

	File Ref	<h1>Specification sheet</h1>	Issue 1	
	1.3.7.2.10		Created 18/02/2014	Reviewed 18/02/2014
			Authorised by Quality Manager	

PRODUCT NAME: Halal Cheese Burger

PV FRANCE PRODUCT CODE: MF016 – MF015

OUTER BOX BAR CODE: TBC

PRODUCT BAR CODE: None

BATCH CODE DEFINITION: production date

LEGAL DESCRIPTION:

Fully baked sliced ciabatta bread filled with fully cooked beef burger, processed red cheese and hot chili tomato sauce, ready-to-eat.



INGREDIENTS DECLARATION:

ciabatta bread [**Wheat** flour (with added Calcium , Iron, Niacin, Thiamin), water, vegetable oil (rapeseed oil, antifoaming agent: E900), sea salt, yeast (yeast, Rehydrating agent E491), improver (**wheat** flour)], beef burger [Beef(80%), Beef Fat, Textured soya protein (**soya**Flour, Colour (E150c)); Onion, Seasoning (Salt,**wheat**Flour, Dextrose, Emulsifier (E450); Antioxidant (E330); Chargrill Flavouring (**Milk**)], processed red cheese [cheese (**milk**), vegetable oil, modified potato starch, emulsifier: E331, natural cheese flavouring, preservative: E200, natural colour (Beta carotene, paprika extract)], hot chili tomato sauce [Water, chopped tomatoes, tomato puree, vinegar, sugar, stabiliser: modified starch E1414, silverskin onions (**sulphur dioxide**), chilli powder, lemon juice (**sulphur dioxide**), salt, red pepper, crushed chillies, garlic powder , preservative: potassium sorbate E202, acidity regulator: citric acid E330, basil, oregano, stabiliser: xanthan gum E415, colour: natural caramel E150a, coriander]

Allergens are displayed in bold.

All constituent parts meet relevant UK and EEC regulations.

INGREDIENT BREAKDOWN

Ingredient	Quantity	Weight	percentage	Supplier	EEC No	Country of manufacturing	Origin of the meat/milk
Fresh burger bun	1	60g	42%	PV France		UK	
Fully cooked beef burger		60g	42%	Glendale foods	UK FC 017 EC	UK	UK, IE
Processed cheese	1	12.5g	9%	Exton Foods	UK MN 100 EC	UK	UK, IE
Hot chili Tomato sauce		10g	7%	Piquant		IT	
Total		142.5g	100%				

ALLERGEN LABELLING DATA:

	Product	Manufacturing area
Free from celery	Yes	Yes
Free from cereal containing gluten	No	No
Free from crustaceans (shellfish)	Yes	Yes
Free from eggs	Yes	No
Free from fish	Yes	No
Free from lupine	Yes	Yes
Free from milk & lactose	No	No

DIMENSIONS:

Weight (g)	140(+/- 10%)
Length (mm)	/
Width (mm)	/

MICROBIOLOGY:

	Target (CFU/g)
<i>E.coli</i>	<20
<i>Listeria monocytogenes</i>	<100
<i>Salmonella</i>	absence in 25g

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Free from molluscs	Yes	Yes
Free from mustard	Yes	Yes
Free from nuts, nuts oils & nut derivatives	Yes	Yes
Free from peanuts	Yes	Yes
Free from sesame seeds	Yes	Yes
Free from soybeans	No	No
Free from sulphur dioxide & sulphites > 10 ppm	No	No

NUTRITIONAL INFORMATION (Typical Composition cooked):

	GDA	PER 100g	% GDA	Per Portion	% GDA
Energy KJ:		826.05		1177.125	
Energy kcal:	2000	309.25	15.46%	440.675	22.03%
Protein (g's):	45	10.24	22.76%	14.5975	32.44%
Carbohydrate (g's):	230	2.93	1.28%	4.18	1.82%
of which sugars (g's)	90	1.06	1.18%	1.5125	1.68%
Fat (g's)	70	16.69	23.84%	23.78	33.97%
of which saturates (g's):	20	7.10	35.50%	10.1175	50.59%
Fiber (g's):	24	0.20	0.82%	0.28	1.17%
Sodium (g's):	2.4	0.55	22.75%	0.778	32.42%
Salt Equivalent (g's):	6	1.36	22.75%	1.945	32.42%

Results obtained by calculation

CERTIFICATION AND CLAIMS:

BRC	Yes
GM free	Yes
Meat Free	No
Suitable for vegans	No
Halal	Yes
Nuts Free	No

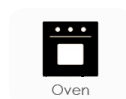
SHELF LIFE AND STORAGE CONDITIONS:

Best before: 12 months from production date.
Keep frozen at -18°C.

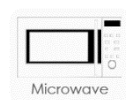
PALLET BREAKDOWN:

Case count	12
Net weight	1.68
Gross weight	2.08
Cases / layer	10
Layer / pallet	18
Cases / pallet	180
Pallet height (mm)	1644
Pallet weight (kg)	374.4
Pallet type	UK

COOKING ADVICE:



N/A



Heat the frozen product in microwave (700W) in its packaging during 1 min 30 – 2 min at full power. As microwave may vary, it may be necessary to amend these times. Ensure product is heated thoroughly before serving



N/A

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PACKAGING DESCRIPTION:

Packaging	Description	Material	Colour	Dimension	Weight	Grade	Regulation
Primary	Ovenable perforated film	Polyester	printed	300mmx120mm	2g	Food	(EC)10/2011
Secondary	Corrugated box	200M/150B/200T	white	390x295x83mm		No	Corrugated box
Tertiary	none						

OTHER STATEMENT:

Product manufactured in UK