

	FACTORY PRODUCT SPECIFICATION ALCRUZ CANARIAS S.L. C.I.F.: B-35125582 LANZAROTE TELÉFONOS: 928-821458/59 ARINAGA TELÉFONOS: 928-184044/188664 FUERTEVENTURA TELÉFONOS: 928-532289 CENTRAL: POL. IND. PLAYA HONDA- 35509. SAN BARTOLOME – LANZAROTE EMAIL: central@alcruzcanarias.com Inscrita en Reg. Merc. Las Palmas. Fol. 21 Tomo 565 N.188 Sec. 2 Hoj. 4206 Ins. 1, C.I.F.: B- 35125582 Email: central@alcruzcanarias.com; web: www.alcruzcanarias.com					
PRODUCT DETAILS			PROCESSING DETAILS			
Product:	Irish Rustic Burger		Recipe Number	45		
Customer Code:	DCRustic		Frozen Beef Temp.	-1.5 to +2.5		
PLU:	DCRustic		Fresh Beef Temp.	-1.5 to +2.5		
RAW MATERIAL DETAILS			Fat Content / Tomra Bracket	18-20% / C		
Raw Materials	Beef vl (Chuck & Brisket) 		Mould Plate	43960 (Homestyle)		
	Salt & Pepper		Scoring	No		
Sub-Components	A combination of beef vl (fresh and frozen to achieve a fat level of 18-20%		Formax	F26 Tenderform		
MPQAS	MPQAS		UNIT QUALITY STANDARDS			
Origin	Ireland		Thickness:	18-20mm		
			Weight Range:	169-171g		
			Target Weight:	170g		
Raw Product Appearance						
GREEN (ACCEPTABLE)						
						
Approved by:	Sales Account Manager	Production Manager	Technical Manager			Spec. Approval Status
Signature:	Signature	Signature	Signature	R00		APPROVED
Date:	/ /	/ /	/ /			/ /
The Premium Butcher		Irish Rustic Burger				DCRustic
PACKING DETAILS						
WEIGHTS / COUNT / SHELF LIFE		PACK TYPE				
Pack Size (g):	680g	Pack Type	Retail Carton 56005			
Units per Pack:	4 (2 + 2)	Liner / Flow Wrap	Flow Wap			
Weight System	Average Weight	Interleaves	No			
T1 (g)	678g	Outer Case Box	Large Aldi Outer 55312			
T2 (g)	682g	Units per Outer Case	14			
Weight Limits (g)	NA	Net Box Weight	9.52kg			
Shelf Life:	12 Months	Box Tape	Clear			
Min. into Depot:	9 Months	Date Code Format	DD.MM.YY			
PACK LABEL		OTHER INFORMATION		LABEL TEXT NEEDED:		
Label type:	In-House Printed	PACK METAL DETECTION: 2.5mm FE, 2.5mm N/FE, 3.0mm St.S		Pack / Freeze Date	Y	
Ink-Jet	Yes			Best Before	Y	
Pack Barcode:	5391503953012			Lot / Batch No	Y	
Ingredients:	Beef (98.9%), Salt & Pepper					
Allergens:	None					
Temperature:	Store at -18°C					
Finished Product Standard						
GREEN (ACCEPTABLE)						
		Pallet Type:				
Cases per Layer		Standard Wood				

Layers per Pallet	5	
Cases per pallet:	50	
Pallet Sheet:	Yes	
Pallet Weight:	476kg	
Pallet must be wrapped with pallet sheets Top & Bottom plus Edge boards.		
AS PER PROCEDURE PM020 NO PRODUCT WILL BE STARTED UNLESS THE SPECIFICATION IS LOOKED AT AND THEN SIGNED BY EACH OF THE ABOVE PEOPLE. IF ANY CHANGE IS TO BE MADE TO THE SPECIFICATION THEN THIS PROTOCOL NEEDS TO BE FOLLOWED AGAIN BEFORE THE PRODUCT STARTS.		