Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

422014 07 March 2024 07 March 2024 6a40bab115c34637a78ad7c2079db146



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# Redefine Meat Plant Based Premium Burger, 1.2kg

Short Product Name:

Plant Based Premium Burger

Product Description

 $Plant-based\ Redefine\ Premium\ Burger\ allows\ vegans, as\ well\ as\ meat\ lovers, to\ enjoy\ a\ great\ meat-eating\ experience,\ without\ lovers,\ does not be a support of the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers,\ does not\ be a support\ of\ the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers,\ does not\ of\ the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers,\ does not\ of\ the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers,\ does not\ of\ the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers\ allows\ of\ the premium\ burger\ allows\ vegans,\ as\ well\ as\ meat\ lovers\ allows\ of\ the premium\ burger\ of\ the premium\ burger\ allows\ of\ the premium\ burger\ allows\ of\ the premium\ burger\ of\ the premium\ of\ the premium\ burger\ of\ the premium\ of\ the premium\ burger\ of\ the premium\ burger\ of\ the\ burger\ of\ the\ burger\ of\ the\ burger\ of\ the\ burger\ of\ the\$ compromising on taste. Redefine Premium Burger is created specifically to delight the senses with its meaty flavour and coarse ground texture. It is simply the perfect foundation for building a top notch burger meal. \* Redefine Meat Ltd. products are plant-based, non-GMO and do not contain any animal-based ingredients or by-products.

### **General Information**

Food/Drink: Food Product Category: Frozen Generic Product Type:

W2 1AY United Kingdom P: 07564 316702

422014

We Work 5 Merchant Square

London

Supplier's Product Code:

Supplier: Redefine Meat

### **OUTER PRODUCT**

### Outer case Information

Juter case information			
Outer Case GTIN :	8720726586443	Outer Case Length :	396 mm
Packaging Type Description :		Outer Case Width:	217 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	130 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	5.03 kg
		Product Net Weight:	4.48 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height:	1.57 MTR
Quantity of Layers Per Pallet :	11 Layers	Pallet Gross Weight :	684.00 kg
Quantity of Cases Per Pallet:	132 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	100 Cases
Guaranteed Shelf Life on Delivery:	216 Days	Delivery Lead Time :	5 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Paper/Board:	230.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		

# Other Information

Supplier Comments: Not specified.

# INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	Netherlands (the)
Provendnce.	

# Additional Origin Details :

Best

### Inner Pack Information

Internal GTIN:	8720726586344
Packaging Type Description :	Poly Treated PET/PE
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	200 mm
Inner Unit Height:	50 mm
Inner Unit Width:	195 mm
Inner Product Weight:	1.00 kg
Inner Product Weight Units:	kg

### Weight/Volume:

Not specified.

### Handling Information

### Directions For Use :

THIS PRODUCT IS PREPARED DIRECTLY FROM THE FREEZER. THERE IS NO NEED TO DEFROST.

- REMOVE THE PRODUCT FROM THE FREEZER AND THEN:
  IN A SAUTÉ OR FRYING PAN:
  1. Heat a few tablespoons of oil in a sauté/frying pan over medium heat.
  2. Add the frozen Redefine Premium Burger patty and cook, covered, for 5 minutes.
  3. Uncover the pan, flip the patty, and continue to cook for an additional 9 minutes, continuously flipping the patty at 3-minute intervals, until the burger is cooked through and nicely browned.
  4. When done, the measured internal temperature of the patty should read 72°C.

- GRILLING:
  1. Heat a grill to high.
  2. Place the patty on the heated grill and cook for a total of 15 minutes, making sure to flip the patty several times during cooking.
  3. When ready, the patty will be nicely browned and the measured internal temperature at the centre of the patty should read 72°C.

### Storage Instructions:

Keep frozen at or below (-18°C) for up to 12 months, before use. We do not recommend thawing this product before cooking Do not refreeze

### **Dietary Information**

### Ingredients:

Water, plant protein (<b>soy</b>, pea), refined coconut fat, refined rapeseed oil, flavourings (contain <b>mustard</b>), thickener (methyl cellulose), maltodextrin, dehydrated potato flakes, mushroom extract, caramelised pear juice concentrate, raising agent (sodium bicarbonate), salt, raspberry juice, vitamins and minerals (B3, B6, B12, iron, zinc), colour (beetroot red).

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	May Contain
Lupin (and products thereof):	May Contain
Eggs (and products thereof) :	No
Fish (and products thereof):	No
Soybeans (and products thereof):	Yes
Milk (and products thereof):	No
Mustard (and products thereof):	Yes
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof):	No
Almond nuts:	No
Hazelnuts:	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof):	No
Rye (and products thereof) :	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains:		
Artificial Antioxidants :	-	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	-	
Artificial Preservatives :	No	
Artificial Sweeteners :	-	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes Yes	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet:	Yes	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	Yes	
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	Yes No	

# Allergen Statement :

For allergens, see ingredients in bold. May also contain Lupin and Celery.

### **Nutritional Information**

Average Serving :	140.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	8
Energy per 100 G/ML:	702.00 kJ
Energy per 100 G/ML:	170.00 kcal
Fat per 100 G/ML:	11 g
- of which Saturates per 100 G/ML :	7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	4 g
- of which Sugars per 100 G/ML:	0 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	5 g
Protein per 100 G/ML:	11 g
Salt per 100 G/ML :	1 g
Sodium per 100 G\ML:	Og

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	4.20 mg
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

# Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	25.70 g
Percentage Recycled Plastic:	0.00 %
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

# Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	No
Red Tractor :	-
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	-
Organic:	No
SALSA (Safe & Local Supplier Approval):	No
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	
ISO 14001 (Environmental System):	No
FSSC 22000:	Yes

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code:	210690004	
Identification/Health Marks:	Not specified.	

# Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every Batch	<100000	1000000	1g
Coliforms (cfu/g or ml)	Every Batch	<5000	1000	1g
E. Coli (cfu/g or ml)	Every Batch	<100	50	1g
Listeria Monocytogenes	Every Batch	=0	0	25g
Moulds (cfu/g or ml)	Every Batch	<200	100	1g
Salmonella	Every Batch	=0	0	25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<50	100	1g

# **Analytical Standards**

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Diameter (mm)	Every Batch	=9	85 to 90	-
Dimensions Height (mm)	Every Batch	=20	20 to 20	-
Weight (g)	Every Batch	=1000	1000 to 1000	-