

## SPECIFICATION

Recipe #	Description	Usage Rate	Best Before Dates
68/3VX76-0	SE30185 ANTRIM BEEF BURGER		12 months from date of manufacture

### 1. Supplier Information

Foodmaker Limited  
12 Brunel Road  
Earlstrees Industrial Estate  
Corby  
Northants  
NN17 4JW

BRC Accredited Grade AA: Site Number 1737890  
Certification Body: SAI Global

### 2. Contact Information

Function	Contact	Position	Phone	E-Mail
Development Contact	Mandy Love	NPD Director	01536 400 560 (opt 6)	Mandy.Love@food-maker.co.uk
Specifications	Michelle Foster	Technical Manager	01536 400 560 (opt 5)	Michelle@food-maker.co.uk
Customer Service	Janet Renton	Customer Services Manager	01536 400 560 (opt 1)	Janet.Renton@food-maker.co.uk

### 3. Ingredient Listing

Ingredient	Country of Origin	Composition
RUSK (RUSK (WHEAT FLOUR (CALCIUM, IRON, NIACIN, THIAMIN) SALT ))	UK	33% - 38%
RUSK (ADDED CALCIUM CARBONATE, IRON, NIACIN, THIAMIN). SLT, RAISING AGENT E503(II) ( <b>Gluten - Cereals containing</b> )	UK	27% - 31%
SALT	UK	14% - 16%
ONION	India	8% - 14%
STABILISER E451(I)	China	5% - 9%
FLAVOUR ENHANCER E621	Indonesia	< 2%
NATURAL FLAVOURING onion meat enhancing flavour	UK UK	< 2%
PRESERVATIVE E223 ( <b>Sulphur Dioxide &amp; Sulphites</b> )	Italy	< 2%
YEAST EXTRACT yeast extract yeast extract	France, Brazil France	< 2%
ANTIOXIDANT E301 E331(III)	China	< 2%
SPICE mace	Indonesia	< 2%
SPICE EXTRACT pepper nutmeg cayenne	UK, India UK, India, Indonesia, Sri Lanka UK, India	< 2%
COLOUR E120	UK, Peru	< 2%

## 4. Allergen Information

**Contains Allergens:** GLUTEN - CEREALS CONTAINING, SULPHUR DIOXIDE & SULPHITES

Allergen	Present On Site	Present In Product
Gluten - Barley	NO	NO
Celery & Celeriac	<b>YES</b>	NO
Crustaceans	NO	NO
Egg	<b>YES</b>	NO
Fish	NO	NO
Gluten - Cereals containing	<b>YES</b>	<b>YES</b>
Lactose	NO	NO
Lupin	NO	NO
Milk	<b>YES</b>	NO
Molluscs	NO	NO
Mustard	<b>YES</b>	NO
Gluten - Oat	NO	NO
Peanut	NO	NO
Sesame Seeds	NO	NO
Soya	<b>YES</b>	NO
Sulphur Dioxide & Sulphites	<b>YES</b>	<b>YES</b>
Tree Nuts	NO	NO

We comply with Commission Directive 2006/142/EC of 22 December 2006 amending Annex IIIa of Directive 2000/13/EC of the European Parliament and of the Council listing the ingredients which must under all circumstances appear on the labelling of foodstuffs.

Foodmaker Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above as we handle cereals containing gluten as well as products such as soya, milk, celery, egg, mustard and sulphites in our manufacturing plant, unless specific allergen testing has been requested. NB: Development samples will not be tested.

## 5. Chemical Specification

(Typical Analysis)

<b>Salt Level</b>	13% - 16%
<b>Preservative</b>	0.36% - 0.60%
<b>Colour</b>	To be equal in solution to the last accepted delivery

## 6. Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,274 KJ 301 Kcal	-1,274 KJ -301 Kcal
<b>Fat</b> of which saturates	1.6g 0.3g	-1.6g -0.3g
<b>Carbohydrate</b> of which sugars	62.2g 4.4g	-62.2g -4.4g
<b>Protein</b>	9.1g	-9.1g
<b>Salt</b>	14.04%	-14.04%
<b>Sodium</b> calculated from raw material data	8,104.99mg	-8,104.99mg

<b>Sodium Equivalent</b> Na * 2.5	20.26%	-20.26%
<b>Fibre</b>	3.8g	-3.8g
Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.		

## 7. Suitability

Coeliacs	Vegetarians	Ovo-lacto Vegetarians	Vegans	Lactose Intolerance	Halal	Kosher
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 8. Hara

Ingredient	State	Max Shelf Life	Storage Temp	Ph	Water Activity	Salt Content	Moisture
RUSK	Granular	365	Ambient	0	0.15	1.660%	10%
PRESERVATIVE E223	Powder	730	Ambient	4.6	0.77	0.000%	0%
SPICE EXTRACT	Powder	180	Ambient	0	0.35	96.000%	0%
NATURAL FLAVOURING	Powder	365	Ambient	0	0.39	48.400%	6%
RAPESEED OIL (PROCESSING AID)	Liquid	365	Ambient	0	0	0.000%	0.05%
ANTIOXIDANT E301	Powder	730	Ambient	8	0.80	0.000%	0%
SPICE EXTRACT	Powder	180	Ambient	0	0.35	97.000%	12%
SPICE	Powder	1095	Ambient	0	0.70	0.000%	12%
ANTIOXIDANT E331(III)	Powder	730	Ambient	9	0.80	0.000%	0%
YEAST EXTRACT	Powder	720	Ambient	5.7	0.36	18.700%	6%
YEAST EXTRACT	Powder	1095	Ambient	5.9	0.38	20.000%	5%
RUSK (ADDED CALCIUM CARBONATE, IRON, NIACIN, THIAMIN). SLT, RAISING AGENT E503(II)	Powder	365	Ambient	0	0.18	1.560%	0.2%
ONION	Powder	1095	Ambient	0	0.70	0.000%	6%
SALT	Granular	560	Ambient	0	0.73	99.900%	0.05%
STABILISER E451(I)	Powder	1825	Ambient	10	0.73	0.000%	0%
SPICE EXTRACT	Powder	365	Ambient	0	0.35	98.800%	12%
COLOUR E120	Powder	720	Ambient	7	0	0.000%	3.9%
FLAVOUR ENHANCER E621	Powder	1095	Ambient	7.2	0.76	0.000%	0%
NATURAL FLAVOURING	Powder	365	Ambient	0	0.51	17.300%	6%

## 9. Microbiological Specification

(Typical Analysis)

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	Absent in 25g

## 10. Other Information

### Labelling

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

**Sieve Size**

3

**GM Material**

None.

**Allergenic Ingredient Policy**

Foodmaker Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.  
All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

**Allergenic Ingredients**

We comply with Commission Directive 2006/142/EC of 22 December 2006 amending Annex IIIa of Directive 2000/13/EC of the European Parliament and of the Council listing the ingredients which must under all circumstances appear on the labelling of foodstuffs.

- Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>
- Lupin and products thereof
- Molluscs and products thereof

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above as we handle cereals containing gluten as well as products such as soya, milk, celery, egg, mustard and sulphites in our manufacturing plant.

**Packaging**

All packaging complies with current UK & EU food contact legislation.

**Bag Type**

Blue ripp and flow sacks, heat sealed & batch coded.

**Outer Wrap**

Blue Stretch Wrap.

**Pallet**

Wooden.

**Storage/Transport**

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

**Health Hazard**

This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.

**Fire Hazard**

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

**Handling**

Use in a well ventilated area.

**Spillage/Disposal**

**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water.  
**Disposal:** In accordance with the control of pollution act 1974.

**Emergency First Aid Procedures**

**Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation.  
**Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed.  
**Inhalation:** Remove person to fresh air.

**IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**

**Legislation & Warranty Statement**

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Confidentiality**

This specification and the information contained within it remains the property of Foodmaker Ltd and must not be disclosed to any third party without the prior written consent of Foodmaker Ltd.

We have the policy of purchasing raw material against a given specification from approved suppliers. Whilst we will try to source raw materials from a specific country, for reasons of economic stability, crop and harvest variations, this may not always be possible. When stated, we will try to maintain the countries of origin of its raw materials; however we reserve the right to change the source of ingredients to meet demands of quality, price and availability.

The contents of this specification will be deemed to be accepted unless otherwise advised within 14 days of issue.

Issued on behalf of Foodmaker Limited by



Michelle Foster - Technical Manager  
Issued electronically on 20/03/2024

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