

PRODUCT SPECIFICATION

<u>PRODUCT</u>	Burger Mix 80
<u>PRODUCT CODE</u>	W825
<u>DECLARATION</u>	Rusk, { Wheat flour, Contains (Calcium Carbonate, Iron, Niacin, Thiamin), Salt}, Wheat flour (Contains Calcium, Iron, Niacin, Thiamin), Salt, Hydrolysed Vegetable Protein (Soya), Onion Powder, Flavour Enhancer E621, Spices, Stabiliser E451, Preservative E221 (Sulphites), Herb, Acidity Regulator E330, Antioxidant E300, Colour E120, Natural Onion Flavouring.

***Allergens highlighted in bold**

<u>Application/Usage</u>	For use in <i>Burger</i> mix at a max usage rate of 7.50%. <i>Typical recipe</i> for Burger includes the addition of Cereal (Rusk) and water.
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<u>COUNTRY OF MANUFACTURE</u>	Ireland
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<u>SENSORY ANALYSIS</u>	Taste	Spicy/Savoury
	Appearance	Beige
	Odour	Spicy/Savoury

<u>ANALYTICAL</u>	Weight:	0.34 KG
	Fine Powder	100% sieved through 1410 microns.

<u>CHEMICAL</u>	Salt (Added)	19.46%
	Sulphur Dioxide	0.60%

<u>MICROBIOLOGICAL ANALYSIS</u>	(Typical Values)	
	Total Viable Count	1,000,000 cfu/g max
	Yeast & Mould	10,000 cfu/g max.
	E. Coli	10 cfu/g
	Coliform	5,000 cfu/g.
	Salmonella	Absent in 25gms.

**Additive details ref legislation 1333/2008,601/2014 (amending Annex II - 1333/2008)
Reg 1129/2011 & Reg 231/2012**

All additives in this seasoning blend comply with their specifications as outlined in Regulation (EC No. 231/2012) detailing specifications for food additives.

Additive	Level permitted In Meat Preparations 853/2004	Inclusions /Comments	Recommended usage of 7.50% (of batch volume)
Stabilizer E451	5000 ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Burger meat with a minimum vegetable and/or cereal content of 4% mixed within the meat.	'Complies with legislation.'
Flavour Enhancer E621	Quantum Satis	Regulation 1333/2008, Section 12.2.2, Seasonings and Condiments; E621 is permitted in Seasonings and Condiments at <i>quantum satis</i> levels	'Complies with legislation.'
Colour E120	100ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance).	'Complies with legislation.'
Antioxidant E300	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added.	'Complies with legislation.'
Acidity Regulator E330	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added.	'Complies with legislation.'
Preservative E221	450ppm	Reg EC No1333/2008 Burger meat with a minimum vegetable and /or cereal content of 4% mixed within the meat.	'Complies with legislation.'

PROCESSING AIDS

Regulation 1169/2011 Article 20 "Omission of constituents of food from the list of ingredients"

B (ii): which are used as processing aids.

Processing aids contained in Seasoning:

PROCESSING AID	"CONTAINED IN"
E551 Silicone Dioxide	Onion Powder
E535 Sodium ferrocyanide	Salt
Sunflower Oil	Seasoning Blend

NUTRITIONAL /100G

Typical values

Energy (kcal)	289.00
Energy (KJ)	1223.00
Fat (g)	1.70
Of which saturates (g)	0.30
Carbohydrates (g)	58.50
Of which sugars (g)	3.30
Protein (g)	9.90
Salt Equivalent (g)	18.40

PACKAGING

Packaging	Blue Film, Outer: Box
Seals	Heat sealed.
Units per Pallet	As requested
Type of pallet	Timber pallet with a cardboard on top of pallet.
Stacking Height	As requested.

DELIVERY/STORAGE

Delivery Temperature	Ambient environmental temperature
Optimum Conditions	Cool dry store
Special Precautions	Bag kept always sealed.
Shelf life	12 months

LABELLING DETAILS

Each bag will have the following details:

Name of product,
Product Code,
Batch No,
Pack size,
Best before date,
Allergens

METAL DETECTION

Each bag is passed through a metal detector:

4.0 mm Fe
4.0 mm non-Fe
4.0 mm Stainless Steel

GMO

Product is free from Genetically Modified Organisms

IRRADIATION

Product has not been irradiated

Allergen Declaration according to Directive 1169/2011/EC

	Y/N	Notes
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamult)	Y	Contains wheat.
Crustaceans (shellfish) or derivatives	N	
Eggs or derivatives	N	Not in product but Egg materials handled on site
Fish or derivatives	N	
Peanuts or derivatives	N	
Milk and milk derivatives	N	Not in product but Milk materials handled on site.
Nuts and derivatives	N	
Soya	Y	Present in hydrolysed vegetable protein.
Sesame & other seeds	N	
Celery, celeriac & derivatives	N	Not in product but Celery materials handled on site.
Mustard	N	Not in product but Mustard materials handled on site.
Sulphur dioxide & sulphites (>10mg/kg)	Y	Present in Preservative E221.
Lupin & derivatives	N	
Molluscs or derivatives	N	

WARRANTY

This product conforms to all current EU Food Regulations.

Authorised and approved for use by:

Key Ingredients	Customer:
Name: Varun Kishore T.R.	Name:
Position: Quality Control Coordinator	Position:
Date: 19 th April 2023	Date:

Please return a signed copy of this specification by mail: quality@keyingredients.ie or post to *Unit A3/4 Annacotty Business Park, Annacotty, Limerick, Ireland* within 10 working days. If this is not received, it will be presumed by Key Ingredients that this specification has been accepted and approved.