

Supplier's Product Code : 901342.GS901342
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Big Al's Flame Cooked 4oz Beef Burgers

Short Product Name:

Big Al's Flame Cooked 4oz Beef Burgers

Product Description:

Frozen, cooked seasoned beef burgers with added textured soya protein. * Weight before cooking. Average cooked weight 90g. 4.32 kg (2 x 2.16 kg). Approx. 48 burgers per case

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

Supplier's Product Code :
901342.GS901342
Supplier: Kepak Foodservice
Unit 3
Block 10, Blanchardstown Corporate Park
Blanchardstown
Dublin 15
D15KD2W
Ireland
P: +353 18822400

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05099556009327	Outer Case Length :	383 mm
Packaging Type Description :		Outer Case Width :	223 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	158 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	4.63 kg
		Product Net Weight :	4.32 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	13 Cases	Pallet Height :	1.73 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	130 Cases		

Logistical Information

Shelf Life from Time of Production :	730 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	278.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Made in the UK, using Irish and British Beef

Inner Pack Information

Internal GTIN : 5099556008009

Packaging Type Description : Plastic Bag

Variable Weight Consumer Item : Yes

Net Drained Weight : Not specified.

Inner Unit Length : 418 mm

Inner Unit Height : 579 mm

Inner Unit Width : 129 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

For best results cook from frozen. Appliances may vary, the following are guidelines only. Adjust times to suit your appliance. Remove all packaging before cooking. Ensure product is piping hot before serving.

Microwave: Heat one portion at a time. Remove product from packaging, place on a non-metallic plate and cover with cling film.

1000W - 1 min 20 seconds

1900W - 45 seconds

Allow to stand for 30 seconds.

Storage Instructions:

Keep frozen. Store in a freezer at -18C or cooler. Do not re-freeze if thawed.

Dietary Information

Ingredients :

Beef (85%), Beef Fat, Textured **SOYA** Protein, Dextrose, **WHEAT** Gluten, **WHEAT** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Stabiliser, Triphosphates; **EGG** White Powder, Salt, Onion Powder, Yeast Extract, Flavouring

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

ALLERGEN ADVICE: For allergens, including cereals containing gluten see ingredients in BOLD

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,250.00 kJ
Energy per 100 G/ML :	301.00 kcal
Fat per 100 G/ML :	23.1 g
- of which Saturates per 100 G/ML :	10.2 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	3.2 g
- of which Sugars per 100 G/ML :	1.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.8 g
Protein per 100 G/ML :	19.2 g
Salt per 100 G/ML :	1 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	24.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	-
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GBFY022

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every Batch	<1000	10000	-	
Clostridium Perfringens (cfu/g or ml)	Every Batch	<10	100	-	
Coagulase-positive Staphylococci (cfu/g or ml)	Every Batch	<10	100	-	
E. Coli (cfu/g or ml)	Every Batch	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every Batch	<10	100	-	
Listeria SPP	Every Batch	<0	1	-	Detected in 25 g
Salmonella	Every Batch	<0	1	-	Detected in 25 g

Analytical Standards

Not available.