

98% Beefburger 4oz IQF Scored

UNIT: 48 x 113g



Description

Made from prime cuts of beef in order to ensure a premium eating experience for all. A product that has all the characteristics of a lightly seasoned steak burger. This products distinguished blend of ingredients will be favourable to all.

CHEF

Nuts

Crustaceans

Molluscs

Mustard

SO2

Allergen Information





Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	1107 kJ
	267 kcal
Fat	21.8 g
- of which saturates	8.8 g
Carbohydrates	0.2 g
- of which sugars	0 g
Fibre	0 g
Protein	17.5 g
Salt	0.8 g

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.

Packaging

GTIN: 5060154030662 Inner GTIN: 5060154030662 Weight/Volume: 48x 113g Packaging Type: Box

Allergens

Peanuts

Celery

5	
Contains Cereal	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	Yes
Contains Molluscs	No
Contains Sulphur Dioxide	No

Directions for Use

Cook from frozen. To Grill: Place under grill on a medium heat for 8-10minutes, turning halfway through cooking time. To Shallow Fry: Add a little oil to a hot frying pan. Fry on a medium heat for 8-10 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.

Suitable for Vegans

Dietary Information

Suitable for Vegetarians

Suitable for Sufferers of Lactose	No
Intolerance	
Suitable for Coeliacs	No
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

No

No

Storage

Instructions

Store frozen at -18°C or colder. DO NOT REFREEZE ONCE THAWED.

Country of Origin

United Kingdom (Product of EC)

All Allergen and Nutrition information drawn from www.erudus.com on 01/07/2025