAT Registration No. IE 9732691R
Directors: J.F.Lucey B.E., M.B.A., J.T. Lucey B.Eng,

Case Label

Position: centered on side of case

Hybrid Burger Flamed Belgout Halal

40 x 113g Poids Pré flambé / Gewicht pre-flamed



Ingrédients : Bœuf (64 %), oignons, eau, graisse de bœuf (5 %), farine de riz, protéine de pois, extrait de levure, farine de pois, fibres de pomme de terre, **farine de soja**, sel, fibres végétales, **farine de blé**, protéine végétale hydrolysée (**soja**, maïs), arôme, stabilisants (E425ii, E415), épice, fibre d'avoine, chapelure (**blé**), herbes. **Allergènes : soja, blé**
Ingrediënten : Rundvlees (64%), uien, water, rundervet (5%), rijstbloem, erwteneiwit, gistextract, erwtbloem, aardappelvezel, **sojabloem**, zout, plantaardige vezels, **tarwebloem**, gehydrolyseerd plantaardig eiwit (**soja**, maïs), aroma, stabilisatoren (E425ii, E415), specerij, havervezel, paneermeel (**tarwe**), kruiden. **Allergenen : soja, tarwe**

Pour de meilleurs résultats la cuisson doit se faire à partir du produit congelé, la température à la fin de cuisson devra être 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 à une température en dessous de -18°C
Te bewaren op een minimumtemperatuur van -18°C

Produit en Irlande pour / Geproduceerd in Ierland voor :
Spuntini, Nijverheidslaan 70, 8540 Deerlijk, Belgium
Tel +32(0) 56 61 11 55

Fabriqué en /
Geproduceerd in : IE 717 EC

Poids net /
Netto Gewicht : 4.45 kg

Voedingswaarde informatie per 100 g /	
Valeurs nutritionnelles pour 100 g :	
Energie:	1147 kJ / 274 kcal
Vetten / Lipide :	22.2 g
waarvan verzadigd / dont saturés :	8.8 g
Koolhydraten / Glucides :	4.2 g
waarvan Suiker / dont sucres :	0.8 g
Eiwit / Protéine :	14.5 g
Zout / Sel:	1.3 g

Ingevroren op / Surgelé le: 30/07/2025

1033 THT/DLUO/BB: 30/07/2026

LOT: 01

11:53

Issued by:

Helen Murray

Technical Manager, Rangeland Foods Ltd.,

Date: 30th July 2025

Rev 0.

Customer Specification Approval:

Company Name: _____

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

Print Name: _____