King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

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

Product details:	
Product description:	Super economy burger – 4oz
Country of manufacture:	UK
Product classification:	Frozen
Ingredients declaration:	Chicken (30%);
	Beef (20%);
	Beef heart (20%);
	[Functional blend emulsion (Potato starch; Emulsifier E451 (Sodium alginate);
	Stabiliser E516 (Calcium sulphate); Water)];
	Beef fat;
	[Rusk ((Wheat-flour (WHEAT-GLUTEN) with added Calcium; Iron; Niacin;
	Thiamin); Salt; Processing aid E503ii (Ammonium bicarbonate))];
	Potato starch;
	[Burger seasoning (Salt; Dextrose; De-hydrated onion; (Wheat-flour (WHEAT-
	GLUTEN) with added Calcium; Iron: Niacin; Thiamin); Preservative E221
	(SODIUM SULPHITE); Yeast extract; Antioxidant E304 (Fatty acid ester of
	ascorbic acid); Antioxidant E307 (Alpha-tocopherol); Ground white pepper;
	Natural food colour; Hydrolysed vegetable protein (SOYA)];
	Onion powder;
	Salt
Allergen declaration:	For allergens, see ingredients in BOLD .

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	1 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

Ingredient:	Subcomponent:	Percentage:	Country of origin:
Chicken (30%)	Chicken baader	1 or our anger	UK; Ireland; Europe
Beef (20%)	Beef pad		Botswana; Namibia:
			UK; Ireland; Europe
Beef heart (20%)	N/A		UK; Ireland; Europe
Functional blend	Potato starch		UK; Ireland; Europe
emulsion	Emulsifier E451 (Sodium alginate)		UK
	Stabiliser E516 (Calcium sulphate)		UK
	Water		UK
Beef fat	N/A		UK; Ireland; Europe
Rusk	Wheat-flour (WHEAT-GLUTEN) with added		UK
	Calcium; Iron; Niacin; Thiamin		
	Salt		UK
	Processing aid E503ii (Ammonium bicarbonate)		UK
Potato starch	N/A	UK; Ireland;	
Burger seasoning	Salt		UK
	Dextrose		France
	De-hydrated onion		India; Egypt
	Wheat-flour (WHEAT-GLUTEN) with added		UK
	Calcium; Iron: Niacin; Thiamin		
	Preservative E221 (SODIUM SULPHITE)		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 (SOYA)		Holland
Onion powder	N/A		India; USA
Salt	N/A		UK
Additives:	E-number and name:	Function:	
	Emulsifier E451 (Sodium alginate)	Emulsifier	
	Stabiliser E516 (Calcium sulphate)	Stabiliser	
	Processing aid E503ii (Ammonium bicarbonate)	Processing aid	
	Preservative E221 (SODIUM SULPHITE)	Preservative	
	Antioxidant E304 (Fatty acid ester of ascorbic acid)	Antioxidant	
	Antioxidant E307 (Alpha-tocopherol)	Antioxidant	

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	2 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

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

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	3 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

Quality assurance:				
Tested for:	Potential metal foreign contaminant in product from primary supplier and production equipment			
	used on site.			
Method:	Metal detect product			
Frequency:	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).			
Min, Target and	Effective working metal detector with set calibration levels and rejection mechanism.			
Max levels:	Metal detector must detect product/ certified test pieces and trigger the rejection mechanism.			
	Test pieces used: 2.5 mm Ferrous; 3.5 mm Non-Ferrous and 4.0 mm Stainless Steel.			
	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).			

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

Chilled product label details:	
Label:	N/A

Frozen product label details:	
Label:	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

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	4 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

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

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

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

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	5 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

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,	Yes -	Rusk; Burger	N/A	
Barley, Oats, Spelt, Kamut) and products	(WHEAT-GLUTEN)	seasoning		
thereof				
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,	No	N/A	No	
Cashew, Pecan, Macadamia, Queensland) and products thereof.				
SOYA beans and products thereof	Yes – Hydrolysed vegetable protein (SOYA)	Burger seasoning	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 (SODIUM SULPHITE)	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 suffers	Yes	No nut/nut oil and related residues are handled on site		
Coeliac	No	Contains WHEAT-GLUTEN		
Halal	Yes	Abattoir certified		
Паіаі		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.

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	6 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

Food intolerance data:		
Ingredients:	Present in the product?	Comments:
	(Yes/ No)	
Natural preservative	No	
Artificial preservatives	Yes	Preservative E221 (SODIUM SULPHITE)
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 heart; Beef fat
Lamb and products their of	No	
Pork and products their of	No	
Chicken and products their of	Yes	Chicken baader
Mechanically recovered meat	No	
Yeast and products their of	Yes	Yeast extract
Onion and products their of	No	
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 (SOYA)
Textured vegetable protein	No	
Legumes and pulses	No	
Monochloropropanols	No	
Monosodium glutamate and	No	
products their of		

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	7 of 8

King Fry Meat Products Ltd Product specification:	
Product name: Super economy burger – 4oz	Product code: KFB002

Food intolerance data: (cont.)				
Ingredients:	Present in the product?	Comments:		
	(Yes/No)			
Phenylalanine	No			
Polyols (including sorbitol)	No			
Seed oil (refined)	No			
Seed oil (unrefined)	No			
Seeds (excluding oils)	No			
Sunflower or cotton seeds	No			

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

Legislation and warranty statement:

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.

Confidentiality:

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.

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

Specification amendment history:			
Version number: Date: Reason for amendment:			
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

Code:	Issue date:	Version:	Issued by:	Authorised by:	Page:
KFB002	08-06-16	3	David Adams	Chris Halliwell	8 of 8