



# **Product Specification Sheet** *Beef Patty 120g*

Product Name	Gourmet B	seef Burger Patties Part Cooked 120g	Product Code	72361
Product Descrip	ption			
Description & characteristics  These beef patties are part-cooked to a final weight of 12 packed in foil laminate sleeves ready to be removed and a microwave, oven or BBQ then eaten. The product has a texture and a meaty beef taste.		be removed and he	ated to >75°C in	
Standpack No.		72361		
Weight range		120 g <u>+</u> 5 g (120 grams average)		
Finished product sh	ape	Oval and uniform with minimal edge cr	acking	
Finished product di (part cooked)	mensions	Range: Length 105 ± 5mm, Width x 90	± 5mm, Thickness x 1	.8 ± 2mm
Ingredient list		Beef (69%), Rehydrated Onion or Onion vegetable oil), Breadcrumb (wheat flow acidity regulator (262)), Textured Soy F Concentrate (milk protein), Modified F Hydrolysed Maize Protein, Mineral Salt	ur, water, yeast, cand Protein, Egg, Salt, Wh ood Starch (1442), S	ola oil, salt, ney Protein
Allergens		Contains: wheat, gluten, soy, egg and r	nilk products	
Country of Origin St	tatement ef Origin	Made in New Zealand from local and in New Zealand	nported ingredients.	
<b>GM status</b> (non-GMO) ar		The status of this product can be classi (non-GMO) and does not require labell accordance with Food Standard 1.5.2	•	•

# **Nutritional Information**

(All values are considered averages and are based on a part cooked patty)

Serving size: 1 Patty (120g)	Average Quantity Per serve	Average Quantity Per 100g
Energy (kJ)	1189	991
Protein (g)	19.6	16.3
Total Fat (g)	20.4	17.0
- Saturated Fat (g)	10.2	8.5
Total Carbohydrates (g)	6.0	5.0
- Total sugars (g)	1.6	1.3
Sodium (mg)	672	560

**Product Code: 72361** 

## **Microbiological**

(Methods as per ANZCO Green Island Ltd. Microbiology Methods Manual)

	Limits	Typical Analysis
Aerobic plate counts	<1.0 x 10 <sup>6</sup> cfu/g	<1.0 x 10 <sup>4</sup> cfu/g
E. Coli	<1.0 x 10 <sup>2</sup> cfu/g	not detected
Coag. Positive Staph	<1.0 x 10 <sup>2</sup> cfu/g	not detected
Salmonella	not detected /25g sample	not detected
Clostridium perfringens	<1.0 x 10 <sup>2</sup> cfu/g	not detected

# **Packaging**

Patties are packed into foil laminate sleeves

Pieces per sleeve	Sleeves per carton	Total pieces per carton
20 patties	3 sleeves	60 patties

## **Barcodes**

Inner Barcode	Carton Barcode	
9419411000034	99419411000037	

# **Carton Specifications**

Carton Reference	<b>Carton Dimensions</b>	Net weight	Gross Weight
PO 535559	420 x 310 x 130mm	7.20 kg	7.66kg

## **Storage Conditions**

Store at  $-18^{\circ}$ C. Shelf life is 18 months from production date if stored under these conditions.

## **Additional Details**

Meat used in the production of this product shall comply with the New Zealand standards as monitored by the National Residue Monitoring Programme.

Meat containing hormone growth promotants shall not be used in the production of this product.

The product shall not contain foreign materials such as bone or metal in excess of a size that is detectable by CCP#1 (bone elimination device) and CCP#2 (metal detection).

# Prepared by

PH 173 - ANZCO Foods Green Island Ltd., 15 Carnforth St, Dunedin, New Zealand

This specification is for all of the specified product produced at ANZCO Green Island Ltd. and is valid from the date of issue until mutually agreed changes are made, in such an instance an amended specification will be issued.

## Product Confirmation for ANZCO Foods Green Island Ltd.

Issued by	H. Martin (Food Technologist/ QA Manager – ANZCO Foods Green Island Ltd.)	
Date of Issue	28 <sup>th</sup> November 2022	
Signed		

## **Amendment Record**

Date	Version	Details of changes	Changes made by
14 May 2019	0	Issue of specification - rebrand	C. Batchelor
12 Jun 2019	1	Update to description	C. Batchelor
12 Feb 2020	2	Update to ingredient listing and label photos	C. Batchelor
27 Apr 2021	3	Country of Origin Statement	H. Martin
23 Sept 2021	4	Update to Carton Gross Weight	H. Martin
28 Nov 2022	5	Update to micro limits	H. Martin

## **Food Service Pack Product Information**





# **Carton Label**



