

	FINISHED PRODUCT SPECIFICATION			
	General Information			
	Product Name	Italian Style Burger		
	Production Address	Unit 20, Lomond Street, Glasgow G22 6JJ		
	Contacts	Accounts	accounts@sgaiafoods.co.uk	
Technical		alberto@sgaiafoods.co.uk		
Emergency / Recall		alberto@sgaiafoods.co.uk		
	Packaging Format	Vacuum sealed in boilable pouch.		
	Net Quantity	2x110g	Minimum /Avg weight	2x110g
	Ingredients and Allergens			
	Legal name / Descriptive name	Seasoned wheat and soya protein based burger alternative with basil, garlic and parsley, onions and tomatoes.		
	Processing aids used:	None		
	Current Ingredient Declaration (include QUID and emphasised Allergens)	Ingredients Water, Wheat Gluten, Textured Soya Protein, Yeast Extract (Yeast, Salt, Vitamin B12), Kibbled Onions, Tomato Flakes, Cane Molasses, Balsamic Vinegar, Salt, Mixed Herbs (Thyme, Marjoram, Oregano, Sage, Parsley, Basil), Onion, Garlic, Black Pepper, Paprika, Beetroot.		
	Allergens present in: ingredients, additives & processing aids	Gluten (Wheat), Soya	Contains (YES/NO)	Risk of Allergen Cross-contamination / May Contain (comments)
	Cereals containing Gluten namely wheat, rye, barley,	Y	-	
	Peanuts/peanut derivatives	N	N	
	Nuts (almond, hazelnut, walnut, cashew, pecan,	N	N	
	Sesame seeds/sesame seed derivatives	N	N	
	Crustacean/crustacean derivatives	N	N	
	Molluscs/molluscs derivatives	N	N	
	Fish/fish derivatives	N	N	
	Egg/egg derivatives	N	N	
	Milk/milk derivatives	N	N	
	Soybeans/soybean derivatives	Y	-	
	Celery/celery derivatives	N	N	
	Mustard/mustard derivatives	N	N Handled on site / May contain	
	Lupin/lupin derivatives	N	N	
	Sulphites (declare if over 10mg/kg in whole product)	N	N Handled on site	
	Suitability	YES/NO		
	Suitable for Vegetarians	Y		
	Suitable for Vegans	Y		
	Contains Genetically Modified Organisms/Materials	N		
	Nutrition			
	Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g as sold		
	Energy kJ	703		
	Energy kcal	168		
	Fat (g)	2		
	Saturates (g)	0		
	Carbohydrates (g)	11		
	Sugar (g)	4		
	Fibre (g)	3		
	Protein (g)	28		
	Salt (g)	1		

	Product Handling			
	Durability Type (circle as appropriate)	Use By	Best Before	Best Before End
	Shelf-life unopened	12 Months from DOM	Shelf-life once open	3 days
	Storage Conditions (circle as appropriate)	Ambient	Chilled	Frozen
	Instructions for Use			
	Additional Requirements			
	Warnings			
	Product-specific Requirements			
	Quality of Safety Parameters		(measurable parameters of significance for quality or safety e.g. pH, acidity)	
	Parameter	Target	Tolerance +/-	Frequency of test
	Microbiological testing			
	Test	Target	Maximum	
	ACC	<1000 cfu/g	> 5000 cfu/g	
	Enterobacteriaceae	<100cfu/g	>100 cfu/g	
	Coagulase staphylococci (s. aureus)	<20cfu/g	>20 cfu/g	
	E. Coli	<20cfu/g	equal to or >100cfu/g	
	Listeria spp	ND in 25g	>20cfu/g	
	Salmonella spp	ND in 25g	Detected in 25g	
	Signed & Dated	F. Cappellini 1.3.23		