

<b>King Fry Meat Products Ltd Product specification:</b>	
<b>Product name: Superior beef burger – 4oz</b>	<b>Product code: KFB003</b>

<b>Supplier details:</b>	
<b>Supplier name:</b>	King Fry Meat Products Ltd
<b>Supplier address:</b>	King Fry Meat Products Ltd Unit 2/ 5, Sapcote Business Centre Small Heath Birmingham B10 0HR
<b>Telephone:</b>	+44(0)121 7726687
<b>Fax:</b>	+44(0)121 7737937
<b>Email:</b>	enquiries@kingfry.co.uk
<b>Website:</b>	N/A
<b>Supplier health mark number:</b>	UK BI 131 EEC
<b>Supplier accreditation status:</b>	BRC Global Standard for Food Safety approved
<b>Commercial contact and position:</b>	Chris Halliwell (Site Director)
<b>Telephone:</b>	+44(0)121 7726687
<b>Email:</b>	enquiries@kingfry.co.uk
<b>Technical contact and position:</b>	David Adams (Technical Consultant)
<b>Telephone:</b>	
<b>Email:</b>	
<b>Emergency out of hours contact and position:</b>	Chris Halliwell (Site Director)
<b>Telephone:</b>	+44(0)121 7726687
<b>Email:</b>	enquiries@kingfry.co.uk

<b>Product details:</b>	
<b>Product description:</b>	Superior beef burger – 4oz
<b>Country of manufacture:</b>	UK
<b>Product classification:</b>	Frozen
<b>Ingredients declaration:</b>	Beef (70%); Beef heart (20%); [Functional blend emulsion (Potato starch; Emulsifier E451 (Sodium alginate); Stabiliser E516 (Calcium sulphate); Water)]; Beef fat; Potato starch; [Burger seasoning (Salt; Dextrose; De-hydrated onion; (Wheat-flour ( <b>WHEAT-GLUTEN</b> ) with added Calcium; Iron: Niacin; Thiamin); Preservative E221 ( <b>SODIUM SULPHITE</b> ); Yeast extract; Antioxidant E304 (Fatty acid ester of ascorbic acid); Antioxidant E307 (Alpha-tocopherol); Ground white pepper; Natural food colour; Hydrolysed vegetable protein ( <b>SOYA</b> )); [Soya emulsion (Soya fibre ( <b>SOYA</b> ); Water)]; Dehydrated beef protein; Salt; Onion powder
<b>Allergen declaration:</b>	For allergens, see ingredients in <b>BOLD</b> .

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<b>Ingredients and additives:</b>			
<b>Ingredient:</b>	<b>Subcomponent:</b>	<b>Percentage:</b>	<b>Country of origin:</b>
Beef (70%)	Beef pad		Botswana; Namibia; UK; Ireland; Europe
	Beef head meat		Botswana; Namibia; UK; Ireland; Europe
Beef heart (20%)	N/A		UK; Ireland; Europe
Functional blend emulsion	Potato starch		UK; Ireland; Europe
	Emulsifier E451 (Sodium alginate)		UK
	Stabiliser E516 (Calcium sulphate)		UK
	Water		UK
Beef fat	N/A		UK; Ireland; Europe
Potato starch	N/A		UK; Ireland; Europe
Burger seasoning	Salt		UK
	Dextrose		France
	De-hydrated onion		India; Egypt
	Wheat-flour ( <b>WHEAT-GLUTEN</b> ) with added Calcium; Iron: Niacin; Thiamin		UK
	Preservative E221 ( <b>SODIUM SULPHITE</b> )		Italy
	Yeast extract		Denmark
	Antioxidant E304 (Fatty acid ester of ascorbic acid)		Netherlands
	Antioxidant E307 (Alpha-tocopherol)		Netherlands
	Ground white pepper		Vietnam
	Natural food colour		Hungary
	Hydrolysed vegetable protein ( <b>SOYA</b> )		Holland
Soya emulsion	Soya fibre ( <b>SOYA</b> )		UK; Ireland; Europe
	Water		UK
Dehydrated beef protein	N/A		UK
Salt	N/A		UK
Onion powder	N/A		India; USA
<b>Additives:</b>	<b>E-number and name:</b>	<b>Function:</b>	
	Emulsifier E451 (Sodium alginate)	Emulsifier	
	Stabiliser E516 (Calcium sulphate)	Stabiliser	
	Preservative E221 ( <b>SODIUM SULPHITE</b> )	Preservative	
	Antioxidant E304 (Fatty acid ester of ascorbic acid)	Antioxidant	
	Antioxidant E307 (Alpha-tocopherol)	Antioxidant	

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<b>Physical standards:</b>			
<b>Dimensions; thickness and weight:</b>	Dimensions	Thickness	Weight
	5.599 x 4.503 (inches)	0.321 (inches)	112 (g)      4 (oz)
<b>Appearance:</b>	Pink/ red burger with no freezer burns (un-cooked). Light brown burger (cooked)		
<b>Colour:</b>	Pink/ red (un-cooked) Light brown (cooked)		
<b>Odour:</b>	Intrinsic of burger with no off or sour odours (un-cooked)		
<b>Flavour:</b>	Intrinsic of burger with no sour flavours (cooked)		
<b>Texture:</b>	Intrinsic of flaked meats and wet/ dry ingredients that are minced/ ground and then extruded, before being formed into burgers (un-cooked)		
<b>Foreign material:</b>	None		
<b>Grade:</b>	Grade A		
<b>Product quality attributes:</b>	<b>Criteria:</b>	<b>Target:</b>	<b>Action:</b>
	N/A	N/A	N/A
<b>Microbiological standards:</b>	<b>Criteria:</b>	<b>Target:</b>	<b>Action:</b>
Microbiological analysis (performed by Intertek Food & Agri (Stoke) UKAS 4065).	Aerobic colony count (ACC)/g	<1,000,000/g	>5,000,000/ g
	Enterobacteriaceae/g	<1,000/g	>50,000/ g
	Escherichia coli 0157/g	<100/g	>500/g
	Staphylococcus aureus/g	<100/g	>500/ g
	Salmonella spp/25g	Absent in 25g	Present in 25g
<b>Chemical standards:</b>	<b>Criteria:</b>	<b>Target:</b>	<b>Action:</b>
	pH:	N/A	N/A
	Aw:	N/A	N/A
<b>Nutritional standards:</b>	<b>Criteria:</b>	<b>Per 100g of product:</b>	<b>Source:</b>
Nutritional analysis (performed by Intertek Food & Agri (Stoke) UKAS 4065).	Energy (kJ)	925kJ	See opposite
	Energy (kcal)	222kcal	See opposite
	Fat (g)	15.2g	See opposite
	- Of which saturates (g)	6.9g	See opposite
	Carbohydrates (g)	7.9g	See opposite
	- Of which sugars (g)	0.2g	See opposite
	Protein (g)	13.4g	See opposite
Salt (g)	1.5g	See opposite	

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<b>King Fry Meat Products Ltd Product specification:</b>	
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<b>Quality assurance:</b>	
<b>Tested for:</b>	Potential metal foreign contaminant in product from primary supplier and production equipment used on site.
<b>Method:</b>	Metal detect product
<b>Frequency:</b>	Trained operator will put product/ certified test pieces through the metal detector and test the rejection mechanism (i.e. belt stop and visible alarm) at start of product run, every hour during product run, after product run stoppages/ breakdowns and at end of product run. Metal detector must detect product/ certified test pieces and trigger the rejection mechanism. Trained operator will put every product through the metal detector during product runs. Metal detector must detect product that contain potential metal contaminant and trigger the rejection mechanism (i.e. inform trained operator that rejected product contains potential metal foreign contaminant).
<b>Min, Target and Max levels:</b>	Effective working metal detector with set calibration levels and rejection mechanism. Metal detector must detect product/ certified test pieces and trigger the rejection mechanism. Test pieces used: <b>2.5 mm Ferrous; 3.5 mm Non-Ferrous</b> and <b>4.0 mm Stainless Steel</b> . Metal detector must detect product that contain potential metal contaminant and trigger the rejection mechanism (i.e. inform trained operator that rejected product contains potential metal foreign contaminant).

<b>Packaging details:</b>			
<b>Primary packaging:</b>	Food grade silicon coated parchment		
<b>Primary packaging colour:</b>	Clear		
<b>Primary packaging dimensions, gauge and weight:</b>	Dimensions	Gauge	Weight
	152 x 152 (mm)	15 (µm)	1.2 (g)
<b>Primary packaging closure method:</b>	N/A		
<b>Secondary packaging:</b>	Food grade polythene bag		
<b>Secondary packaging colour:</b>	Blue		
<b>Secondary packaging dimensions, gauge and weight:</b>	Dimensions	Gauge	Weight
	150 x 275 x 215 (mm)	45 (µm)	26 (g)
<b>Secondary packaging closure method:</b>	Fold over and tuck polythene bag into box		
<b>Tertiary packaging:</b>	Corrugated cardboard box		
<b>Tertiary packaging colour:</b>	Colour coded		
<b>Tertiary packaging dimensions, gauge and weight:</b>	Dimensions	Gauge	Weight
	382 x 294 x 81 (mm)	2.5 (mm)	203 (g)
<b>Tertiary packaging closure method:</b>	Fold over and secure box flaps with colour coded box tape		
<b>Quantity per box:</b>	48 burgers per box 48 silicon coated parchments per box 1 polythene bag per box		
<b>Declared minimum net weight:</b>	5.280kg		
<b>Average weight:</b>	Target weight: N/A	T1: N/A	T2: N/A

<b>Chilled product label details:</b>	
<b>Label:</b>	N/A

<b>Frozen product label details:</b>	
<b>Label:</b>	Company name; supplier health mark number; product description; ingredients declaration; best before date (dd/mm/yy) and mix number are printed on colour coded tape

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<b>Pallet details:</b>
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<b>Pallet wrap type:</b>	Polythene film
<b>Pallet wrap colour:</b>	Clear
<b>Pallet type:</b>	Blue GKN
<b>Pallet dimensions:</b>	Standard (1200 x 1000)
<b>Boxes per layer:</b>	10 per layer
<b>Layers per pallet:</b>	15/ 18 per pallet
<b>Boxes per pallet:</b>	150/ 180 per pallet
<b>Maximum pallet height:</b>	1.8m
<b>Pallet closure method:</b>	Shrink wrap with clear polythene film
<b>Label:</b>	Customer name and destination are clearly displayed on the pallet

<b>Chilled product distribution, shelf-life and storage conditions:</b>
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<b>Chilled distribution conditions:</b>	N/A
<b>Chilled storage conditions unopened:</b>	N/A
<b>Chilled shelf-life unopened:</b>	N/A
<b>Chilled storage conditions once opened:</b>	N/A
<b>Chilled shelf-life once opened:</b>	N/A

<b>Frozen and defrosted product distribution, shelf-life and storage conditions:</b>
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<b>Frozen distribution conditions:</b>	Keep frozen at -18°C or colder
<b>Frozen storage conditions:</b>	Keep frozen at -18°C or colder
<b>Frozen shelf-life:</b>	Best before date = Production date + 12 months if kept frozen at -18°C or colder
<b>Defrost required before consumption? (Yes/ No)</b>	No – Never re-freeze defrosted product.
<b>Distribution conditions once defrosted:</b>	N/A
<b>Storage conditions once defrosted:</b>	N/A
<b>Shelf-life once defrosted:</b>	N/A

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**Allergen information:**

Criteria:	Present in the product? (Yes/ No)	Comments:	Are their significant cross-contamination risks on the premise? (Yes/ No)
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof	Yes - <b>(WHEAT-GLUTEN)</b>	Burger seasoning	N/A
Eggs and products thereof	No	N/A	No
Fish and products thereof	No	N/A	No
Crustaceans and products thereof	No	N/A	No
Peanuts and products thereof	No	N/A	No
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and products thereof.	No	N/A	No
SOYA beans and products thereof	Yes – Hydrolysed vegetable protein ( <b>SOYA</b> ); Soya fibre ( <b>SOYA</b> )	Burger seasoning; Soya emulsion	N/A
Milk and products thereof (including Lactose)	No	N/A	No
Molluscs and products thereof	No	N/A	No
Lupin and products thereof	No	N/A	No
Celery and products thereof	No	N/A	No
Mustard and products thereof	No	N/A	No
Sesame seeds and products thereof	No	N/A	No
Sulphur dioxide and sulphite (>10ppm)	Yes - Preservative E221 ( <b>SODIUM SULPHITE</b> )	Burger seasoning	N/A

**Dietary information:**

Criteria:	Product suitable for use (Yes/ No)	Comments
Vegetarians	No	Contains meat
Lacto-ovo vegetarians	No	Contains meat
Vegans	No	Contains meat
Nut allergy sufferers	Yes	No nut/nut oil and related residues are handled on site
Coeliac	No	Contains <b>WHEAT-GLUTEN</b>
Halal	Yes	Abattoir certified
Kosher	No	Not certified

**Nut/ nut oil and related residues statement:**

No nut/nut oil and related residues are handled on site.

**Genetically modified material statement:**

No genetically modified materials are incorporated in the product and handled on site.

**Irradiated material statement:**

No irradiated materials are incorporated in the product and handled on site.  
Product is not irradiated.

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<b>Food intolerance data:</b>		
<b>Ingredients:</b>	<b>Present in the product? (Yes/ No)</b>	<b>Comments:</b>
Natural preservative	No	
Artificial preservatives	Yes	Preservative E221 ( <b>SODIUM SULPHITE</b> )
Antioxidants	Yes	Antioxidant E304 (Fatty acid ester of ascorbic acid); Antioxidant E307 (Alpha-tocopherol)
Natural colours	Yes	Natural food colour
Artificial colours	No	
Natural flavours	No	
Artificial flavours	No	
Natural identical flavours	No	
Genetically modified materials	No	
Beef and products their of	Yes	Beef pad; Beef head meat; Beef heart; Beef fat; Dehydrated beef protein
Lamb and products their of	No	
Pork and products their of	No	
Chicken and products their of	No	
Mechanically recovered meat	No	
Yeast and products their of	Yes	Yeast extract
Onion and products their of	Yes	Onion powder
Pepper and products their of	Yes	Ground white pepper
Vegetable oil	No	
Corn and products their of	No	
Maize and products their of	No	
Milk and products their of	No	
Nut/ nut oil and products their of	No	
Peanut oil and products their of	No	
Salt and salt replacers	Yes	Salt
Sugar	No	
Benzoates	No	
Butylated hydroxyanisole	No	
Butylated hydroxytoluene	No	
Caffeine	No	
Caramel	No	
Cinnamon	No	
Cocoa and products their of	No	
Coconut and products their of	No	
Coriander	No	
Fruit and products their of	No	
Garlic	No	
Gelatine	No	
Histamine	No	
Hydrolysed vegetable protein	Yes	Hydrolysed vegetable protein ( <b>SOYA</b> )
Textured vegetable protein	No	
Legumes and pulses	No	
Monochloropropanols	No	

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<b>Food intolerance data: (cont.)</b>		
<b>Ingredients:</b>	<b>Present in the product? (Yes/ No)</b>	<b>Comments:</b>
Monosodium glutamate and products their of	No	
Phenylalanine	No	
Polyols (including sorbitol)	No	
Seed oil (refined)	No	
Seed oil (unrefined)	No	
Seeds (excluding oils)	No	
Sunflower or cotton seeds	No	

<b>Health and safety information:</b>		
<b>Health hazard:</b>	Product is intended for human consumption and when used in accordance with our recommendations should be safe for that purpose.	
<b>Fire hazard:</b>	Product will not present a fire or explosion hazard.	
<b>Handling precautions:</b>	None required	
<b>Spillage:</b>	Transfer spilled product to appropriate waste container and wash the contaminated area with detergent and water.	
<b>First aid</b>	<b>Skin exposure:</b>	Wash the contaminated area with detergent and water.
	<b>Eye contact</b>	Wash the contaminated area with sterile eyewash solution and seek medical attention, when required.
	<b>Inhalation:</b>	N/A

<b>Legislation and warranty statement:</b>
King Fry Meat Products Ltd warranty that the foodstuff, packaging and label (hereinafter called "the product") conforms with all relevant U.K. legal requirements, and all relevant EU Legislation, including weights and measures acts, food acts, food safety acts and pesticide maximum residue levels in food regulations.
King Fry Meat Products Ltd accepts that the customer reserves the right to reject product on or any time after receipt when the product does not found not to conform to this specification.

<b>Confidentiality:</b>
This specification and the information contained within it remains the property of King Fry Meat Products Ltd and must not be disclosed to any third party without the prior written consent of King Fry Meat Products Ltd.

<b>Signed on behalf of the supplier:</b>		<b>Signed on behalf of the customer:</b>	
<b>Print name:</b>	CHRIS HALLIWELL	<b>Print name:</b>	
<b>Position:</b>	Site Director	<b>Position:</b>	
<b>Sign off:</b>	<i>Chris Halliwell</i>	<b>Sign off:</b>	
<b>Date:</b>	08-06-16	<b>Date:</b>	

<b>Specification amendment history:</b>		
<b>Version number:</b>	<b>Date:</b>	<b>Reason for amendment:</b>
1	09-06-15	New specification format
2	08-10-15	Revised allergen information section. Added specification amendment history section.
3	08-06-16	Updated ingredients declaration section. Updated packaging details section.

**Specs have not changed and are up to date - Chris Halliwell-MD 25/01/2021**

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