

**PRODUCT SPECIFICATION**

<b><u>PRODUCT</u></b>	Complete Burger Seasoning + Onion	
<b><u>PRODUCT CODE</u></b>	W3191	
<b><u>DECLARATION</u></b>	Rusk { <b>Wheat</b> flour Contains (Calcium Carbonate, Iron, Niacin, Thiamine), Salt}, Salt, <b>Wheat</b> flour (with added Calcium, Niacin, Iron, Thiamine), Onion Powder, Hydrolysed Vegetable Protein (Contains <b>Soya</b> ), Flavour Enhancer E621, Spices, Stabiliser E451, Preservative E221 (Contains <b>Sulphites</b> ), Herb, Acidity Regulator E330, Antioxidant E300, Natural Onion Flavouring, Colour E120.	
	<i>*Allergens highlighted in bold</i>	
<b><u>APPLICATION/USAGE</u></b>	For use in <i>Burger</i> mix at a maximum usage rate of 7.50%. <i>Typical recipe</i> for Burger includes the addition of Cereal (Rusk) and water.	
<b><u>COUNTRY OF MANUFACTURE</u></b>	Ireland	
<b><u>SENSORY ANALYSIS</u></b>	Taste	Spicy
	Appearance	Light pink
	Odour	Spicy
<b><u>ANALYTICAL</u></b>	Weight:	0.340 KG
	Fine Powder	100% sieved through 4,000 microns.
<b><u>CHEMICAL</u></b>	Salt (Added)	7.50%
	Sulphur Dioxide	0.60%
<b><u>MICROBIOLOGICAL ANALYSIS</u></b>	(Typical Values)	
	Total Viable Count	1,000,000 CFU/g max
	Yeast & Mould	10,000 CFU/g max.
	E. coli	10 CFU/g max.
	Coliform	1,000 CFU/g max.
	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 8.2	Inclusions /Comments	Recommended usage of <b>7.50%</b> (of batch volume)
Stabiliser 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 the legislation.'
Flavour Enhancer E621	10,000 ppm	Regulation 1333/2008, Section 12.2.2 10,000 ppm for meat preparations.	'Complies with the legislation.'
Colour E120	100ppm	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 (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 the 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 <b>and meat preparations to which other ingredients than additives or salt have been added.</b>	'Complies with the 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 <b>and meat preparations to which other ingredients than additives or salt have been added.</b>	'Complies with the 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 the 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 (KJ)	1249.00
Energy (Kcal)	297.00
Fat (g)	2.10
Of which saturates (g)	0.40
Carbohydrates (g)	60.90
Of which sugars (g)	3.90
Protein (g)	11.20
Salt Equivalent (g)	22.26

**PACKAGING**

Packaging	Blue Laminate.
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 is 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,  
Additives,  
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, Kamut)	<b>Y</b>	<i>Contains wheat.</i>
Crustaceans (shellfish) or derivatives	<b>N</b>	
Eggs or derivatives	<b>N</b>	<i>Not in product but Egg materials handled on site</i>
Fish or derivatives	<b>N</b>	
Peanuts or derivatives	<b>N</b>	
Milk and milk derivatives	<b>N</b>	<i>Not in product but Milk materials handled on site.</i>
Nuts and derivatives	<b>N</b>	
Soya	<b>Y</b>	<i>Present in Hydrolysed Vegetable Protein.</i>
Sesame & other seeds	<b>N</b>	
Celery, celeriac & derivatives	<b>N</b>	<i>Not in product but Celery materials handled on site.</i>
Mustard	<b>N</b>	<i>Not in product but Mustard materials handled on site.</i>
Sulphur dioxide & sulphites (>10mg/kg)	<b>Y</b>	<i>Present in Preservative E221.</i>
Lupin & derivatives	<b>N</b>	
Mollusca or derivatives	<b>N</b>	

**WARRANTY**

This product conforms to all current EU Food Regulations.

Authorised and approved for use by:

<b>Key Ingredients</b>	<b>Customer:</b>
Name: Varun Kishore T.R.	Name:
Position: Quality Control Coordinator	Position:
Date: 1 <sup>st</sup> February 2024	Date:

Please return a signed copy of this specification by mail: [quality@keyingredients.ie](mailto:quality@keyingredients.ie) or post to *Unit A3/4 Annacotty Business Park, Annacotty, Limerick, V94WN56, 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.