

SUPER CHILLED



fresh for longer

Hamburgers just like  
homemade



Produced by Rangeland

# SUPER CHILLED BURGER

## What is a Super Chilled Burger?

- Only fresh meat is used for production.
- The meat is gently processed.
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- After the patty is produced, it's immediately shock frozen.
- And then vacuum-packed for storage in a freezer for up to 12 months.
- The burger can also be stored in a vacuum bag for 10 days in the refrigerator.

## Why Super Chilled Burger are so good and the right choice for your restaurant?

- It always tastes just like freshly minced.
- It looks handmade.
- It's always the same size.
- It always grills the same.
- Evenly seasoned with salt and pepper throughout.
- When defrosted, short cooking time.



## Product:

### Handmade Patty-style Burger



15 mm thick burger produced only from 100% Irish fresh beef from the forequarter and flank. Seasoned only with salt and pepper and gently shaped into patty form.

Product Code	50763	50764	50765	50766	50767	50768
Portion Size	70g	125g	150g	180g	200g	230g
Beef content	99%	99%	99%	99%	99%	99%
Burgers per case	90	48	44	40	36	32
Burgers per pack	6	4	4	4	4	4
Packs per case	15	12	11	10	9	8
Kg per case	6,3	6.0	6.6	7.2	7.2	7.36
Cases per Euro Pallet <i>(Height including pallet 2.25m)</i>	80	80	80	80	80	80
Cases per layer	8	8	8	8	8	8
Net weight per pallet (kg)	504	480	528	575	576	589

## Gourmet Butcher-style Burger



30 mm thick burger produced only from 100% Irish fresh beef, from chuck and flat rib. Seasoned only with salt and pepper.

Product Code	50756	50757	50758
<b>Portion Size</b>	<b>100g</b>	<b>150g</b>	<b>200g</b>
Beef content	99%	99%	99%
Burgers per case	84	36	36
Burgers per pack	6	6	6
Packs per case	14	6	9
Kg per case	8,4	5.4	7.2
Cases per Euro Pallet <i>(Height including pallet 2.25m)</i>	80	80	80
Cases per layer	8	8	8
Net weight per pallet (kg)	672	432	576

## Butcher-style Burger



30 mm thick burger produced only from 100% Irish fresh beef, from the forequarter and flank. Seasoned only with salt and pepper.

Product Code	50759	50760	50761	50762
<b>Portion Size</b>	<b>70g</b>	<b>125g</b>	<b>180g</b>	<b>230g</b>
Beef content	99%	99%	99%	99%
Burgers per case	120	48	36	36
Burgers per pack	6	6	6	6
Packs per case	20	8	6	6
Kg per case	8.4	6.0	6.48	8.3
Cases per Euro Pallet <i>(Height including pallet 2.25m)</i>	80	80	80	80
Cases per layer	8	8	8	8
Net weight per pallet (kg)	672	480	518	664

ANUGA *taste* >>  
INNOVATION SHOW  
2017



**Rangeland Foods Ltd**  
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#### Super-chilled Gourmet Butcher Burger

Schockgekühlte Gourmet-Rindfleisch-Burger, die wie selbstgemacht schmecken. Hergestellt aus frisch produziertem und sofort gekühltem irischen Rindfleisch. Minimal verarbeitet, vakuumverpackt und sofort schockgefroren für eine lebensmittelsichere Logistik.

#### Fresh Super-chilled Gourmet Butchers Burger

Shock-chilled gourmet beefburgers that taste like homemade. Manufactured from freshly produced, minced and immediately cooled Irish beef. Minimally processed, vacuum-packed and immediately shock-frozen for food-safe logistics.

Halle/Hall

**05.1**

Stand/Stand

**A037**



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