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24 x 227g Frozen 100% Beef Burger

Short Product Name:
100% Beef Burger

Product Description:
Frozen 100% beef Burger suitable to cook from frozen

General Information

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

Supplier's Product Code :
GIB100248R1
Supplier: Gourmet Island
Unit 10, Greenbank Industrial Estate
Warrenpoint Road
Newry
County Down
BT34 2QU
Northern Ireland
P: 02830266023

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060385710203	Outer Case Length :	390 mm
Packaging Type Description :		Outer Case Width :	290 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	85 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.76 kg
		Product Net Weight :	5.44 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet :	17 Layers	Pallet Gross Weight :	3,679.20 kg
Quantity of Cases Per Pallet :	170 Cases		

Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	170 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer 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 :	269.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g	Wood Total :	27,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments : Average weights supplied

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Other	Additional Origin Details : Produced in UK (NI) using UK and/or Non-UK Beef.
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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	136 mm
Packaging Type Description :	Box	Inner Unit Height :	18 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	120 mm
Net Drained Weight :	5.440 kg	Inner Product Weight :	227.00 g
		Inner Product Weight Units :	g
		Weight/Volume : Not specified.	

Handling Information

Directions For Use : Cook from frozen. To Grill: Place under grill on a medium heat for 10-12 minutes, turning halfway through cooking time. To Shallow Fry: Add a little oil to a hot frying pan. Fry on a medium heat for 10-12 minutes, turning halfway through cooking time. Not Suitable for microwave cooking. Check product is piping hot and juices run clear before serving. Do not re-heat. These instructions are a guide only.	Storage Instructions : Store frozen at -18°C or colder. DO NOT REFREEZE ONCE THAWED.
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Dietary Information

Ingredients : Beef (98%) (Water, Salt), Seasoning (Pea Fibre, Stabiliser (E451(i)), Salt, Rusk (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Onion, Dextrose, Pepper, Flavouring (SOYA), Antioxidant (E301)), Salt.	

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
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 :	Yes
Wheat (and products thereof) :	Yes
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 :	0

Product contains :

Artificial Antioxidants :	Yes
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	-
Suitable for a Vegan Diet :	-
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement : Not specified.	
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Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,110.00 kJ
Energy per 100 G/ML :	268.00 kcal
Fat per 100 G/ML :	21.8 g
- of which Saturates per 100 G/ML :	8.8 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 :	0.3 g
- of which Sugars per 100 G/ML :	0.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.1 g
Protein per 100 G/ML :	17.5 g
Salt per 100 G/ML :	0.63 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	40.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	12.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	-
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
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 :	No

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 :	Not specified.
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.

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

Other Accreditation : BRC	
Intra Stat/Taric Code :	0
Commodity Code :	Not specified.
Identification/Health Marks :	UK (NI) JF028 EC

Standards Testing

Do you undertake trend analysis of microbiological results? :	-
Is shelf life testing undertaken? :	-

Microbiological Standards

Not available.

Analytical Standards

Not available.