



PENNY LANE ECONOMY BURGERS

Product Description:

Individually quick frozen Burger in portion controlled average sizes of:

57 g	170g
113 g	226g
113g Chunky	

Packaging Description:

Each case weighs 2.72 kilos (6lbs) or 5.44kg (12lb)

Pre-printed corrugated cardboard box sealed on the underside with clear tape and a top of the box sealed with colour coded pre-printed tape with product description and ingredient declaration.

Product packed internally in 6 x 8 x 57g or 6 x 8 x 113g, interleaved and within a blue poly liner

Ingredient Declaration:

Beef (27%), Pork (21%), Water, Beef hearts, Mechanically recovered chicken , **Rusk**, Onion, Vegetable starch, **Soya protein**, Salt, Stabiliser (E450b), Sugar, Flavour enhancer (E621), Garlic powder, **Preservative (E221)** Colour (E150c), Hydrolysed vegetable protein (**soya**), Antioxidant (E300), Vegetable oil, Citric acid, Anti-caking agent, (E552), Herb extract, Spice extract, Onion extract.

Allergens – contains Wheat, Soya, Sulphites

Labelling:

Manufacturers name/telephone number, product description, storage and usage instructions and weight pre-printed on the box. Ingredients declaration is printed on either the colour coded tape used to seal the box, a label or the box itself. Production code and best before date ink jetted onto the side of the box.

Issue	Document reference	Prepared by	Last Review date
11	PLF Economy Burger	Paul Tunnell	31.10.14

Chemical Analysis:

Nb: results are expressed as percentages.

Protein = N x 6.25 (N factor for meat = 3.63)

Carbohydrate determine by difference

8 hydroxyproline determined by the BS4401 method

	Per 100g
Energy	183 kcal
	771 kj
Protein	14.9
Carbohydrate	7.2
Of which sugars	1.3
Fat	10.8
Of which saturates	4.3
Fibre	0.8
Sodium	0.64
Total Meat Content	48%

Microbiological Standards

	Target	Maximum
Total Viable Count	1×10^5	1×10^7
E.Coli (type 1)	1×10	1×10^3
Staph. aureus	1×10^2	1×10^3
Salmonella	Absent in 25g	

Temperature:

Product is blast frozen in a spiral freezer to approximately -11oC. Product is then stored and transported at a minimum temperature of -18°C.

Product temperature < -15oC.

Manufacture

Raw Materials:

- Raw materials are sourced from approved suppliers and checked on receipt against safety and quality standards.
- Frozen meat will undergo “tempering” at a temperature of 0°C to -6°C for a minimum of 48 hours to facilitate its movement through the flaking and/or mixing equipment
- Dry goods will be wrapped until required to protect them from the environment, sources of contamination and potential damage
- Packaging will be kept free from contamination.

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Manufacture (Continued)

Processing:

1. Tempered frozen meat blocks are manually de-boxed and broken down through a flaker and/or mincer
2. Meat is batch weighed in accordance with the recipe/specification
3. Dry goods are manually batch weighed in accordance with the recipe/specification
4. Minced/flaked meat and dry goods are blended and reduced in a mixer grinder to a pre set sequence and time to ensure that the resulting mixture is of a uniform consistency
5. The mixture is emptied into stainless steel tote bins prior to forming into interleaved portions
6. Portioned burgers are check weighed and then blast frozen.
7. All finished products are check weighed and metal detected to the following tolerances:
 - Ferrous 2.50mm
 - Non Ferrous 2.80mm
 - Stainless Steel 4.00mm
8. Samples of randomly selected products are cooked to establish end user quality

Pallet Configuration:

Pallets can be made up of single or mixed product lines

48 x 113g		48 x 57g	
Cases per pallet:	150	Cases per pallet:	280
Cases per layer:	10	Cases per layer:	14
Layers per pallet:	15	Layers per pallet:	20
48 x 113g (Chunky)		24 x 113g	
Cases per pallet:	120	Cases per pallet:	216
Cases per layer:	10	Cases per layer:	12
Layers per pallet:	12	Layers per pallet:	18
30 x 170g		24 x 226g	
Cases per pallet:	120	Cases per pallet:	120
Cases per layer:	8	Cases per layer:	8
Layers per pallet:	15	Layers per pallet:	15

Pallets will be securely over wrapped with stretch film prior to despatch and clearly labelled with customer name and destination.

Cooking Instructions

For best results: -

Griddle or Char-Grill from frozen, turning occasionally.

Ensure burger is fully cooked before serving.

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