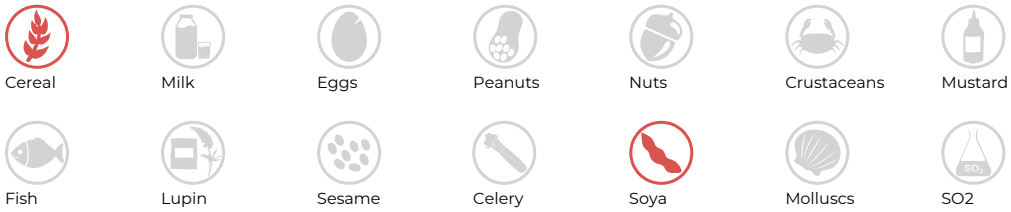
98% Beefburger 6oz IQF Scored

UNIT: 30 x 170g

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.

Allergen Information



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 SO2	No

Nutrition

Typical Values	Per 100g/ml
Energy	1110 kJ
	268 kcal
Fat	21.8 g
- of which saturates	8.8 g
Carbohydrates	0.3 g
- of which sugars	0.1 g
Fibre	0.1 g
Protein	17.5 g
Salt	0.63 g

Dietary Information

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

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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.

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.

Packaging

GTIN: 5060154030785
Inner GTIN:
Weight/Volume:
Packaging Type: Box

Country of Origin

Other (Produced in UK(NI) using UK and/or Non-UK Beef.)

All Allergen and Nutrition information drawn from www.erudus.com on 05/05/2026