

Supplier's Product Code : 129192
Product Added : 11 November 2025
Last Updated by Supplier : 11 November 2025
erudus id : de3fd35c6ec2485cb107332419f82e0c



The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Sysco Premium British 96% Wagyu Beef Burger

Short Product Name:
British 96% Wagyu Beef Burger

Product Description:
Gluten free, seasoned 96% meat beef burger, produced from British Wagyu beef, 24x170g approximately.

Supplier's Product Code :
129192
Supplier: Sysco GB Limited
Enterprise House
Eureka Science Park
Ashford
Kent
TN25 4AG
United Kingdom
P:.....

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Not Provided

Brand Information

Brand Owner :	Sysco GB Limited
Product Code :	129192

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05063662002077	Outer Case Length :	377 mm
Packaging Type Description :		Outer Case Width :	290 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	80 mm
Is Trade Item Splittable? :	-	Product Gross Weight :	4.30 kg
		Product Net Weight :	4.08 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.58 MTR
Quantity of Layers Per Pallet :	17 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	170 Cases		

Logistical Information

Shelf Life from Time of Production :	420 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.

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 :	196.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	
---------------------	--

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
---	----------------

Additional Origin Details :

Beef Origin: Republic of Ireland, Produced and packed in: Ireland

Inner Pack Information

Internal GTIN :	Not specified.
-----------------	----------------

Packaging Type Description :

Variable Weight Consumer Item :	Yes
---------------------------------	-----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	0 mm
---------------------	------

Inner Unit Height :	0 mm
---------------------	------

Inner Unit Width :	0 mm
--------------------	------

Inner Product Weight :	170.00 g
------------------------	----------

Inner Product Weight Units :	g
------------------------------	---

Weight/Volume :

Not specified.

Handling Information

Directions For Use :

GRILLING GUIDELINES FROM FROZEN: Remove from packaging. Place under pre-heated grill at a medium to high heat for 20 to 22 minutes turning occasionally during cooking.
GRILLING GUIDELINES FROM DEFROST: Remove from packaging. Place under pre-heated grill at a medium to high heat for 15 to 18 minutes turning occasionally during cooking.
OVEN COOKING GUIDELINES FROM FROZEN: Remove from packaging. Place product on a baking tray in a centre of pre-heated fan assisted oven at 210°C/ Gas mark 7 for approximately 22 minutes.
SHALLOW FRYING GUIDELINES FROM FROZEN: Remove from packaging. Fry in hot oil for 20 to 22 minutes, turning occasionally during cooking

Storage Instructions :

Keep Frozen at -18°C or below

Dietary Information

Ingredients :

Beef (96%), Pea Flour, Potato Fibre, Salt, Pepper.

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) :	No
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 :	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 :	Yes
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	-
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	170.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,183.00 kJ
Energy per 100 G/ML :	284.00 kcal
Fat per 100 G/ML :	18 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 :	5.2 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 :	2 g
Protein per 100 G/ML :	24 g
Salt per 100 G/ML :	0.82 g
Sodium per 100 G\ML :	Not specified.

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.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	20.00 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 :	-
Red Tractor :	-
Fairtrade :	-
Marine Stewardship Council Certified (MSC) :	-
Organic :	-
SALSA (Safe & Local Supplier Approval) :	-
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	-
Food for Life Supplier Scheme :	-
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) :	-
School Approved (The Requirement for School Food Regulation 2014) :	-
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

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

Standards Testing

Do you undertake trend analysis of
microbiological results? : -

Is shelf life testing undertaken? : -

Microbiological Standards

Not available.

Analytical Standards

Not available.