

SHANNON PRODUCT SPECIFICATION



Product Title	Dry Aged Burgers x8
Linden Product Code	3933
Customer Code	43030
Customer Barcode	502786703933
Shelf Life	
Shelf Life	DOP + 18 Months
Min Shelf life into Depot	DOP + 12 Months

PROCESSING

Raw Materials: Beef 95vl, Body Fat & Beef Dry Aged Trim 75vl (See Blend Sheet) Recipe 138

Processing Details

1. Please refer to burger recipe for processing details.
2. Refer to blend sheet for Fat Tolerances
3. Form the burgers on the Vemag (HP-10) into **150g +/-3g** burgers
4. Burgers are then pressed to target a diameter of **100mm +/-5mm**
5. Pack **2** burgers into a small flex-flex and seal
6. Burgers are then check weighed and metal detected
7. Place **4** packs of burgers into a Shannon Box and apply Header label to the bottom left of pack as diagram demonstrates below
8. Pack **16** of the Shannon boxes into a Loin Box with white lid
9. Burgers are then sent to the freezer and frozen down at **-18°C**

Finished Product Weight	FW Target 1200g
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Weight Tolerances	T1 = 1164g Max = 1236g
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Portions per Pack	2 per Flex-Flex
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Packaging

Pod Type	Flex- Flex – Top #FTS 201A / Base #FT 9225A
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Box Code	#CBSPB
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Label Code	#LBS 0001
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Case End Label	#L 85150NW1000
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Crate Code	Lid - #CLL / Base -#CLB
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Pallet Build	Euro pallet 18 boxes per pallet 3 boxes per layer 6 layers per pallet
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Special Notes

- Burgers should appear like they have been hand produced
- Burgers should not look over processed
- Burgers should not look pale or pasty

Ingredient Declaration: Irish Beef (76%), Dry Aged Beef (15%), Water, Rice Flour, Chickpea Flour, Sea Salt, Black Pepper, Maize Starch, Salt, Dextrose

Allergens Content: None present

Agreed for Technical by: Date:	Agreed for Production by: Date:
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Agreed for Sales by: Date:	Agreed for Customer by: Date:
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Issue Date: Feb 19	Specification Version: 5
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Specification History

Version	Details of Amendments	Date	Requested By

PRODUCTION FLOOR PHOTOGRAPHIC SPECIFICATIONS

CUSTOMER:	Shannon
PRODUCT:	Dry Aged Burger x8
PRODUCT CODE :	3933

Test	Result	Unit(s)	Method	Technique
Fat	18.9	g/100g	FCTM006A	Nuclear Magnetic Resonance
Moisture	58.5	g/100g	FCTM006B	CEM SMART Trac II™ NMR
Ash	1.3	g/100g	FCTM007	Phoenix Microwave Furnace
Sodium	0.25	g/100g	FCTM008	Atomic Absorption
Sodium expressed as Salt (NaCl)	0.64	g/100g	FCTM008	Atomic Absorption
Total Sugars expressed as Glucose	<0.2	g/100g	FCTM009	Inversion (Acid Hydrolysis)
Nitrogen	2.87	g/100g	FCTM010	Leco Nitrogen Analyser
Protein	17.9	g/100g	FCTM010	Leco Nitrogen Analyser
Protein Conversion Factor	6.25		FCTM010	Leco Nitrogen Analyser
Fatty Acids (Mono Unsaturated)	9.0	g/100g	FCTM011	GLC
Fatty Acids (Poly Unsaturated)	0.4	g/100g	FCTM011	GLC
Fatty Acids (Saturated)	8.7	g/100g	FCTM011	GLC
Total Dietary Fibre	1.2	g/100g	FCTM012	ANKOM Analyser
Available Carbohydrate (By difference)	2.2	g/100g	FCTM013	Calculation
Energy (Kcal)	253	kcal/100g	FCTM013	Calculation
Energy (Kj)	1050	kJ/100g	FCTM013	Calculation
Total Carbohydrate (By difference)	3.4	g/100g	FCTM013	Calculation

